

Gentile's Restaurant

"eclectic italian"

Winter 2014 Dinner Menu

Your Chef, Kevin Gentile, takes pride in selecting only the freshest of seasonal ingredients. Please ask your server about any special requests, as Kevin is happy to accommodate you if possible.

Appetizer

- Scallop Ceviche- served with a carrot & pineapple slaw, and garnished with fried chips
\$11.95
- Bruschetta- with purple cabbage, bacon, and goat cheese served in a white bean paste
\$9.95
- Frog Legs- rice flour encrusted and fried served in a lemon caper white wine
\$10.95
- PEI Mussels- sautéed with black beans, cumin, coriander, bacon and cilantro served with bread tips
\$10.95
- Grilled Shrimp- seasoned with coriander & parsley set atop celery, ginger & avocado salad
\$11.95
- Seared Tuna- served rare with a carrot and seaweed salad
\$11.95
- Ox Tail- braised and set atop a bed of warm parmesan polenta
\$11.95
- Veal Meatballs- served in a spicy sage tomato demi, topped with lemon zest & grana padana
\$11.95
- Deconstructed Duck Confit- with spinach and brie served in a strawberry jam, with grilled focaccia
\$10.95
- Greens Gentile- sautéed escarole mixed with spicy sausage, pancetta, cheery peppers & broccoli topped with cheese & toasted bread crumbs
\$9.95
- Fried Calamari-served with a warm 7 herb tomato sauce & balsamic vinegar The Best In Syracuse!!
\$10.95

Salads

- Radicchio, Fennel & Arugula- served with shaved radish and lemon in a mandarin ginger vinaigrette
\$6.95
- Celery Root & Pancetta- sun dried tomatoes, cherry tomatoes, green beans & grana padana in our house
\$6.95
- Winter Caprese Salad- diced tomatoes, fried mozzarella, pickled onions, and cherry peppers atop grilled bread in a pesto ranch
\$6.95
- Roasted Mixed Beets- arugula, artichoke hearts, hearts of palm, hazelnuts & goat cheese in a Dijon vinaigrette
\$6.95
- Kale Caesar- kale and romaine lettuce with bacon, eggs, and salt potatoes
\$6.95

Winter Root Vegetables– Bibb lettuce with carrot ribbons, grilled onions, red skin potatoes, celery root, cauliflower, and rutabaga in a roasted onion balsamic
\$6.95

Pasta & Risotto

Yogurt Risotto– chicken pieces with diced tomatoes and fresh herbs in a cucumber yogurt topped with feta

\$18.95

Mushroom Risotto– radicchio and mixed mushrooms served in a gorgonzola demi

\$20.95

Penne Primavera– served with morel mushrooms & mixed vegetables in garlic olive oil

\$20.95

Cheesy Polenta– served with three sauces (Bolognese, pesto, and sausage pepper & onions)

\$21.95

Linguine Brocciole– Beef brocciole sliced & served with a spicy bacon caramelized onion tomato sauce

\$21.95

Cavatelli– with bacon, porcini mushrooms, and chicken in a red wine reduction

\$20.95

Fettuccine– julienne calamari, tomatoes, lemons, mixed mushrooms & onions in squid ink butter

\$21.95

Penne– served with an old world Bolognese sauce OR Kevin’s amazing vodka sauce (with or without prosciutto)

\$16.95

Entrée

All entrees are accompanied by a starch and vegetable of chef’s choice

Poached Chicken– poached in a selection of craft beer served with radicchio, walnuts, and pancetta

\$18.95

Stuffed Chicken– breaded with panko & pine nuts, stuffed with Brussels sprouts & bacon in a mandarin currant Thai chili butter

\$20.95

Roasted Peppers– stuffed with asparagus, artichoke hearts, eggplant & cheese in a basil pesto

\$24.95

Veal Medallions– sautéed with prosciutto, scallions, hearts of palm & sun dried tomatoes in a lemon demi

\$27.95

Shrimp & Scallops– seared scallops wrapped in breaded eggplant topped with shrimp in a spicy sherry tomato sauce

\$28.95

CAB NY Strip– encrusted with breadcrumbs and gorgonzola in a 3 onion roasted garlic demi

\$28.95

Filet– stuffed with shrimp & wrapped in bacon served in a whiskey horseradish cream

\$31.95

Half Duck– set atop onion & goat cheese polenta in a red currant demi

\$28.95

Grilled Veal Chop– served with mixed mushrooms & caramelized onions in a caper lemon demi

\$29.95

Roasted Pork Loin- encrusted in mustard & black pepper atop butternut squash polenta in
a maple demi

\$24.95

Butter Poached Lobster- served with apples & celery root set in a cauliflower puree

\$29.95

Filet & Quail- served in a roasted garlic Guinness orange marmalade demi

\$29.95

Grilled Lamb Chops- with cherry tomatoes in a roasted garlic rosemary red wine

\$29.95