



484-222-6216

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

SPECIAL CHEF'S ADDITIONS to the MENU will be ANNOUNCED by YOUR SERVER

❖ **APPETIZERS** ❖

- ***MUSSELS 16** Red or White, Spicy or Not ❏
- FLATBREADS with our Thin Crust 16 to 19**
- ***ESCARGOT 16** Sautéed in a Parsley, Garlic-Butter Sauce
- RED CURRY LENTILS 12** Curry Seasoned Lentils with Jasmine Rice topped with Broccoli and Snow Peas
- * **BLACK BEAN TAMALE 13** Corn Tamale served over Habanero-Tomato Sauce topped with Torched Cheese
- TRUFFLE MUSHROOM GNOCCHI 18/32** Pan Seared Mushroom Stew Topped with Parmesan Cheese
- LOBSTER ROLL 24** Small, Buttery Lobster, Seasoned to Perfection and Served on a House made Brioche
- SOUP of The DAY 10**

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
- * **WARM BEET SALAD 15** Mixed Greens, Roasted Beets, Mushrooms, Basil, Mint and Cilantro, French Dressing

❖ **LA PASTA** ❖

- PASTA BOLOGNESE 26** Pasta of the Day in our Signature Bolognese Sauce topped with Fresh Parmesan
- BRACIOLE 28** Rolled Flank Steak Stuffed with House Made Bread Crumbs, Parmesan Cheese, Eggs and Garlic over Spaghetti in Red Sauce
- BRISKET ALLESANDRA 28** Slow Roasted with Foam Comte Cheese, Mushrooms, Pancetta and Marsala Wine Over Rigatoni
- LASAGNA SONTUOSA 31** Signature Bolognese over Wonton Pasta topped with Mozzarella and Parmesan Cheeses

❖ **ENTREES** ❖

- ***CHICKEN PROVENCAL 28** Pan Seared Breast topped with Carrots, Peas, Onions, White Wine and Fresh Herbs
- CAULIFLOWER STEAK 26** Grilled Cauliflower Rubbed with Adobo and Served with Cilantro Olive Sauce
- ***SKIRT STEAK* 36** Grilled and Topped with Gorgonzola in a Red Wine Reduction over Potatoes and Vegies
- * **BRANZINO* 36** Pan Seared Filet in a White Wine, Lemon-Caper Sauce over Parsnip Puree with Green Beans
- * **SALMON* 31** Grilled and Drizzled with Aged Balsamic Served with Pea Puree and Garlicky Broccoli Robe
- AUBERGINE 29** Roasted Eggplant Layered with Ground Lamb, Roasted Tomatoes, Cinnamon, Cream prepared Lebanese Style

DESSERTS are made IN-HOUSE DAILY

GF Menu Items are noted with an * before the item

WE OFFER CATERING & TAKE-OUT SERVICES

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**

\$8.00 ENTREE Plate Sharing per person