

## Antipasto

### **Bistro Bread**

Our almost famous, must try, can't live without it!  
Garlic Cheesy Bread.  
Small \$4.00 Large \$6.50

### **Mozzarella in Carrozza**

Mozzarella cheese floured and lightly fried.  
Served with a touch of marinara.  
\$6.75

### **Calamari Fritti**

Tender squid lightly floured and fried. Served with  
marinara or cocktail sauce. Try both sauces add \$0.50  
\$9.00

### **Bruschetta**

Toasted baguette topped with a mix of diced  
tomatoes, fresh basil, garlic and olive oil.  
\$6.75

### **Caprese**

Sliced fresh mozzarella, tomatoes,  
olives, basil and olive oil.  
\$9.00

### **Calamari Fra Diavolo**

Tender squid sautéed in oil, garlic, tomato,  
fresh herbs and crushed hot pepper.  
\$9.00

### **Bella Napoli**

Roasted red peppers, sliced fresh mozzarella, artichoke  
hearts, black olives, fresh basil and olive oil.  
\$9.00

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## Zuppe & Insalate

### **Soup of the Day**

Available October - May  
Cup \$3.50 Bowl \$4.50

### **House Salad**

Two varieties of crisp lettuce, onion,  
zucchini, carrots and red cabbage.  
\$4.25

### **Caesar Salad**

Romaine lettuce tossed with Caesar dressing,  
parmesan cheese and homemade croutons.  
Small \$5.00 Large \$6.50

### **Chicken Caesar Salad**

Seasoned and grilled slices of chicken breast served  
on a tossed Caesar salad with parmesan  
cheese and homemade croutons.  
\$9.00

### **Emperors Special Blend**

An assortment of garden greens with slices of  
grilled chicken breast, roasted red peppers,  
provolone cheese, goat cheese, artichoke  
hearts, tomato and choice of Italian  
dressing or balsamic vinaigrette.  
\$9.95

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## Pasta Entrees

### **Spaghetti Marinara**

Spaghetti served with our homemade marinara sauce.  
Add meat sauce, meatballs or sausage \$2.25 each.  
\$8.75

### **Fettuccine Alfredo**

Fettuccine served with our creamy homemade  
Alfredo sauce. With Chicken add \$3.00  
\$9.75

### **Baked Ravioli**

Ricotta and parmesan cheese filled pasta pockets topped  
with marinara sauce, mozzarella cheese and baked.  
\$10.00

### **Gnocchi**

Potato dumplings prepared in a cream  
pesto or basil rosata sauce.  
\$10.50

### **Rigatoni Primavera**

Large tube pasta tossed with sautéed zucchini, yellow squash,  
bell peppers, eggplant, mushrooms and marinara sauce.  
\$10.00

### **Rigatoni Montanara**

Large tube pasta tossed with sautéed mushrooms and  
onions, seasoned with prosciutto and fresh herbs,  
then tossed in a cream tomato sauce.  
\$10.50

### **Tortellini Alla Panna**

Beef filled pasta with homemade Alfredo sauce.  
\$10.00

### **Penne Del Pastore**

Penne pasta pan tossed with onions, spinach, ricotta  
cheese and a touch of our fresh marinara.  
\$10.25

To insure quality, all items are made to order. Your patience is appreciated.

## Bistro Classics

### **Penne Arrabiate**

Sweet Italian sausage sautéed with olive oil, garlic, marinara sauce, crushed red pepper and tossed with penne pasta.  
\$11.00

### **Pollo Alla Parmigiana**

Lightly breaded chicken breast fried and baked with marinara sauce and mozzarella cheese. Served with penne pasta.  
\$13.50 Sub Veal Cutlet \$16.75

### **Pollo Alla Panna**

Tender chicken breast sautéed with mushrooms, fresh herbs and a brandy cream sauce. Served with fettuccine Alfredo.  
\$13.75 Sub Veal Cutlet \$17.00

### **Melanzane Vesuvio**

Eggplant lightly floured and fried, then baked with mozzarella cheese, fresh herbs and rosata sauce.  
Served with penne marinara.  
\$11.75

### **Pollo Marsala**

Thinly pounded chicken breast flamed in Marsala wine with mushrooms and fresh herbs. Served with fettuccine Alfredo.  
\$13.50 Sub Veal Cutlet \$16.75

### **Pollo Piccata**

Thinly pounded chicken breast sautéed in butter and a white wine lemon caper sauce. Served with fettuccine Alfredo.  
\$13.50 Sub Veal Cutlet \$16.75

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## Bistro Specialties

### **Salsiccie Alla Frigentina**

Sweet Italian sausage sautéed with olive oil, garlic, onion, red and green peppers and tossed with penne marinara.  
\$11.75

### **Salsiccie Alla Vodka**

Sweet Italian sausage sautéed in a vodka gorgonzola cream sauce with roasted red peppers, mushrooms, onions and tossed with farfalle pasta.  
\$13.00

### **Pollo Alla Pesto**

Chicken sautéed with garlic, prosciutto, mushrooms, onions and tossed with our homemade cream pesto and farfalle pasta.  
\$13.75

### **Bistro Chicken**

Chicken sautéed with sun dried tomatoes, prosciutto, spinach, onion, garlic and tossed with rosata sauce and farfalle pasta.  
\$13.75

### **Fettuccine Della Casa**

Chicken sautéed with mushrooms, prosciutto, roasted red peppers, tossed with fettuccine and cream tomato sauce.  
\$13.75

### **Scampi Alla Bernardo**

Shrimp sautéed with bacon, mortadella and mushrooms in a brandy basil rosata sauce.  
Served over fettuccine.  
\$14.50

### **Pollo Del Pastore**

Chicken sautéed in olive oil, garlic, roasted red peppers, onions. Then simmered in a chicken broth with spinach and served over a bowl of farfalle pasta and a touch of fresh grated parmesan cheese.  
\$13.50

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## Seafood Entrees

### **Linguine Con Calamari**

Tender squid sautéed in olive oil, garlic, tomatoes, fresh herbs and crushed hot pepper. Served over linguine pasta.  
\$12.75

### **Scampi Fra Diavolo**

Large shrimp sautéed in a fresh tomato sauce with crushed hot peppers, basil and oregano. Served over a bed of linguine.  
\$13.75

### **Scampi Alla Pesto**

Large shrimp sautéed with garlic, prosciutto, mushrooms, onions and tossed with our homemade cream pesto and farfalle pasta.  
\$14.25

### **Scampi Alfredo**

Large shrimp sautéed in garlic and olive oil and served over fettuccine Alfredo.  
\$14.00

### **Penne Al Salmone**

Salmon chunks sautéed with spinach, prosciutto, fresh herbs, parmesan cheese with penne pasta in a cream tomato sauce.  
\$14.50

### **Salmone in Umido**

Salmon fillet poached in white wine with capers, artichokes, mushrooms and fresh herbs. Served with fettuccine Alfredo.  
\$14.50

### **Sole Florentine**

Lightly floured sole sautéed in a white wine lemon caper sauce. Served on a bed of sautéed spinach with fettuccine Alfredo.  
\$15.00

### **Linguine Alla Vongole**

Fresh little neck clams sautéed with garlic, olive oil, and parsley. Served over linguine with the choice of red or white wine sauce.  
\$14.50

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# Hand Tossed Brick Oven Pizza

Pizza is available Dinners Thursday - Sunday

## **Cheese Pizza Extra Toppings**

Sweet Italian Sausage  
Homemade Meatballs  
Pepperoni  
Ham  
Roasted Red Peppers

**Small (12") \$9.95  
\$1.50**

Extra Cheese  
Green Peppers  
Onions  
Fresh Garlic  
Black Olives

**Large (16") \$12.95  
\$1.95**

Tomato  
Mushrooms  
Fresh Basil  
Artichoke Hearts  
Pineapple

## **Calzone**

Ricotta, mozzarella, salami, ham, tomato slices and tomato sauce.

**\$10.95**

**extra ingredients \$0.95**

## Sandwiches

All sandwiches are served with French fries.

### **Grilled Chicken Caesar**

Seasoned and grilled chicken breast topped with romaine, our signature Caesar dressing, tomato and parmesan cheese.

\$8.75

### **Chicken Parmesan**

Lightly breaded chicken breast fried and baked with tomato sauce and mozzarella cheese.

\$9.00

### **Italian Sausage**

Sweet Italian sausage grilled with onions and green peppers.

\$8.75

### **Classic Toasted Meatball**

Our homemade meatballs covered with marinara sauce, mozzarella cheese and baked.

\$8.75

### **Eggplant**

Eggplant lightly floured and fried, then baked with mozzarella cheese, marinara sauce.

\$8.75

### **Panino Classico**

Ham, salami, provolone cheese, fresh mozzarella, roasted red peppers, lettuce and tomato.

Served with balsamic vinaigrette.

\$9.00

## Basket Appetizers

**Chicken Wings**  
\$6.50

**Breaded Chicken Tenders**  
\$5.50

**Mesquite Chicken Quesadilla Rolls**  
\$6.00

**Italian Breaded Mozzarella Sticks**  
\$5.50

**French Fries**  
\$3.25

## Desserts

**Homemade Cannoli**  
\$5.00

**Chocolate Lava Cake**  
\$6.50

**Homemade Tiramisu**  
\$6.50

**Cheese Cake**  
\$5.50

**Berto's Ice Cream**  
Spumoni,  
Chocolate Hazelnut,  
Pistachio Tartufo,  
Raspberry Cream  
\$6.50

**Root Beer Float**  
\$4.50

## Draft Beer

New Belgium Fat Tire & 1554 Black Ale,  
Peroni Birra Superiore,  
Blue Moon Belgian White Wheat Ale,  
Bud Light

## Beverages

Espresso  
\$2.50  
Cappuccino or Latte  
\$3.00

Cafe Mocha  
\$3.50  
Soda, Iced Tea, Lemonade, Root Beer  
\$1.95

To insure quality, all items are made to order. Your patience is appreciated.

Split plate charge of \$1.50

All substitutions and extra items will be charged accordingly.

We reserve the right to refuse service to anyone.

## Wines by the Glass and Carafe

CR Cellars Chianti

Salmon Creek Cellars

Pinot Grigio, Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon

Glass \$5.00    1/2 Carafe \$12.00    Carafe \$23.00

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## Whites by the Glass and Bottle

**Lagaria Pinot Grigio delle Venezie, Italy.....**\$6.00/\$23.00  
Fruity with layers of honeydew melon & apricot.

**Concannon Pinot Gris, California.....**\$6.00/\$23.00  
Fresh with very bright citrus and peach. Fruit forward.

**Villa Pozzi Pinot Grigio, Italy.....**\$6.50/\$25.00  
Crisp citrus & white peach flavors with a soft finish.

**Fuedo Arancio Grillo IGT, Sicilia.....**\$27.00  
Citric with a gentle whiff of wildflowers, honey and almond.

**Concannon Sauvignon Blanc, California.....**\$6.00/\$23.00  
Light & refreshing with peach, melon, & grapefruit flavors.

**Windy Ridge Chardonnay, California.....**\$6.50/\$25.00  
Jasmine & oak associated aromas of vanilla & coffee.

**Bogle Chardonnay, California.....**\$7.00/\$27.00  
Tropical fruits, lemon cream, butterscotch & toasty oak.

**Sonoma Cutrer Chardonnay, California.....**1/2 Bottle \$18.00  
Flowers, honey, kiwi and lemon zest with luxurious depth.

**Seven Daughters White Blend, California.....**\$28.50  
Seven wines deliver orange blossoms with a hint of apricot & lychee.

**Snoqualmie Riesling, Washington.....**\$6.00/\$23.00  
Crisp, refreshing, with aromas of spicy pear and dried apricots.

**Kendall Jackson Chardonnay Vintner's Reserve, California.....**\$8.00/\$29.00  
Tropical flavors of pineapple and mango with aromas of light buttered toast apple and pears. A very popular richly layered wine.

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## Reds by the Glass and Bottle

**Concannon Merlot, California.....**\$6.00/\$23.00  
Dark cherry and raspberry with spicy, smoky oak.

**Bogle Merlot, California.....**\$7.00/\$27.00  
Deep cherry with hints of pipe tobacco and spicy oak.

**Lockwood Merlot, California.....**\$27.00  
Blueberry with the fragrance of rose petals.

**Red Diamond Merlot, Washington.....**\$27.50  
Red berries, juicy plums and a touch of caramel and mocha.

**Talus Cabernet Sauvignon, California.....**\$6.00/\$23.00  
Cherries and black raspberries with a hint of oak and vanilla.

**Esser Cabernet Sauvignon, California.....**\$7.00/\$27.00  
Cedar, cherry cobbler & sweet tobacco with smoky oak notes.

**Guenoc Cabernet Sauvignon, California.....**\$29.50  
Aromatic with flavors of blackberries, cassis, cherries & mint.

**Castello di Querceto DOCG Chianti, Italy...** \$6.50/\$25.00  
Dry, balanced, with a soft and elegant body.

**Da Vinci DOCG Chianti, Italy.....**\$7.50/\$28.00  
Well balanced flavors of ripe plums, cherries & red fruit.

**Farnese Sangiovese, Italy.....**\$6.00/\$23.00  
Fruity with a vinous note and a scent of wood.

**Santa Christina Sangiovese, Italy.....**\$7.00/\$27.00  
Simple, fruity wine with hints of cocoa and licorice.

**7 Deadly Zins, California.....**\$32.00  
Bouquet of raspberry jam, molasses, and cinnamon.

**Dana Paula Malbec, Argentina.....**\$31.00  
Flavors of boysenberry and blackberry with a hint of smoke.

**McManis Petite Syrah, California.....**\$8.00/\$29.00  
Succulent jammy fruit, soft tannins & oaky finish.

**Lodi Red (Don's Table Red), California.....**\$6.50/\$25.00  
Carignane, syrah & a splash of sweet symphony.

**George Duboeuf Pinot Noir Reserve, France.....**\$7.50/\$28.00  
Light & fruity with flavors of cherries and strawberries.

**McManis Pinot Noir, California.....**\$8.00/\$29.00  
Aromas of cherry, strawberry & violets with notes of vanilla & cola.

**Bogle Pinot Noir, California.....**\$30.00  
Floral aromas of crushed rose petals and violets.

**Santi Valpolicella Classico Superiore Ripasso Solane, Italy.....**\$32.00  
Deep ruby wine with a full, warm palate of raisin & plum.

## Over 50 years of Italian Tradition

1950...Livia and Simplicio Di Eugenio constructed a building just outside Phoenix city limits that became "Livia's." It had living quarters in back and two small businesses up front, Simplicio's shoe repair shop and Livia's pizza and pasta shop. "It was George Washington's Birthday in 1950 when I opened my restaurant. With my husband we buy the lot and build the place. I started with \$27 of groceries from the A. J. Bayless down the street. I didn't have a car, so I carry the bags, then I cook." Livia... February, 1976, The Phoenix Gazette.

1976...The Phoenix Gazette headline read "Owners change, but traditions stay at Livia's." The new owners...Renee and Rocco Pepino. The new restaurant saw many changes. The shoe shop was opened up to create more seating and a small bar area. The living quarters became the office and new kitchen capable of producing all the creations Renee would add to the new menu.

"You'll find the most delectable really true Italian cooking, with each dish individually prepared by Renee...with so much care, she even makes her own pasta."  
May 1978, Today/Sun Newspaper

1985...The place was wildly successful and parking was crazy with cars lined up and down 7<sup>th</sup> Avenue. Renee and Rocco decided to purchase two homes directly behind the restaurant to create the current off-street parking.

1989 saw some notable celebrities dining at Livia's. Paul Newman came in two nights in a row during the Iceberg Grand Prix. Robin Williams staged an impromptu show upon answering the restaurant telephone using a broken Italian accent and impersonating the Italian owner. Others that have dined at the restaurant include actor Robert Mitchum, boxer Jake LaMotta, radio personality Wolfman Jack and countless Phoenix area government officials and celebs.

June 1993...Renee and Rocco decided to retire and sold the restaurant to one of their employees. After a year of unsuccessful changes to the 17 year recipe for success, Renee and Rocco were forced to take back the business. They left the restaurant closed for three years while trying to sell it.

1997...Renee and Rocco decided to reopen the restaurant as "The Roman Table" and it didn't take long for it to get noticed. "The Roman Table, a restaurant that could outlast another empire or two."  
December 1997 - Phoenix Magazine

1997...The Arizona Republic recommended the Roman Table for "Best Italian"

June 2005...Renee and Rocco try for retirement once again and sell the restaurant to Lynn and Mike McGarry.

July 1, 2005...After enlarging the bar and completely redecorating the restaurant, we opened for dinner as "Harley's Italian Bistro." The recipes we use have been prepared in this establishment for over 30 years and the restaurant itself is one of the oldest Italian restaurants in Phoenix. Tradition, quality and value are extremely important to us and it is our intention to continue on with the 50 plus years of serving exquisite, regional style Italian cuisine.

We hope that you enjoy your meal and overall dining experience.  
Lynn, Mike and our entire staff.

**Gift Cards & Harley's Dipping Oil Available**

When you care enough to give the very best!!!