



**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) 15** Homemade served with Tomato Sauce drizzled with Pesto and Ricotta

\***ESCARGOT 17** Sautéed in Parsley, Garlic-Butter Sauce

**GRILLED CALAMARI 22** Served over Arugula dressed with Tomatoes, Capers, Olives, Fennel, Calabrian Pepper

**VEAL BONE MARROW 18** Oven Roasted, topped with Jalapeno Pepper and Parsley served with Toasted Bread

**TRUFFLE MUSHROOM GNOCCHI 20/36** Pan Seared Mushroom Stew Topped with Parmesan Cheese **BASKET of Authentic Italian Bread 6** 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 18** Red Sauce with Shredded Mozzarella

**LUIE & ACTORE 22** White with Shrimp, Red Onion, Pistachios, Honey and Long Hots

**NO YET 22** White with Prosciutto, Gorgonzola and Figs

**\* BECAUSE OF RISING FOOD COSTS WE CHARGE FOR EXTRA CONDIMENTS\***

❖ **ENSALADAS** ❖

\***CAESAR 16** Romaine Leaves topped with Prosciutto de Parma, Shaved Parmesan, House-made Dressing

\***SWEET PETE 16** Arugula, Lemon, Almonds, Golden Raisins, EVOO, Lemon and topped with Shaved Parmesan

\***CRISP SALAD 16** Chopped Romaine, Apples, Pears, Bacon, Walnuts, Gorgonzola, Creamy Poppy Seed Dressing

\***BEEF SALAD 16** Mixed Greens, Roasted Beets, Mushrooms and dressed with Orange Vinaigrette

❖ **LA PASTA** ❖

**BRACIOLE 34** Rolled Flank Steak Stuffed with Parmesan, Garlic over Spaghetti

**BRISKET ALLESANDRA 32** Slow Roasted Brisket, Mushrooms, Ricotta and Marsala Wine Over Rigatoni

**BUCCATINI AMATRICIANA 29** 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 35** Shrimp over Pasta with Lemon Conserve, White Wine and Roasted Tomatoes

**CANNELLONI with TOMATO SAUCE 29** Hot Italian Sausage served over Large Rigatoni topped with Basil

❖ **ENTREES** ❖

\***CHICKEN PROVENCAL 32** French Style Roasted Chicken with Shallots, Garlic, Wine over Mashed with Carrots

**FRENCH BEEF BOURGUIGNON 36** Savory, Seared Beef with Vegetables in a Rich, Full Flavored Sauce over Mashed

**VEGETARIAN RISOTTO 29** Peas, Mushrooms, Corn, Roasted Peppers flavored with Kimchi

\* **BRANZINO\* 37** Pan Seared Filet in a White Wine, Lemon-Caper Sauce over Parsnip Puree with Green Beans

**GRILLED PORK CHOP 35** Stuffed with Copa and Asiago Cheese, Drizzled with Sun-Dried Cherry Wine Sauce

Over Mashed with Seasonal Vegetables

\* **SALMON\* 35** Grilled and Drizzled with Aged Balsamic Vinegar Served over Coucous with Red Pepper and Onions and Garlicky Broccoli Rabe

**AUBERGINE 35** Roasted Eggplant Layered with Ground Lamb, Roasted Tomatoes, Cinnamon, Cream and Pine nuts prepared **Lebanese** Style

**PAELLA 36** 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 INCRESASES IN MARKET PRICES**