

GENTE

R I S T O R A N T E I T A L I A N O

BEVANDA / BEVERAGES

Vino/Wines by The Glass

Rosso/Red

Rosso del Montalcino	Carpazo (Tuscany)	14
Merlot	Columbia Crest (Washington State)	10
Nero d'Avola	Santa Anastasia (Sicily)	13
Chianti	Renzo Massi (Tuscany)	10
Bricco Magno/Baby Barolo	Villadoria (Italy)	16
Pinot Noir	Trapiche "Oak Cask" (Argentina)	10
Barbera	Montevina (Amado County)	11
Cabernet Sauvignon	Nathanson Creek (CA)	10
Super Tuscan	Ruffino il Ducale (Tuscany)	15

Bianco/White

Pinot Grigio	Citra (Italy)	10
Gavi di Gavi	Villadoria (Piedmont)	13
Colle Massori	Vermentino (Tuscany)	14
Sancerre	Jean-Paul Balland (Loire Valley)	15
Sauvignon Blanc	Night Harvest (California)	10
Chardonnay	Nathanson Creek (California)	10
Rosé	Chateau Routas (Provence)	11

Sparkling Wines

Prosecco	Candoni (Italy)	12
Champagne	St. Hillaire (France)	14
Methodo Champenoise		
Marquis de la Tour Brut Rosé	(France)	13

Cocktails

10

Ligurian	Absolut, Aperol, Orange & Lemon Juice
Marcello	Maker's Mark Bourbon, Lemon & Italian Honey
Gente Cocktail	Plymouth Gin, Bitters, Tonic, Lemon
Classic Negroni	Plymouth Gin, Aperol, Sweet Vermouth
Maestro	Campari, Orange Juice, Sparkling Water

Birra/Beer

7

Peroni • Heineken • Corona
Heineken Light • Coors Light

Non-Alcoholic

San Pellegrino	
Limonata/Lemon, Aranciata/Orange	4
House-made Iced Tea	3
Assorted Soft Drinks & Waters	3

Acqua Italiano/ Italian Waters

litre/half litre
8/5

Acqua Panna • San Pellegrino
Azzura (sodium free)

GENTE

RISTORANTE ITALIANO

CENA / DINNER

Antipasti

Minestrone	9
Zuppa del Giorno	9
Bruschetta Pomodoro <i>Plum Tomatoes, Basil</i>	10
Piatto di Salumi (Salumi Plate) <i>Bresaola, Prosciutto, Genoa Salami, Sopressata, Parmigiano, Cornichons, Fennel Slaw</i> <i>Serves 2</i>	17
Piatto di Antipasti (Antipasto Plate) <i>Roasted Beets, Portabella Mushroom, String Beans, Spinach, Tomato, Fresh Mozzarella</i> <i>Serves 2</i>	17
Carpaccio di Manzo <i>Beef Tenderloin, Baby Arugula, Shaved Parmesan, Olive Oil</i>	16
Melanzane Rolatini <i>Eggplant, Fresh Ricotta Cheese, Pomodoro Sauce, Mozzarella, Basil</i>	14
Crostini con Polpettine di Kobé <i>Kobé Meatballs, Pomodoro Sauce, Mozzarella</i>	15
Torte di Granchio (Crab Cake)	10

Insalata

Insalata Mista della Stagione <i>Field Greens, Tomatoes</i>	10
Insalata Tagliata <i>Chopped Salad with Field Greens, Radicchio, String Beans, Red Onion</i>	12
<p>From Jay's Travels</p> <p><i>My wife & I were at a beach club at Saint-Jean-Cap-Ferat. A guest at a neighboring table was served this dish, and I wanted it immediately. Good ingredients, simply prepared: this is why I love Italian food.</i></p>	
Insalata Parma <i>Prosciutto, Arugula, White Beans, Olive Oil, Lemon</i>	14
Insalata Caprese <i>Tomatoes, Fresh Mozzarella, Basil</i>	14
Cesare Classico <i>Romaine, Parmigiano, Herbed Croutons</i>	11
Cesare Classico, Pollo alla Grilla <i>Grilled Chicken</i>	16

GENTE

RISTORANTE ITALIANO

CENA / DINNER

Pizza

Pizza Margherita 17
Classic Pomodoro, Mozzarella

Pizza con Verdure 18
Mozzarella, Pomodoro, Sautéed Seasonal Vegetables

Risotto

Risotto con Pollo e Spinaci 23
Chicken, Spinach

Risotto con Gamberi e Asparagi 23
Jumbo Shrimp, Asparagus

Pasta

Penne alla Vodka 18
Short Pasta, Spicy Tomato Sauce

Spaghetti con Pesto e Fagiolini 20
Pesto, String Beans, Potato

Spaghetti con Primavera 20
Multi-Grain Pasta, Zucchini, Broccoli, Tomato, Light Tomato Sauce

Ravioli con Ricotta e Spinaci 19
Homemade Ravioli, Ricotta and Spinach, Cream Tomato Sauce

From Jay's Travels

I have always been fascinated by risotto and the constant attention it requires. In Milan, at the Hotel Principe Savoia, this classic risotto is cooked to perfection; at Gente, I hope to duplicate it.

Risotto Milanese 21
Sautéed Mushrooms, Saffron

Tagliolini Black and White 19
Jumbo Shrimp, Radicchio, Olive Oil, Garlic

Ravioli con Funghi Misti 20
Homemade Ravioli, Wild Mushrooms, Pomodoro Sauce

Papardelle Portofino 20
Hand-cut Pasta Strips, Pomodoro and Pesto Sauces

Spaghetti Frutti di Mare 24
Salmon, Jumbo Shrimp, Sea Bass

Spaghetti con Polpettine di Kobé 20
Kobé Meatballs

Lasagna 20
Meat Sauce, Béchamel, Plum Tomatoes, Mozzarella

GENTE

RISTORANTE ITALIANO

CENA / DINNER

Secondi

All Dishes Served With Vegetable or Pasta

Melanzane Parmigiana 20

*Breaded Eggplant with Mozzarella,
Tomato Sauce*

Bistecca alla Griglia 30

*Grilled New York Strip Steak, Olive Oil,
Garlic, Mushrooms*

Costoletta d'Agnello 30

*Grilled Lamb Chops, Olive Oil,
Garlic, Rosemary*

Osso Bucco 30

Veal Shank, Mushroom Sauce

Salmone alla Griglia 26

*Grilled Salmon Filet, Olive Oil,
Garlic, Rosemary*

Tonno alla Griglia 26

Grilled Tuna Filet, Olive Oil, Garlic, Rosemary

Gamberi alla Griglia 26

*Jumbo Grilled Shrimp, Olive Oil,
Garlic, Rosemary*

L'Aquapazza 26

*Sea Bass, Tomatoes, Olive Oil, Seawater,
White Wine*

Pollo Piccata 21

*Breast of Chicken Sautéed with Lemon,
Capers, White Wine Sauce*

Pollo Marsala 21

*Breast of Chicken Sautéed with
Marsala Wine and Mushrooms*

Pollo con Spinaci e Funghi 22

*Stuffed Breast of Chicken, Prosciutto,
Mushrooms, Spinach, Fontina Cheese*

Vitello Milanese 27

*Breaded Veal Scaloppini with Chopped
Arugula, Fresh Tomatoes*

GENTE Prix-Fixe

35

Add glass of wine

7

Choose One

Minestrone/ Zuppa del Giorno

Bruschetta

Insalata Caprese

Tomatoes, Fresh Mozzarella, Basil

Cesare Classico

Romaine, Parmigiano, Herbed Croutons

Piatto di Salumi (Salumi Plate)

*Bresaola, Prosciutto, Genoa Salami,
Sopressata, Parmigiano*

Choose One

Pollo Piccata

*Breast of Chicken Sautéed with Lemon,
Capers, White Wine Sauce*

Pollo Marsala

*Breast of Chicken Sautéed with
Marsala Wine and Mushrooms*

Penne allaodka

Risotto con Pollo e Spinaci

Chicken/Spinach

L'Aquapazza

*Sea Bass, Tomatoes, Olive Oil,
Seawater, White Wine*

Choose One

Cheesecake

Tiramisu

Sorbet

Homemade Biscotti