

484-222-6216

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



DINNER MENU*

FRIDAY & SATURDAY \$35.00 per person (minimum)

We are CASH ONLY Thank You for your Patience and Understanding, ATM is close

GF Menu Items are noted with an * before the item

❖ APPETIZERS ❖

- *MUSSELS 16 Red or White, Spicy or Not HUMMUS 13 House made, Served with Pita and Veggies
MEATBALLS 13 Tomato Sauce, Ricotta, Pesto *ESCARGOT 16 Sautéed in a Parsley, Garlic-Butter Sauce
*SCALLOPS 20 Pan Seared with Bacon Over Potato Cake SOUP of the Day 9

BASKET of BREAD UPON REQUEST

❖ ENSALADAS ❖

- * CAESAR 14 Romaine Leaves topped with Prosciutto de Parma, Shaved Parmesan, House-made Dressing
* SWEET PETE 14 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 14 Chopped Romaine, White Spanish Onion, Avocado, EVOO and Sweet White Wine Vinegar

10" ARTISAN THIN CRUST FLATBREADS

- PAPS 17 EPICE 18
White with Fried Egg, Sausage or Bacon Tomato, Provolone, Parmesan, Salami, Hot Copa
NO YET 19 CLASSIC 16
White with Prosciutto san Daniele, Gorgonzola, Figs Tomato Sauce, Shredded Mozzarella and Parmesan
ROSA MARGUERITA 17 CHANTI 18
Red Sauce, Fresh Mozzarella, Basil, Sun-Dried Peppers White, Brussels, Onions, Pancetta and Potato Puree
RAGAZZA 20 White, Shaved Pear, Gorgonzola, Copa, Arugula
LOUIE & ACTORE 22 White, Red Onions, Pistachio, Long Hot's, drizzled with Chestnut Honey

❖ LA PASTA ❖

- BUCCATINI AMATRICIANA 24 Thick, Hollowed Spaghetti in Tomato Sauce with Caramelized Onion
And Pancetta and Red Pepper Seed
AUTHENTIC ITALIAN LASAGNA BOLOGNESE 26
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 30 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 Foodborne Illness

* PRICES SUBJECT TO CHANGE WITHOUT NOTICE DUE TO INCREASES IN MARKET PRICES

\$6.00 fee for Salad/Pizza Plate Sharing per person, \$8.00 for Entrees (excludes Appetizers)