



GF Menu Items are noted with an * before the item

❖ APPETIZERS ❖

SOUP of The DAY 10

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

HUMMUS 16 House Made served with Julienned Seasonal Vegetables and Pita

RIB-EYE TOSTADA 18 Shredded Beef over Refried Beans with Chipotle Pepper, Guacamole and Chihuahua Cheese

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 Conshy 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

ZUCCHINI 18 Green and Yellow, Thinly Sliced on top of Chihuahua Cheese drizzled with Truffle Oil

*** 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

***TIO RICO 16** Chopped Romaine, Tomatoes, Sweet Onions, Avocado, EEVO and White Vinegar

❖ LA PASTA ❖

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

FETUCCINI VERDURA 28 Cauliflower, Red Bell Peppers, Tomatoes, Broccoli Dressed in EVOO Garlic Sauce
Topped with Toasted Bread Crumbs (GF Optional by request)

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 PICCATA 28** Crispy Pan Seared Breast with Lemon Butter Caper Sauce over Mashed with Green Beans

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

*** SALMON* 35** Grilled and Drizzled with Aged Balsamic Vinegar Served over Couscous 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

PORK MILANESE 35 Pan Fried, Seasoned Cutlet topped with Chopped Romaine, Tomatoes, Onions and Avocado dressed in EVOO and White Wine Vinegar

BEEF of the DAY Server will announce Preparation

**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**