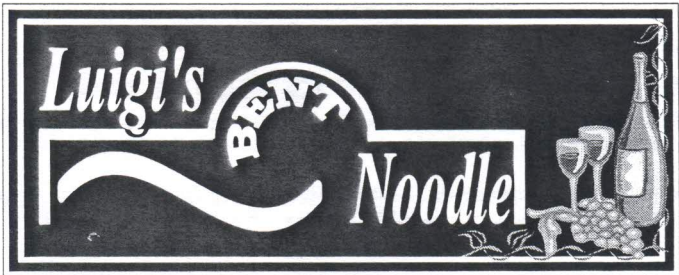


CALL FOR RESERVATIONS!

"One of the 6 BEST
Restaurants in the 'Burbs!"
- "5280" Magazine



WWW.BENTNOODLE.COM

3055 S. Parker Rd. Hours of Operation 8130 S. University
Aurora, CO 80014 Lunch 11:30-4:00 Mon-Fri Blvd.
303.337.2733 Dinner 4:00-9:00 Mon-Sun Littleton, CO 80122
303.694.9357

LUNCH AND DINNER TO-GO MENU



"FOUR STARS!"

The Gabby Gourmet

The BEST MINISTRONE In Denver!"
- Westword's Best of 2001

Featured in the
BEST RESTAURANTS IN DENVER

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APPETIZERS

Sausage and Peppers - Homemade Italian sausage served with sautéed bell peppers and sweet onions	\$4.95
Cheesy Garlic Bread - Fresh baked bread topped with parmesan, mozzarella, and loads of garlic.	\$4.95
Mushrooms - We sauté them with fresh herbs and white wine then top with mozzarella and parmesan and bake to a golden brown.	\$6.25
Calamari Fritti Agliati - Lightly fried calamari served with a spicy tomato sauce and a side caper mayonnaise.	\$5.95
Gamberi Fritti - Lightly floured Rock Shrimp fried and tossed with garlic, lemon, and crushed red pepper, served atop a spicy marinara.	\$6.95
Green Lips - Tender, large mussels steamed in lemon, garlic and white wine. Served in the 1/2 shell.	\$5.95
Asiago Artichoke Crostini - Asiago cheese and artichoke hearts with a hint of apple wood smoked bacon served with toast rounds.	\$5.95
Lobster Ravioli - Ravioli's stuffed with lobster and cheese, fried to a crispy shell. Served with a creamy roasted red pepper tomato sauce.	\$7.50

SALADS AND SOUPS

Roasted Chicken Salad - Oven roasted chicken, crumbled gorgonzola, candied pecans and julienne vegetables on a bed of field greens tossed with roast shallot vinaigrette.	\$8.95
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Insalata Misto - Mixed garden greens tossed with shredded vegetables, candied pecans and The BENT NOODLE's famous roasted shallot dressing.	Small \$3.25	Large \$6.25
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Caesar Salad - Traditional Caesar salad, yes, we have anchovies (for a small charge).	Small \$2.50	Large \$4.95
With oven roasted chicken add	\$1.95	

Luigi's House Salad - Crisp greens tossed with grilled tomato vinaigrette with ripe tomatoes, feta cheese and Parmesan.	Small \$2.50	Large \$4.95
With oven roasted chicken add	\$1.95	

Zuppa Di Minestrone - If this isn't the best minestrone soup you've ever tasted we want your recipe.	Cup \$2.95	Bowl \$3.95	Huge Bowl \$7.95
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PIZZA

(Served Dinner Only)

All Bent Noodle's pizzas are hand tossed, 8" to 10" medium crust and made to order

Magherita - With garlic flavored olive oil, oregano, sliced plum tomatoes, fresh mozzarella and fresh basil.	\$8.95
Salsiccia - Tomato sauce, homemade sausage, wild mushrooms, mozzarella and fontina cheeses.	\$7.95
Pepperoni - The all time classic.	\$7.95
House - Roast chicken, artichoke, pesto and four cheeses.	\$8.95
Migliore - Tomato Sauce, Sausage, Pepperoni, peppers, onions, and mushrooms.	\$8.95
Fromaggio - Passionate about cheese? Then this is your pie. Loaded with 4 cheeses: Parmesan, Fontina, Mozzarella and Provolone, all served on top of our slow cooked tomato sauce.	\$8.95

Dinner Menu

Dinner Entrees are available after 4 PM

With Entree House or Ceasar salad \$1.95 • Side Misto \$2.70

ENTREES

Lamb Osso Buco-Tender lamb shank roasted with Merlot, rosemary and currants served with sautéed vegetables and roasted potatoes. \$13.95

Tuscan Pot Roast-Roast Beef slowly braised with red wine and mushrooms. Served with garlic mashed potatoes, the pan gravy and vegetables. \$11.95

Chicken Piccata - Chicken breast sautéed in lemon, capers, basil, and white wine, served with house polenta and vegetables. \$12.95

Oven Roasted Chicken - One half semi-boneless chicken roasted with herbs, slow roasted garlic and cremini mushrooms with a white wine and herb pan sauce over garlic mashed potatoes. \$10.75

Hunter's Chicken (Cacciatore)- 1/2 semi-boneless chicken slow roasted with rosemary, mushrooms, onions and tomatoes. Served with garlic mashed potatoes. \$10.95

Luigi's Stuffed Chicken Breast - Fresh chicken breast stuffed with prosciutto and Fontina cheese topped with a mushroom basil sauce. Served with our house polenta and fresh vegetables. \$13.95

Veal Piccata - A white wine, lemon, caper sauce with forest mushrooms served over garlic mashed potatoes with vegetables. \$14.95

FRUTTI DI MARE

Shrimp E Olio - Large shrimp sauteed in white wine, lemon, garlic, basil, and a pinch of red pepper served over linguini and tossed with Parmesan cheese. \$12.95

Shrimp Diavlo - Sauteed in a spicy tomato broth with peppers, onions, sundried tomatoes and basil over angel hair pasta. \$12.95

Rock Shrimp Sassolino - Sauteed in garlic, lemon, white wine and butter then tossed with diced tomatoes, artichoke hearts, capers, and angel hair pasta. \$13.95

Cioppino al Brodetto - Fisherman's seafood stew, shellfish and fresh fish swimming (no pun intended) in a white wine, garlic, and tomato broth with herbs and roasted tomatoes. \$13.95

Salmon Grilled - Fresh salmon filet char-broiled and served with garlic mashed potatoes, fresh roasted bell peppers and fennel cream sauce. \$13.95

Salmon Gorgonzola - A grilled salmon fillet atop a rich and creamy Gorgonzola sauce served with garlic mashed potatoes and vegetables. \$13.95

PARMESANA

Luigi's Parmesans are lightly breaded, topped with provolone cheese and served with pasta and butter.

Chicken with Linguine- \$9.95

Eggplant with Spaghetti- \$8.95

Veal with Fettucine- \$13.95

