

484-222-6216 ☎☎☎☎☎☎☎☎☎☎

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



FRIDAY & 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 ❖

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|--|---|
| SOUP of the Day 9 | *MUSSELS 16 Red or White, Spicy or Not ☎ |
| MEATBALLS 13
With Tomato Sauce over Ricotta with Pesto | *ESCARGOT 16 Sautéed in a Parsley, Garlic-Butter Sauce |
| | *SCALLOPS 18 Pan Seared with Bacon Over Potato Cake |

BASKET of BREAD UPON REQUEST

❖ ENSALADAS ❖

- * CAESAR** 14 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

❖ LA PASTA ❖

- BUCCATINI AMATRICIANA** 24 Thick, Hollowed Spaghetti in Tomato Sauce with Caramelized Onion And Pancetta and Red Pepper Seed
- AUTHENTIC ITALIAN LASAGNA BOLOGNESE** 24
- BRACIOLE** 28 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 INCREASASES IN MARKET PRICES

* Prices and Menu Subject to Change Without Notice