

EVOLUTION BISTRO & BAR

FRESH, LOCAL, INVITING

930 Elm Street, Manchester, NH • evolutionnh.com

DINNER MENU

Served Tuesday – Saturday. All pasta dishes include EVO house salad.

STARTERS

SMOKED BURRATA

House-made, cold smoked, salsa cruda, pesto, focaccia toastinis

\$18.00

CHARCUTERIE

Chef's varietal of meats, artisanal cheeses, fresh fruit, honey, nuts, fig spread, friggittello, toastinis

\$24.00

RICOTTA TOAST

Toasted focaccia, whipped ricotta, salsa cruda, prosciutto, arugula, fried sage

\$14.00

CHEF'S GARDEN

"Carpaccio-style" selection of fruits and/or vegetables with accoutrement

\$16.00

OLIVES & ODDBALLS

Marinated olives, house-made pickles, stuffed banana peppers, marinated feta

\$13.00

HOUSE HUMMUS

Roasted red pepper, roasted garlic, herb oil, feta cheese, toastinis

\$16.00

BLISTERED SHISHITO PEPPERS

Miso butter, sambal, truffle salt, shaved parmesan, citrus crunch

\$15.00

OYSTERS ON THE HALF-SHELL

Per piece — market fresh

\$3.00

SHRIMP COCKTAIL

Per piece — chilled, house cocktail sauce

\$3.00

BAKED OYSTERS

Sriracha whipped butter, prosciutto dust, citrus crunch

\$15.00

CANDIED PORK BELLY

Fig spread, pickled onion, arugula, candied orange peel, balsamic glaze

\$16.00

ARANCINI

Hand-breaded risotto stuffed with stracciatella, basil, shaved parmesan, mustard-tarragon sauce

\$16.00

ITALIAN MEATBALLS

Breadcrumbs, parmesan, onion, garlic, red pepper, pomodoro sauce, EVOO, garlic bread

\$15.00

GREEK MEATBALLS

Thyme, dill, lemon, onion, garlic, feta cheese, tzatziki sauce

\$16.00

THE TRIO

Try all three — arancini, Italian & Greek meatballs (qty 3 / qty 6)

\$12.00

PASTAS

GNOCCHI À LA CRÈME

House-made ricotta gnocchi, garlic crème, roasted spinach, mushroom and tomato, seared pancetta

\$25.00

SPAGHETTI & MEATBALLS

House-made spaghetti, pomodoro, Italian meatballs, shaved parmesan, basil, EVOO

\$25.00

ORZO & MEATBALLS

White wine, lemon, Greek meatballs, roasted spinach and tomato, feta cheese

\$27.00

CHICKEN AL PESTO

House-made rigatoni, grilled marinated chicken, roasted tomatoes, basil, garlic crunch

\$28.00

CHICKEN PARMESAN

Hand-breaded chicken breast, house-made mozzarella, spaghetti, pomodoro sauce

\$26.00

SHRIMP SCAMPI

House-made spaghetti, white wine, lemon, butter, roasted tomato, red pepper flake, basil, garlic crunch

\$36.00

LOBSTER RAVIOLI

House-made egg dough, lobster, ricotta, cream cheese, scallion, mustard tarragon sauce, roasted artichoke, spinach and tomato

\$41.00

ENTRÉES

MUSHROOM RISOTTO

Acquerello rice, roasted mushroom, English peas, parmesan, truffle oil, horseradish crema, micro greens

\$25.00

CHICKEN PICCATA

Two dredged and seared chicken medallions, white wine, lemon, parmesan, capers, butter, roasted potatoes, chef's vegetables

\$33.00

GARLIC OIL POACHED SALMON

Faroe Island salmon, mashed potatoes, English peas, pea shoots, beurre blanc

\$37.00

STEAK FRITES

12 oz hand-cut NY strip, blue cheese butter, Maldon salt, house fries (parmesan truffle fries +\$7)

\$39.00

FILET

8 oz tenderloin seasoned and seared rare, mashed potatoes, chef's vegetables, bordelaise

\$46.00

HANDHELDS

THE ROMA

Italian meatballs, pomodoro, house mozzarella, ciabatta

\$17.00

THE TUSCAN BURGER

Double smash patties, house mozzarella, crispy prosciutto, arugula, pesto mayo, marinated tomatoes, brioche

\$19.00

THE ITALIAN

Mortadella, prosciutto, hot capocola, salami, cherry pepper, black garlic mayo, arugula, EVOO, marinated tomatoes, focaccia

\$18.00

THE AMERICAN

Hand-breaded chicken breast, house mozzarella, pomodoro, ciabatta

\$17.00

THE SICILIAN

Roasted eggplant, zucchini, and artichokes, house mozzarella, sliced tomato, arugula, ciabatta

\$18.00

SALADS

CHICKEN CAESAR

House-made dressing, romaine, roasted marinated tomatoes, shaved parmesan, EVO crouton, grilled chicken. Sub salmon or steak +\$9

\$22.00

SPRING SALMON SALAD

House-made sherry vinaigrette, arugula, pickled grapes, strawberry, candied pecans, marinated feta, red onion, salmone salata

\$24.00

SIDES

GARLIC BREAD

House-made, toasted

\$8.00

HOUSE FRIES

Crispy, seasoned

\$7.00

PARMESAN TRUFFLE FRIES

House fries, truffle oil, shaved parmesan

\$12.00