CALL FOR RESERVATIONS!

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

Luigi's Bent Noodle

WWW.BENTNOODLE.COM

3055 S. Parker Rd. 8130 S. University Blvd.
Aurora, CO 80014 Littleton, CO 80122
303.337.2733 303.694.9357

LUNCH AND DINNER TO-GO MENU

★★★★★ "FOUR STARS!"
The Gabby Gourmet

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

Featured in the
BEST RESTAURANTS IN DENVER
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 of 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
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
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

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 sautéd 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 Piccatta - Chicken breast sautéd 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 (Cacciatorer) - 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 Piccatta - 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 sautéed in white wine, lemon, garlic, basil, and a pinch of red pepper served over linguini and tossed with Parmesan cheese. $12.95

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

Rock Shrimp Sassolino - Sautéed 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

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

Salmone 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
Spaghetti and Meatballs or Sausage - Our sausage is homemade from lean pork and is ground right here. You can also order this as a combination. $8.95

Bolognese and Spaghetti- A rich and delicious meat sauce made from ground veal. $9.95

Baked Ziti - Large tubular pasta baked in a slow cooked tomato sauce and topped with melted mozzarella. $8.95
  Add Meatballs or a Sausage link $1.95

Suprema Ziti - Tubular pasta with slow cooked tomato sauce, Italian sausage, mushrooms, bell peppers and onions, topped with Parmesan, Mozzarella cheeses and Pepperoni then baked to a bubbly perfection. $10.95

Ravioli di Fromaggio - Pasta pillows stuffed with a fresh ricotta, mozzarella, parmesan cheese mixture and basil served with a roasted red pepper tomato sauce. $9.95

Salsiccia Lasagna - Traditional lasagna, heavy on the sausage please! A house specialty you will continue eating even when you’re full. $10.95

Aglio e Olio - [Ah-Glee-Oh Ee Oh-Lee-Oh], o blah di, o blah da, life goes on Ma.... Linguini tossed with fresh garlic (lots of this), basil, parsley, extra virgin olive oil, a pinch of crushed red pepper and Parmesan cheese. $7.95

Vegetables and Pasta - Fresh vegetables and herbs lightly tossed with linguini and extra virgin olive oil. $9.95
  Add oven roasted chicken $1.95

Pasta Mediterrà - Spaghetti tossed with olive oil, garlic, fresh tomatoes, fresh basil and Feta cheese. $8.95

Penne Pomodoro Fresco-Olive oil, garlic, fresh mozzarella, fresh basil and tomatoes with a pinch of crushed red pepper. $8.95

Fettuccine Alfredo - Flat pasta ribbons tossed in a traditional Alfredo sauce. $10.95
  Add 4 shrimp $2.95

Nanna’s Macaroni and Cheese-Macaroni in a rich and creamy cheese sauce of Fontina and mild Cheddar, topped with Parmesan and bread crumbs, then baked. $9.95

Chicken Marsala - A family favorite, tender chicken breast and forest mushrooms in a Marsala cream sauce served over fettuccini. $13.50

Chicken Milano –Oven roasted chicken breast sautéed with fresh spinach and sun dried tomatoes in a whole grain mustard sauce tossed with penne pasta. $10.95

Linguini and Clams - Oval pasta tossed with baby clams, diced tomatoes and lemon in a spicy garlic broth. $10.95

Carbonara al Farfalle –Capicola (spicy Italian ham), tender snap peas and diced tomatoes in a roast garlic cream sauce tossed with bowtie pasta. $10.95
  Add rock shrimp $2.95

Penne alla Vodka - A creamy vodka tomato sauce tossed with penne pasta. $8.95
  Add rock shrimp $2.95

The BENT NOODLE’s pastas and entrees are accompanied by fresh baked bread.
Bent Noodle Club - Grilled chicken breast, fontina cheese, and pancetta (Italian bacon) with caper mayonnaise on Focacia bread.. $6.95
Italian Sausage Sandwich - Homemade Italian sausage topped with sauteed peppers, sweet onions, and provolone cheese. $6.50
Chicken Salad - Focaccia bread baked fresh and piled high with a savory chicken salad. $6.50
Chicken Panini al Parmesana - Chicken breast lightly breaded and fried topped with creamy provolone on a toasted Italian roll with marinara sauce for dippin’. $6.50
Chicken Salad Melt— Served open-face topped with tomato and Fontina cheese then baked ‘till bubbly. $6.95
Tuscan Pot Roast-Braised roast beef with red wine and mushrooms served open-face on Focacia. $6.95

Roast Chicken Salad - Oven roasted chicken, crumbled gorgonzola, candied pecans and julienne vegetables on a bed of field greens tossed with roast shallot vinaigrette $7.95

Insalata Misto - Mixed garden greens tossed with shredded vegetables, candied pecans and the BENT NOODLE’s famous roasted shallot dressing
Small $3.25
Large $6.95

Caesar Salad - Traditional Caesar salad, yes we have anchovies (for a small charge).
Small $2.50
Large $4.95

With roasted chicken add $1.95

Luigi’s House Salad –Crisp greens tossed with grilled tomato vinaigrette with ripe tomatoes, feta cheese and Parmesan.
Small $3.25
Large $6.95

With 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 $3.25
Bowl $4.25
Huge Bowl $7.95

Ask about our
BANQUET SOLUTIONS!

Good for $10.00 off with the purchase of Two Entrees
Not Good with other offers or promotions
Expires 1/31/04
Lunch Menu

ENTREES

Spaghetti and Meatballs or Sausage - Our sausage is homemade from lean pork and is ground right here. *You can also order this as a combination.* $6.50

Salsiccia Lasagna - Traditional lasagna, heavy on the sausage please! A house specialty you will continue eating even when you're full. $7.95

Ravioli di Fromaggio - Pasta pillows stuffed with a fresh ricotta, mozzarella, parmesan cheese mixture and basil served with a roasted red pepper tomato sauce. $7.95

Baked Ziti - Large tubular egg pasta baked in a slow cooked tomato sauce and topped with melted mozzarella. $7.25

*With Meatballs or a Sausage link add* $1.75

Suprema Ziti - Tubular pasta with slow cooked tomato sauce, Italian sausage, mushrooms, bell peppers and onions, topped with Parmesan, Mozzarella cheeses and Pepperoni then baked to a bubbly perfection. $7.95

Aglio e Olio - [Ah-Glee-Oh Ee Oh-Lee-Oh], o blah di, o blah da, life goes on Ma.... Linguini tossed with fresh garlic (lots of this), basil, parsley, extra virgin olive oil, a pinch of crushed red pepper and Parmesan cheese. $6.50

Vegetables and Pasta - Fresh vegetables and herbs lightly tossed with linguini, extra virgin olive oil, and a pinch of crushed red pepper. $7.25

*With oven roasted chicken add* $1.95

Pasta Mediterra – Spaghetti tossed with olive oil, garlic, fresh tomatoes, fresh basil and Feta cheese. *Simple, but what flavors!* $6.95

Penne alla Vodka - A creamy Vodka tomato sauce tossed with Penne pasta. $6.95

*With Rock Shrimp* $2.95

Penne Pomodoro Fresco - Olive oil, garlic, mozzarella, basil and tomatoes with a touch of red pepper. $6.50

Fettuccine Alfredo - Flat egg pasta ribbons tossed in a traditional Alfredo sauce. $7.95

*With four large shrimp add* $2.95

Chicken Marsala - A family favorite, tender chicken breast and forest mushrooms in a Marsala cream sauce served over fettuccini. $7.95

Carbonara al Farfalle - Capocola, tender snap peas, and diced tomatoes in a roasted garlic cream sauce tossed with bowtie pasta. $7.95

*With Rock Shrimp add* $2.95

Chicken Milano - Oven roasted chicken breast sauteed with fresh spinach and sundried tomatoes in a whole grain mustard sauce, tossed with penne pasta. $7.95

Eggplant Parmesana - Lightly breaded and fried eggplant topped with melted provolone, served with spaghetti and marinara. $6.95

Chicken Parmesana - Lightly breaded and fried chicken topped with melted provolone. served with spaghetti and marinara. $7.50

SEAFOOD

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. $8.95

Shrimp Diavlo - Sauteed in a spicy tomato broth with peppers, onions, sundried tomatoes and basil over angelhair. $8.95

Rock Shrimp Sassolino - Sauteed in garlic, lemon, wine and butter thentossed with diced tomatoes, artichoke hearts, capers, and angel hair pasta. $8.95

Linguini and Clams - Oval egg pasta tossed with baby clams in a spicy garlic broth. $7.95

Salmon Gorgonzola - Fresh Salmon fillet served with a creamy Gorgonzola cheese and sundried tomato sauce over penne pasta. $8.95