

“eclectic italian”

Spring 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

Tuna Carpaccio Roll Ups– rolled with Alfalfa sprouts, cucumber, avocado, & peppadew pepper vinaigrette, garnished with capers

\$10.95

Duck Confit– grilled set atop a chilled zucchini slaw drizzled with a sweet & tart dressing

\$10.95

Scallop Crudo– apples, sunflower seeds & avocado with sea salt in olive oil

\$10.95

Chicken Salad– Asian pears, grapes & spicy pecans all set in a bibb lettuce cup

\$10.95

Crab Deviled Eggs– set atop roma tomatoes & rosemary focaccia drizzled with a dill & basil

Vinaigrette

\$10.95

Buffalo Chicken Skewers– grilled set atop a celery & blue cheese slaw

\$11.95

Skewer Grilled Shrimp– wrapped in basil served with a spicy roasted tomato dip

\$11.95

Beef Bone Marrow– served with garlic bread tips garnished with fried capers & Grana Padano in rosemary oil

\$10.95

Tempura battered Pork Belly– served with a maple ancho chili dipping sauce

\$10.95

Greens Gentile– sautéed escarole mixed with spicy sausage, pancetta, cherry peppers & broccoli topped with cheese & toasted bread crumbs

\$9.95

Fried Calamari– with fried sage & prosciutto in a roasted pepper aioli The Best In Syracuse!!

\$10.95

Salads

\$6.95

Spinach– grilled eggplant, onions, mushrooms, tomato & fresh mozzarella in a warm tomato dressing

Bibb & Watercress– beets, oranges, fennel, pickled onions & goat cheese in a sweet & spicy mint vinaigrette

Arugula & Spring Mix– apples, avocado, cucumber, hearts of palm, walnuts and feta in a champagne lime vinaigrette

Mixed Tomatoes– green beans, scallions, cucumbers & monchego cornbread croutons in a cilantro jalapeno avocado vinaigrette

Chipotle Caesar– romaine, mandarin oranges, pickled onions, artichoke hearts, olives & croutons

Romaine– chicken salad, celery, Bok Choy, red pepper & pickled dikon radish in a sesame ginger dressing

Pasta & Risotto

Lamb Risotto- snap peas, green beans, mint, tomatoes & feta in an herbed yogurt sauce

\$22.95

Chicken Risotto- apricots, bacon, cashews, raisins, goat cheese & diced foie gras in a brandy Veloute

\$20.95

Linguini- clams, arugula, Italian long hots & basil in a tomato sauce

\$20.95

Orecchiette- boar sausage, pavoni beans, tomatoes, provolone & mint in garlic oil

\$21.95

Gnocchi- lobster claw & knuckle meat, snap peas, snow peas & pea shoots with cherry tomatoes in tarragon citrus oil

\$24.95

Rigatoni- grilled mixed vegetables in a 7 herb tomato sauce topped with mozzarella, & bread crumbs

\$20.95

Short Rib & Bone Marrow Raviolis- caramelized onions & sage in a horseradish brown butter

\$24.95

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

\$16.95

Entrée

Oven Roasted Chicken- set atop grilled leeks, asparagus & red peppers in a lemon rosemary chicken liver demi-glace

\$20.95

Stuffed Chicken- with pancetta, onions & apples set in a turnip & pickled mustard seed sauce garnished with fried garbanzo beans

\$20.95

Scallops- bacon wrapped with morel mushrooms, asparagus & grilled oranges in a tomato thyme butter

\$26.95

Shrimp- Grilled set atop warm golden gazpacho

\$27.95

Lamb Chops- grilled set atop a chilled brussels sprout slaw in a red wine mustard demi-glace

\$28.95

CAB NY Strip- grilled set atop smoked eggplant puree topped with mushrooms & gorgonzola

\$28.95

Filet- grilled with dill scented roma tomatoes in a pepper & carrot puree

\$31.95

Grilled Vegetable Rollitini- with fried onions set in mixed mushroom garlic butter

\$28.95

Grilled Veal Chop- served in a carrot ginger honey sauce topped with a fresh pea salad
\$29.95

Roasted Pork Tenderloin- tangy pears & grilled eggplant in a bourbon mustard brine
\$24.95

Lobster Tail- rice flour encrusted served crispy in a black bean pineapple corn salsa
\$29.95

Flat Iron- tequila, garlic, lime, onions & mushrooms served in a tomato demi-glace
\$27.95