

Santitas

BYOB

❖ APPETIZERS ❖

SOUP du JOUR 8

GRILLED CALAMARI 16

Lemon, Capers, Fennel, Sicilian Peppers

Over Arugula with Orange Marmalade and Olives

MUSSELS 14 Red or White, Spicy or Not

VEAL BONE MARROW 12 with Parsley Salad

ESCARGOT 12

Sautéed in Butter with Mushroom and Parsley Salsa

SCALLOPS. 16

Pan Seared with Bacon over a Potato Cake and Arugula

FLATBREAD 16

Grilled with Broccoli Robe, Ricotta and Rosemary Honey

❖ ENSALADA ❖

CAESAR 11 Romaine Leaves topped with Prosciutto de Parma, Shaved Parmesan, House-made Dressing

SWEET PETE 10 Arugula, Lemon, toasted Almonds, Golden Raisins, EVOO

CRISP SALAD 12 Chopped Romaine, Apples, Pears, Bacon, Walnuts, Gorgonzola, Creamy Poppy Seed

BEET SALAD 12 Mixed greens, Creamy Goat Cheese, Walnuts, Blood Orange Vinaigrette

10" ARTISAN THIN CRUST PIZZA

PAPS 15

White with Fried Egg, Sausage or Bacon

NO YET 16

White with Prosciutto san Daniele, Gorgonzola, Figs

CHANTI 16

White, Brussels Sprouts, Onion, Pancetta, Potato Puree

ROSA MARGUERITA 16

Red Sauce, Fresh Mozzarella, Basil, Sun-Dried Peppers

RAGAZZA 17

White, Shaved Pear, Gorgonzola, Copa, Arugula

EPICE 17

Tomato, Provolone, Parmesan, Salami, Hot Copa

CLASSIC 14

Tomato Sauce, Shredded Mozzarella and Parmesan

MARIA DOLORES 16

White, Bone Marrow, Jalapeño, Caramelized Onion, Shredded Beef

LUIE & ACTORE 17

White with Shrimp, Red Onion, Long Hots, Pistachio, Honey

❖ LA PASTA ❖

LASAGNA Bolognese 22

BUCATINI AMATRICIANA in a Plum Sauce with Pancetta and Caramelized Onion. 22

CAVATELLI in a Tomato Cream Sauce with Crispy Prosciutto de Parma, Crispy Capers, Fresh Basil 22

❖ ENTREES ❖

CHICKEN CITRONE 27

European Breast, Roasted

Served with Mashed, Veggies of the Day

Topped with Lemon Confit

VEGETARIAN RISOTTO 24

Mushrooms, Peas, Corn, Red Peppers

With Mascarpone Cheese, Basil Pesto

AUBERGINE 26 Roasted Eggplant Layered with Ground Lamb, roasted Tomatoes, Cinnamon, Cream, And Pine Nuts, Prepared Lebanese Style

SALMON* 28 Grilled, Topped with Adobo Sauce over zucchini-corn relish, Garlicky Broccoli Robe dressed With Parsley Pistou and Paprika Oil

SKIRT STEAK* 30

Grilled and Marinated in Red Wine Reduction served

Parsnip Puree topped with Gorgonzola

PORK OSSO BUCO 35

Slow Roasted with Carrots, Mushrooms, Cipollini Onions

Over Tagliatelli

POISSON Daily Catch. MP

DESSERTS 8

BOTTLED WATER 6 Sparkling or Flat

BYO CONVENIENCE FEE 5 PB

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Food Borne Illness