

Gourmet Sandwiches & Wraps

Artichoke & Salami Sandwich- with provolone and a dijonaise mustard

\$10.95

Prosciutto and Fig Sandwich- with arugula, tomato and asiago

\$10.95

Roast beef Sandwich- cheddar, fried onions, grilled radicchio, portabella mushrooms, horseradish mayo on a pretzel roll

\$10.95

Buffalo chicken wrap- with fried chicken, prosciutto, celery, blue cheese, greens, and hot sauce

\$10.95

Tuna- served in a fried whole wheat wrap with capers, cucumbers, red onions, hard boiled eggs, mustard, manchego and spring mix

\$10.95

Other Specialties

Veal Cutlet- with a spicy bacon, scallion, shitake, sun dried tomato Demi topped with provolone

\$11.95

Grilled Chicken- with artichoke hearts, mushrooms, prosciutto and a lemon garlic white wine sauce

\$10.95

Pita skewer- with pulled pork, pickled cucumber, carrots, red onions and jalapenos

\$10.95

Gentile's Restaurant
"eclectic italian"

313 North Geddes Street
Syracuse, New York 13204
315-474-8252

Gentile's Restaurant
"eclectic italian"

Fall 2013 Lunch Menu

Appetizers

Fried Calamari- with pickled cucumbers & carrots drizzled with a sesame orange vinaigrette garnished with peanuts. The Best in Syracuse!

\$8.95

Greens Gentile- sautéed escarole mixed with spicy sausage, pancetta, cherry peppers & broccoli topped with cheese & toasted breadcrumbs

\$7.95

Bruschetta- with curried squash, fried chick peas, toasted sunflower seeds, and curry paste

\$6.95

Chicken Tacos- cherry peppers, lettuce,, avocado, monchego cheese, and a white bean tomato salsa

Soups

Greens & beans- sautéed escarole in a white bean soup

Pasta Fagioli- Kevin's special recipe

Soup Du'Jour- freshly made soup of the day

Cup= \$3.95

Bowl=\$5.95

Salads

\$7.50

Add Chicken \$3.00
\$6.00

Add Steak \$4.00

Add Shrimp

Mescaline, Fennel- cucumbers, red pepper, red onion,
avocado, goat cheese, pistachios in a red wine shallot
vinaigrette

Kale, Belgium Endive, Radicchio- diced pancetta, apples,
scallions, pecans, grana padana in a white wine caper maple
vinaigrette

Spinach- basil, mint, mixed peas, bacon in a honey soy
mustard vinaigrette

Romaine, Radicchio- shaved asparagus, carrot ribbons,
pickled radish & cucumber, olives & roma tomatoes with fresh
mozzarella in our house vinaigrette

Pasta

Chicken Risotto- cauliflower, capers, almonds, parsley in a
raisin orange marmalade

\$10.95

Smoked Pork Risotto- Garbanzo beans, shitake mushrooms,
artichoke hearts, julienne carrots in a lemon garlic white wine

\$10.95

Gnocchi- exotic mushrooms, shaved asparagus, julienne
carrots in a hazelnut pesto cream

\$10.95

Rigatoni- chicken, chorizo sausage, peppers, peas, diced
tomato in a saffron valuate topped with monchego cheese

\$10.95

Penne- served with an old world Bolognese sauce OR Kevin's
amazing vodka sauce (With or Without Prosciutto)

\$10.95