

# Artful Gourmet Bistro Take-Out Menu

*Prices shown apply to carryout items only. Dine-in prices may differ on some menu items. Menu prices are subject to change at any time.*

## Appetizers

### **“Palate” Pleaser Soup - Priced Daily**

Our Homemade Soup of the Day.

### **NeoClassic Seafood Sauté \*\* New \*\* - \$9.00**

Little Neck Clams, Fresh Calamari and Shrimp Sautéed in Spicy Tomato Broth with Onions and Garlic, Served with Grilled Focaccia

### **Veronese Shrimp Gorgonzola \*\* New \*\* - \$9.00**

Shrimp Sautéed with Onions in Spicy Gorgonzola Wine Sauce, Served with Grilled Focaccia

### **Provost Portobello \*\* New \*\* - \$11.00**

Marinated Portobello Mushroom Stuffed with Crab and Baked with Mozzarella Cheese, Garnished with Roasted Peppers and Pomegranate-Balsamic Reduction

### **Purist Ahi \*\* New \*\* - \$10.00**

Pepper Crusted Rare Ahi Tuna Served over Seaweed Salad with Pickled Ginger and Wasabi, Drizzled with Mandarin Orange Glaze

### **Rivera Coconut Shrimp - \$12.00**

Jumbo Shrimp dipped in our Coconut Batter and Deep Fried, Served with Pineapple Salsa

### **Kandinsky Quesadilla - \$8.50**

Roasted Vegetable Quesadilla with Portobello Mushrooms, Roasted Red Peppers, Eggplant, and Creamy Gouda Cheese. Topped with Honey Dijon and Barbeque Sauce and served with Sour Cream and Guacamole

### **Cappiello Bruschetta - \$7.75**

Sliced French Baguette topped with Roasted Tomatoes and Fresh Mozzarella, Baked and Garnished with Fresh Basil and Balsamic Glaze

### **Dali Calamari - \$9.00**

Fresh Hand-Breaded Fried Calamari served with Homemade Marinara Sauce

### **Winslow Wontons - \$8.50**

Homemade Wontons, filled with Lump Crabmeat and Cream Cheese, Fried and served with Sweet & Sour Dipping Sauce

### **Donatello Dipper - \$8.00**

Baked Parmesan Artichoke Dip, Topped with Melted Cheddar and served with Toasted French Baguette

**Murillo Lettuce Wraps (serves 2) - \$12.00**

Build Your Own Lettuce Wraps with Crisp Leaves of Romaine, Grilled Chicken, Cucumbers, Bean Sprouts, Carrots and Noodles. Served with Thai Peanut and Mandarin Orange Dipping Sauces

## Sides

**Pasta Salad - \$2.95**

**French Fries - \$2.95**

**Sweet Potato Fries - \$3.50**

**Side of Pasta with Marinara Sauce – \$4.95**

**Vegetable of the Day (Dinner Only) - \$4.00**

**Redskin Mashed Potatoes (Dinner Only) - \$4.00**

## Wraps

*Served with your choice of pasta salad or side salad. Substitute fries or sweet potato fries for 95 cents.*

**The Caravaggio **\*\*New\*\*** - \$9.50**

Grilled Chicken with Fresh Mozzarella, Prosciutto Ham, Roasted Peppers, Spinach and Spicy Mayo wrapped in a Flour Tortilla

**The Gaughin - \$9.50**

A Warm, Grilled Wrap filled with Chicken Breast and Parmesan-Artichoke Spread with Roasted Red Peppers and Cheddar Cheese

**The O’Keefe - \$12.25**

Homemade Shrimp Salad with Lettuce & Tomato. *Also available as a Sandwich on Toasted Panini Bread*

**The Escher - \$8.95**

Grilled Chicken Caesar Wrap, with Fresh Romaine and Imported Parmigiano, wrapped in a Flour Tortilla

**The Moreau - \$9.50**

Grilled Homemade Turkey Breast with Monterey Jack Cheese, Fresh Avocado, Lettuce, Tomato and Spicy Chipotle Mayo wrapped in a Flour Tortilla

## Salads

*Add to any Salad: Grilled Chicken (Add \$3.00); Grilled Shrimp, Tuna Steak or Salmon*

*(Add \$6.00)*

**Al Fresco Signature House Salad – Small \$4.00 / Large \$7.00**

Chopped Garden Salad tossed with our Gorgonzola Vinaigrette or your choice of dressing on the side—Small or Large

**Nouveau Salad - \$8.00**

Spring Mix with Gorgonzola Cheese, Honey Roasted Pecans, Dried Cranberries and Balsamic Vinaigrette

**Baroque Salad - \$10.50**

Crisp Romaine, Grilled Chicken, Red Onions, Capers, Sundried Tomatoes and Feta Cheese with Balsamic Vinaigrette

**Surreal Caesar - \$7.00**

The Classic Caesar with Shaved Imported Parmigiano, Served with House Baked Garlic-Parmesan Crostini

**Abstract Salad - \$13.00**

Blackened Salmon with Mixed Greens, Red Onions, Capers and Tomatoes with Your Choice of Dressing

**The Cassatt - \$9.00**

Baby Spinach, Fresh Strawberries, Apples and Honey Roasted Pecans, tossed in our Champagne Dressing and topped with Goat Cheese

**Hokusai Salad - \$10.50**

Romaine, Shredded Cabbage, Carrots, Chicken Breast, Mandarin Oranges, Crispy Wontons, Scallions and Almonds Tossed in Sesame Ginger Dressing

**Rococo Salad - \$8.00**

Tomato and Fresh Mozzarella Served over Mixed Greens, tossed with Olive Oil and Drizzled with Balsamic Glaze

**Romanesque Salad - \$14.00**

Fresh Grilled Tuna Steak on a mix of Romaine and Greens with Cherry Tomatoes, Cucumbers, and Black Olives Tossed in Lemon Vinaigrette and Sprinkled with Pine Nuts & Parmigiano Cheese

***Dressings:** Balsamic Vinaigrette, Gorgonzola Vinaigrette, Pepper Parmesan, Sesame Ginger, Caesar, Honey Mustard, Bleu Cheese*

## **Panini & Gourmet Sandwiches**

*Served with your choice of pasta salad or side salad. Substitute French fries or sweet potato fries for 95 cents.*

**The Goya - \$9.50**

Blackened Chicken with Fried Onions and Bleu Cheese Dressing on Grilled Focaccia

**The Gallego - \$9.50**

BBQ Chicken Breast, Topped with Fried Onions and Creamy Gouda Cheese, on Grilled Focaccia

**The Rembrandt - \$12.00**

Blackened Salmon with Pancetta, Lettuce and Tomato on Grilled Focaccia with a side of Pesto Mayo

**The Rousseau - \$7.75**

Fresh Mozzarella, Tomato and Basil, Grilled Panini Style—*Add Prosciutto di Parma - Add \$2.00*

**The Velazquez - \$8.75**

Grilled Eggplant, Roasted Red Peppers, Portobello Mushrooms and Goat Cheese with Pesto Mayonnaise, Grilled Panini Style

**The Remington - \$9.50**

Homemade Roasted Turkey Breast, Roasted Red Peppers, Spinach and Creamy Gouda Cheese with Sundried Tomato Mayonnaise, Grilled Panini Style

**The Leighton - \$9.50**

Our Gourmet All Breast Chicken Salad with Grapes and Slivered Almonds, Topped with Lettuce on Toasted Whole Wheat Bread

**The Homer - \$11.00**

Sliced Iron Steak Topped with Sautéed Mushrooms and Onions, Lettuce, Tomato and Spicy Chipotle Mayo on French Baguette

**The Angelico - \$12.00**

Pan-seared Six Ounce Tuna Steak served Rare with Sliced Cucumbers, Wasabi and Pickled Ginger on Focaccia Bread

**The Kahlo - \$9.50**

Grilled Sundried Tomato Turkey Burger with Swiss Cheese, Lettuce & Tomato on Focaccia Bread

## **Cherubini**

*For Your Little Angels*

**Penne Pasta - \$5.00**

With Marinara Sauce or Butter and Cheese

**Chicken Tenders and Fries - \$6.00**

With Honey Mustard

**Grilled Cheese \$6.00**

With Creamy Gouda and Cheddar Cheeses, Served with Raw Veggies and Dip

**Cheese Tortellini - \$5.00**

With Marinara Sauce

**Cheese Pizza - \$8.00**

Grilled 10-inch Pizza with Marinara Sauce and Mozzarella Cheese

**Grilled Chicken Breast (Available After 4pm Only) - \$7.00**

Served with a Side of BBQ Sauce and Vegetable of the Day

## Entrees

*Entrees are served with Rolls. Side Salad is available for \$2.00 Lunch portions are offered until 4pm. Items noted as "Dinner Only" are available after 4pm.*

**Tahiri- \*\*New\*\*- Lunch \$14.00/ Dinner \$18.00**

Moroccan Style Chicken Sautéed with Onions, Eggplant, Garlic, and Raisins in Spicy Tomato Broth over Saffron Rice

**Matisse – Lunch \$14.00 / Dinner \$18.00**

Tri-Color Tortellini in a Creamy Tomato Sauce with Sundried Tomatoes, Portobello Mushrooms and Prosciutto di Parma, Garnished with our Homemade Pesto

**Cezanne – Lunch \$13.00 / Dinner \$17.00**

Spaghettini Tossed with Fresh Chopped Tomatoes, Capers and Garlic Topped with Fresh Mozzarella

**Starry Night – Lunch \$14.00 / Dinner \$19.00**

Chorizo Sausage and Chicken in a Spicy Marinara Sauce over Penne sprinkled with Imported Parmigiano

**Michelangelo – Lunch \$15.00 / Dinner \$21.00**

Shrimp in a Vodka Cream Sauce with Mushrooms and Sundried Tomatoes over Penne Pasta

**El Greco – Lunch \$14.00 / Dinner \$21.00**

Whole Wheat Linguini Noodles sautéed with Garlic, Fresh Tomato, Peas and Basil in a light Rose Sauce topped with blackened Shrimp and Romano Cheese

**Botticelli – Lunch \$12.00 / Dinner \$16.00**

Penne Pasta with our Homemade Pesto with Mushrooms, Sundried Tomatoes, Feta and Parmigiano Cheeses. *Available with Chicken (add \$3) or Four Jumbo Grilled Shrimp (Add \$6)*

**Hopper – Lunch \$14.00 / Dinner \$21.00**

Shrimp and Chicken with Red and Green Peppers Sautéed with Spicy Caribbean

Seasonings served over Yellow Rice and topped with Pineapple Salsa

**Last Supper - \$23.00**

Classic Paella with Shrimp, Chicken, Clams, Chorizo Sausage, Onions and Peas with Saffron Rice in a Tomato Broth

**Maryland Masterpiece - Dinner Only – One for \$19.00 / Two for \$32.00**

Your choice of one or two of our five-ounce Jumbo Lump Crab Cakes with Cocktail Sauce; Served with Redskin Mashed Potatoes and Seasonal Vegetable Selection

**Raphael - Dinner Only - \$21.00**

Succulent Porterhouse Cut Pork Chop Or Grilled Salmon in a Creamy Dijon Sauce with Redskin Mashed Potatoes and Seasonal Vegetable Selection.

**Da Vinci - Dinner Only - \$17.00**

Chicken Breast in a Wine Sauce with a Hint of Balsamic Vinegar, with Mushrooms and Chopped Tomatoes, served with Redskin Mashed Potatoes

**Mona Lisa - Dinner Only - \$23.00**

Broiled Atlantic Salmon Topped with Chopped Tomatoes in a Rose Cream Sauce over Redskin Mashed Potatoes with Seasonal Vegetable Selection

**Rockwell - Dinner Only - \$26.00**

Fresh Grilled Salmon Filet topped with Chilled Dill Sauce and three Jumbo Grilled Shrimp; Served with Redskin Mashed Potatoes and Seasonal Vegetable Selection

**Van Gogh 2009 - Dinner Only - \$31.00**

Six Ounce Grilled Filet Mignon Paired with a five-ounce Crab Cake; Served with Redskin Mashed Potatoes and Seasonal Vegetable Selection

**Picasso - Dinner Only - \$30.00**

Ten Ounce Filet Mignon topped with Roasted Garlic Butter. Served with Redskin Mashed Potatoes and Seasonal Vegetable Selection

**Degas - Dinner Only - \$20.00**

Shrimp Kabobs, Flavored in and Herb Wine Marinade and Grilled with Vegetables, served over Saffron-Tomato Rice

**Renaissance - Dinner Only - \$18.00**

Chicken Breast Sautéed in a Madeira Wine Sauce, topped with Mushrooms Wilted Spinach & Mozzarella Cheese, served with Redskin Mashed Potatoes

**Masaccio \*\*New\*\* Dinner Only- \$25.00**

Two Grilled Double Lamb Chops Drizzled with Pomegranate-Balsamic Reduction, Served with Redskin Mashed Potatoes and Seasonal Vegetable Selection

## Beverages

**Soft Drinks—Coke, Diet Coke, Caffeine Free Diet Coke, Sprite, Fresca, Lemonade,  
Unsweetened Lipton Iced tea  
(free refills)-\$1.99  
To-Go - \$1.50**

**Gourmet Coffee – Regular and Decaf - \$2.00**

**Hot Tea - \$1.25**

**We also offer a variety of Gourmet Teas, Juices and other Bottled Beverages.**

**Desserts**

*A variety of delicious gourmet desserts are available daily. Ask for today's selection.*