

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 9**

**MEATBALLS 13**

With Tomato Sauce over Ricotta with Pesto

**BASKET of BREAD UPON REQUEST**

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

**\*ESCARGOT 16** Sautéed in a Parsley, Garlic-Butter Sauce

**\*SCALLOPS 18** Pan Seared with Bacon Over Potato Cake

**\*HUMMUS 13** House made, Chick Peas, EVOO and Lemon

#### ❖ ENSALADAS ❖

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

**\* SWEET PETE 13** Arugula, Lemon, Almonds, Golden Raisins, EVOO and topped with Shaved Parmesan

**\*CRISP SALAD 14** Chopped Romaine, Apples, Pears, Bacon, Walnuts, Gorgonzola, Creamy Poppy Seed Dressing

**\*BEET SALAD 14** 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 17**

White with Fried Egg, Sausage or Bacon

**NO YET 18**

White with Prosciutto san Daniele, Gorgonzola, Figs

**ROSA MARGUERITA 17**

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

**RAGAZZA 20** White, Shaved Pear, Gorgonzola, Copa, Arugula

**LOUIE & ACTORE 22** White, Shrimp, Red Onions, Pistachio, Long Hot's, drizzled with Chestnut Honey

**EPICE 19**

Tomato, Provolone, Parmesan, Salami, Hot Copa

**CLASSIC 16**

Tomato Sauce, Shredded Mozzarella and Parmesan

**CHANTI 17**

White, Brussels, Onions, Pancetta and Potato Puree

#### ❖ LA PASTA ❖

**BUCCATINI AMATRICIANA 23**

**AUTHENTIC ITALIAN LASAGNA BOLOGNESE 24**

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

**BRISKET ALLESANDRA 28** Slow Roasted with Ricotta, Mushrooms and Marsala Wine over Rigatoni

**PAPARDELLE PRIMAVERA 28** Wide Pasta with Shrimp and Cauliflower in Béchamel Sauce

#### ❖ ENTREES ❖

**\* CHICKEN PROVENCAL 28** Pan Seared Breast topped with Carrots, Peas, Onions, White Wine and Fresh Herbs

**\*SKIRT STEAK\* 35** Topped with Gorgonzola in a Red Wine reduction over Potatoes and Vegies

**\*VEGETARIAN RISOTTO 26** Mushrooms, Peas, Corn and Red Peppers With Mascarpone Cheese and Basil Pesto

**\* BRANZINO\* 36** 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 29** 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  
PRICES SUBJECT TO CHANGE WITHOUT NOTICE DUE TO INCRESASES IN MARKET PRICES