

**Gourmet Sandwiches & Wraps**

Pork Loin- grilled served on a Kaiser with cranberry mayo, apples, bibb and brie

\$11.95

Grilled Filet- served on a Kaiser with fried onions and mushrooms with horseradish mayo

\$11.95

Eggplant Sandwich- served on a Kaiser with arugula and red peppers with a sun dried tomato black olive mayo

\$10.95

CAB Burger- served on a pretzel roll with bacon, fried mozzarella, pickles, lettuce, tomatoes, and a spicy mayo

\$10.95

Shredded Chicken Wrap- with bacon, prosciutto, cherry peppers, and greens

\$10.95

**Other Specialties**

Tuna Salad- olive oil, tomato sauce, olives, capers, basil & scallions all served atop fried chips and shaved lettuce

\$10.95

Breaded Chicken Cutlet- with chorizo sausage in a Italian hot cream served with sweet potato fries

\$11.95

Veal, Eggplant & Prosciutto- all stacked with mozzarella served atop spicy aroura sauce

\$11.95

*Gentile's Restaurant*  
*"eclectic italian"*

313 North Geddes Street  
Syracuse, New York 13204

315-474-8258

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Winter 2014 Lunch Menu

**Appetizers**

Fried Calamari- served with a warm 7 herb tomato sauce & balsamic vinegar. 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 purple cabbage, bacon, and goat cheese served in a white bean paste

\$6.95

PEI Mussels- sautéed with black bean, cumin, coriander, bacon and cilantro served with bread tips

**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    Add Steak \$4.00    Add Shrimp \$6.00

Winter Caprese Salad- diced tomatoes, fried mozzarella, pickled onions, and cherry peppers atop grilled bread in a pesto ranch

Roasted Mixed Beets– arugula, artichoke hearts, hearts of palm, hazelnuts & goat cheese in a Dijon vinaigrette

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

Celery Root & Pancetta– sun dried tomatoes, cherry tomatoes, green bean & grana padana in our house vinaigrette

\$10.95

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

**Pasta**

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

\$10.95

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

\$10.95

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

\$10.95

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

\$10.95