



**YOUR SERVER will ANNOUNCE DAILY ADDITIONS to the MENU**  
**GF Menu Items are noted with an \* before the item**

❖ **APPETIZERS** ❖

**SOUP of The DAY 10**

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

**MEATBALLS (3) 14** Homemade served with Tomato Sauce drizzled with Pesto and Ricotta

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

**GRILLED CALAMARI 20** Served over Arugula dressed with Tomatoes, Capers, Olives, Fennel, Calabrian Pepper

**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

**HUMMUS PLATE 15** House made Hummus served with Fresh Chopped Vegetables and pita home bread

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

**FLATBREADS:**

**MARGUERITA 18** Red Sauce with Fresh Mozzarella, Basil and Sun-dried Peppers

**RAGAZZA 20** White with Shaved Pears, Gorgonzola, Copa and Arugula

**CLASSIC 16** Red Sauce with Shredded Mozzarella

**LUIE & ACTORE 20** White with Shrimp, Red Onion, Pistachios, Honey and Long Hots

**NO YET 20** White with Prosciutto, Gorgonzola and Figs

**CHACHO 18** White with Zucchini, Corn Puree and Truffle Oil

❖ **ENSALADAS** ❖

\* **CAESAR 15** Romaine Leaves topped with Prosciutto de Parma, Shaved Parmesan, House-made Dressing

\* **SWEET PETE 14** Arugula, Lemon, Almonds, Golden Raisins, EVOO, Lemon and topped with Shaved Parmesan

\* **CRISP SALAD 15** Chopped Romaine, Apples, Pears, Bacon, Walnuts, Gorgonzola, Creamy Poppy Seed Dressing

\* **BEEF SALAD 15** Mixed Greens, Roasted Beets, Mushrooms and dressed with Orange Vinaigrette

\* **TIO RICO 15** Chopped Romaine with White Onion, Tomatoes, Avocado with a White Wine and EVOO Dressing

\* **PINPEPINO 14** Spinach, Crispy Greens, Cucumber, Red Onion, Cherry Tomatoes with Lemon Vinaigrette Dressing

❖ **LA PASTA** ❖

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

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

**BUCCATINI AMATRICIANA 27** Hollowed Spaghetti with cured Pancetta, Caramelized Onion, Pepperoncini Rosso

**LASAGNA AUTHENTIC SONTUOSA STYLE 31 Pomodoro** Meat Sauce over Homemade Pasta Sheets, Mozzarella

And Parmesan Cheeses (Chef Ernesto was featured on Fox 29 with this dish!)

**PARPADELLE CREVETTE GRISE 32** Shrimp over Pasta with Lemon Conserve, White Wine and Roasted Tomatoes

**CANNELLONI with TOMATO SAUCE 27** Hot Italian Sausage served over Large Rigatoni topped with Basil

❖ **ENTREES** ❖

\***CHICKEN PICATTA 29** Pan Seared Breast topped Lemon, White Wine, Capers, Mashed potatoes and vegies

**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

**PORK MILANESE 35** Breaded and Fried Butterflied Chop served with Chopped Romaine, Avocado, Onion, Tomato

\* **SALMON\* 32** Grilled and Drizzled with Beurre Blanc Sauce Served with Corn and Zucchini Relish

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

**PAELLA 32** Mussels, Shrimp, Clams and Calamari over Saffron Risotto mixed with Chicken and Chorizo

**Due to increased processing fees on credit cards we charge a convenience fee of 3.5% for MASTERCARD and VISA**

**We do not accept American Express or Discover**

**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 INCREASES IN MARKET PRICES**