



484-222-6216

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

**YOUR SERVER will ANNOUNCE DAILY SPECIAL ADDITIONS to the MENU**

❖ **APPETIZERS** ❖

**SOUP of The DAY 10**

\***MUSSELS 18** Red or White, Spicy or Not

**FLATBREADS of the DAY 18 and up**

**MEATBALLS (3) 14** Homemade served with Tomato Sauce over Ricotta drizzled with Salsa Verde

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

**VEAL BONE MARROW 15** Oven Roasted, topped with Jalapeno Pepper and Parsley served with Toasted Bread

**TRUFFLE MUSHROOM GNOCCHI 18/34** Pan Seared Mushroom Stew Topped with Parmesan Cheese

**BASKET of Authentic Italian Bread 5** From Gino's Bakery served with Fresh Ricotta and Lemon Olive Oil

❖ **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** ❖

**BRACIOLE 30** Rolled Flank Steak Stuffed with Parmesan, Garlic over Spaghetti

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

**BUCCATINI AMATRICIANA 28** Hollowed Spaghetti served with Tomato Sauce, Pancetta, Caramelized

Onions and a little Pepperoncini

**AUTHENTIC LASAGNA SONTUOSA STYLE 31** Pomodoro Meat Sauce over Homemade Pasta Sheets, Mozzarella  
And Parmesan Cheeses (Chef Ernesto was featured on Fox 29 with this dish!)

❖ **ENTREES** ❖

\***CHICKEN PROVENCAL 29** Pan Seared Breast topped with Carrots, Peas, Onions, White Wine and Fresh Herbs

**VEGETARIAN RISOTTO 28** Peas, Mushrooms, Corn, Roasted Peppers flavored with Kimchi

\***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\* 32** Grilled and Drizzled with Aged Balsamic Served with Pea Puree and Garlicky Broccoli Robe

**AUBERGINE 32** Roasted Eggplant Layered with Ground Lamb, Roasted Tomatoes, Cinnamon, Cream and Pine nuts prepared Lebanese Style

**DESSERTS are made IN-HOUSE DAILY**

**GF Menu Items are noted with an \* before the item**

**WE OFFER CATERING 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**