

484-222-6216

ORDER OUR SIGNATURE ITALIAN BREAD BY THE LOAF on TUESDAYS for WEDS-SATURDAY



DINNER MENU

During These Unprecedented Times We Must Limit Table Time To Maximize Our Occupancy

We are CASH ONLY Thank You for your Patience and Understanding
An ATM is just a stone's throw away from us for your convenience

GF Menu Items are noted with an * before the item

❖ APPETIZERS ❖

SOUP of the Day 8

MEATBALLS 12

With Tomato Sauce over Ricotta with Pesto

BASKET of BREAD UPON REQUEST

***MUSSELS 16** Red or White, Spicy or Not

***ESCARGOT 15** Sautéed in a Parsley, Garlic-Butter Sauce

***SCALLOPS 16** Pan Seared with Bacon Over Potato Cake

***HUMMUS 12** House made, Chick Peas, EVOO and Lemon

❖ ENSALADAS ❖

*** CAESAR 13** Romaine Leaves topped with Prosciutto de Parma, Shaved Parmesan, House-made Dressing

*** SWEET PETE 12** Arugula, Lemon, Almonds, Golden Raisins, EVOO and topped with Shaved Parmesan

***CRISP SALAD 13** Chopped Romaine, Apples, Pears, Bacon, Walnuts, Gorgonzola, Creamy Poppy Seed Dressing

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

***TIO RICO 13** Chopped Romaine, White Spanish Onion, Avocado, EVOO and Sweet White Wine Vinegar

10" ARTISAN THIN CRUST FLATBREADS

PAPS 16

White with Fried Egg, Sausage or Bacon

NO YET 18

White with Prosciutto san Daniele, Gorgonzola, Figs

ROSA MARGUERITA 16

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

RAGAZZA 19 White, Shaved Pear, Gorgonzola, Copa, Arugula

LOUIE & ACTORE 19 White, Shrimp, Red Onions, Pistachio, Long Hot's, drizzled with Chestnut Honey

EPICE 18

Tomato, Provolone, Parmesan, Salami, Hot Copa

CLASSIC 15

Tomato Sauce, Shredded Mozzarella and Parmesan

CHANTI 17

White, Brussels, Onions, Pancetta and Potato Puree

❖ LA PASTA ❖

BUCCATINI AMATRICIANA 22

AUTHENTIC ITALIAN LASAGNA BOLOGNESE 22

BRACIOLE 26 Rolled Flank Steak Stuffed with Parmesan, Garlic over Spaghetti

BRISKET ALLESANDRA 26 Slow Roasted with Ricotta, Mushrooms and Marsala Wine over Rigatoni

PAPARDELLE PRIMAVERA 26 Wide Pasta with Shrimp and Cauliflower in Béchamel Sauce

❖ ENTREES ❖

*** CHICKEN PROVENCAL 27** Pan Seared Breast topped with Carrots, Peas, Onions, White Wine and Fresh Herbs

***SKIRT STEAK* 32** Topped with Gorgonzola in a Red Wine reduction over Potatoes and Veggies

***VEGETARIAN RISOTTO 25** Mushrooms, Peas, Corn and Red Peppers With Mascarpone Cheese and Basil Pesto

*** BRANZINO* 32** Pan Seared Filet in a White Wine, Lemon-Caper Sauce over Parsnip Puree with Green Beans

*** SALMON* 29** Grilled, Topped with Adobo Sauce over Zucchini-Corn Relish and Garlicky Broccoli Robe

AUBERGINE 27 Roasted Eggplant Layered with Ground Lamb, Roasted Tomatoes, Cinnamon, Cream prepared Lebanese Style

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