



❖ APPETIZERS ❖

**ANTIPASTO 25**

Artisan Meats and Cheeses served with Olives, Artichokes and Roasted Red Peppers

**ALBODINGAS 13**

Pork and Beef Meatballs served in Chipotle Tomato Sauce With Ricotta Cheese

**PATE with POMEGRANATE GELEE 16** A pomegranate gelatin glosses the surface of creamy chicken liver pate

**GRILLED CALAMARI 15**

Grilled over arugula with orange marmalade, olives, lemon, capers, fennel and Sicilian peppers

**BRUSCHETTA 4 pcs 12**

Pomodoro, Onion and Basil

Sheep's Ricotta and Chestnut Honey

Seta's, Garlic and Parsley

**MUSSELS 14**

Red or White, spicy or not

❖ ENSALADA ❖

**CAESAR 8** Romaine leaves topped with Prosciutto de Parma, Shaved Parmesan, House-made Dressing

**SWEET PETE 7** Arugula, Lemon, Pine Nuts, Golden Raisins, EVOO

**AUTUMN CRISP SALAD 8** Chopped Romaine with apples, pears, bacon, walnuts and Gorgonzola with creamy poppy seed dressing

**10" Small Plate PIZZA**

**PAPS 14**

White with Fried Egg, Sausage or Bacon

**NO YET 16**

White with Prosciutto, Gorgonzola, Dried Figs

**MARIA DOLORES 14**

White with Bone Marrow, Jalapeño, Beef, Onion Chihuahua Cheese

**LUIE & ACTORE 17**

White with lemon garlic shrimp, red onion, Long hots and Pistachio drizzled with honey

**EPICE 16**

Tomato, Salami, Provolone, Hot Copa, Caccio Cabella

**CHANTI 16**

White, Brussels sprouts, Onion, Pancetta, Potato Puree

**ROSA MARGARITA 15**

Tomato Sauce, Fresh Mozzarella, Basil, Sun-Dried Peppers

**MEXICAN ROSARITO 13**

White with fresh tomatoes, lettuce and jalapenos

**CLASSIC 14**

Tomato Sauce, Shredded Mozzarella and Parmesan

❖ LA PASTA ❖

**Choose Your Pasta, Choose Your Sauce 22**

**RICOTTA GNOCCHI**

**PACCHERI**

**RAVIOLI (Spinach & Ricotta)**

**BUCCATINI**

**SPAGHETTI**

**CHEESE TORTELLINI**

(Gluten-free pasta available upon request)

**Fresh Marinara**

**Blush (Tomato & Cream)**

**Pesto**

**Bolognese**

**Amatraciana (Pancetta, onion and tomato)**

**Peas and pancetta in a garlic and olive oil sauce**

❖ ENTREES / SIDES ❖

**POLLO PICATA 28**

Skinless breast with white wine, capers, lemon juice Served with mashed and green beans

**CREPELLE 20**

2 Homemade Crepes stuffed with Poblano Peppers Zucchini, corn topped with Chihuahua Cheese

**POISSON Daily Catch MP**

Server will announce preparation

**AGNEAU MP**

Lamb Chops served Thursdays, Fridays and Saturdays

**VIANDE 28**

Grilled skirt steak on a bed of parsnip puree served In a red wine reduction topped with Gorgonzola Dolce

**AUBERGINE 24**

Roasted Eggplant Layered with ground lamb, roasted Tomatoes, cinnamon, cream, prepared Lebanese Style

**POCHON 30**

10 oz Pork Chop stuffed with mild cheese and spicy copa in a Madera, sun-dried cherry sauce with mashed

**SIDES 8** Sautéed Brussels Sprouts, Roasted Potatoes, Green beans in tomato sauce, Broccoli, Cauliflower with garlic, capers, lemon and red chili flakes

**DESSERTS 8** **BOTTLED WATER 6** Sparkling or Flat



**BYO CONVENIENCE FEE 5 PB**

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Food Bourne Illness