

SANDWICHES & BURGERS ARE SERVED WITH YOUR CHOICE OF:

Lay's Potato Chips -OR- House-cut French Fries -OR- Coleslaw -OR- Potato Salad

UPGRADE TO:

- Truffle Parmesan Fries \$2
- Half Caesar -OR- Greek Salad \$6
- Bowl of Soup \$6

GLUTEN-FREE BREAD, BUNS, PASTA, PIZZA AVAILABLE

<<TOASTED SANDOS>>

CLOSE TO PHILLY - 19

Beef RibEye, White American, Horseradish Mayo, Toasted Ciabatta

ITALIAN GRINDER - 17

Salumi, Provolone, Iceberg & Tomato Salad, Pepperoncini, Red Wine Vin, Mayo, Toasted Ciabatta

CHICKEN CLUB - 17

Chicken Breast, Bacon, Avocado, PepperJack, Lettuce, Tomato, Mayo, Toasted Sourdough

SOUTHERN PULLED PORK -16

Slow-Roasted, Sliced Onion, Pickles, Tangy House-made Slaw. ****SKIP THE BREAD & order "Southern Fries"**

CLUCK YEA! - 17

Buttermilk-Soaked, Fried Chicken Thigh on Brioche, Coleslaw, Pickles, Spicy Aioli *Takes at least 15 minutes but she's worth it....

SALMON BURGER - 19

Salmon Filet on Brioche, Spicy Aioli, Fresh Spinach, Roasted Tomato, Red Onion

<<PRESSED PANINI>>

CHICKEN CAPRESE PANINO - 18

Fresh Mozz, Basil Pesto, Oven-Dried Tomato, Chicken Breast Pressed on Ciabatta

TURKEY BACON RANCH - 17

Turkey, Bacon, Swiss, Pressed on Ciabatta. Ranch on side +Add Avocado

CUBANO - 17

In-House Roasted Pork, Ham, Swiss Cheese, Pickles, Mustard. Pressed on Ciabatta

<<SPECIALS >>

PAPPARDELLE BOSCAIOLA - 20

House-made Wide & Flat Noodle, Chicken Confit, Thyme, Mushrooms, Caramelized Onion, Butter, Parmesan

RIGATONI ALLA UODHA - 18

House-made Hollow Tube Pasta, San Marzano Tomato, Vodka, Cream, Fresh Herbs

PIZZA FOGLIO- \$18

A 'folder' pizza that eats like a sandwich!
Mortadella, Buratta, Arugula, Pistachio 'Butter'

BISTRO BURGER - 20

1/2 lb Burger, Smashed with Onion, Caramelized Onions, Brie, Arugula. Served with Truffle Fries.

<<BURGERS>>

ALWAYS DOUBLES WITH SECRET SAUCE; SMASHED WITH ONION
SUB BEYOND PATTY +2
GLUTEN FREE +2

CLASSIC - 15

American Cheese, Lettuce, Tomato, Pickles

UCARDE - 17

Pepperjack, Avocado, Jalapeno

BACON CHEDDAR JALAPENO - 17

MUSHROOM SWISS - 17

BLUE CHEESE & BACON - 18

Dinner Only Th-Sat 5p-8p

<<STARTERS >>

BREAD & GOOD OLIVE OIL | \$5

Kraftsmen Baking Ciabatta Loaf,
Extra Virgin Olive Oil

PANE RUSTICO | \$12

Garlic Ciabatta Bread, Seasoned Ricotta,
Chili Oil Drizzle

ROMAN ARTICHOKE | \$12

Flash-Fried, Extra Virgin Olive Oil,
Fresh Lemon, Garden Mint

<<SALAD & SOUP >>

CESARE - 8

Romaine, Parmesan,
Garlic Ciabatta Croutons,
House-made Caesar Dressing

HOUSE- 6

Mixed Greens, Tomato,
Cucumbers,
Red Wine Vinaigrette or Ranch

TOMATO BASIL SOUP- 8

San Marzano Tomato, Butter,
Basil Soup

SURF & TURF

PERFECT MARRIAGE | \$23

Blackened Shrimp over Creamed
Corn, Cherry Tomato, Asparagus,
Zucchini Succotash.

STEAK FRITES | \$29

Two 3-ounce Filet Medallions,
House-Cut Truffle Parmesan Fries,
Cowboy Butter

AMERICAN GONZALO'S BISTRO

<<PASTA >>

MADE FRESH IN HOUSE
GLUTEN FREE +2

CARESE POMODORINI - 16

Short Pasta, Blistered Cherry
Tomato, Garlic, Torn Basil,
Extra Virgin Olive Oil

PESTO ALFREDO WITH CHICKEN - 19

Short Pasta, Chicken Breast
Alfredo Sauce, Basil Pinenut
Pesto, Sundried Tomato

CACIO E PEPE - 16

Thick Spaghetti, Parmesan,
Black Pepper, Wilted Arugula
*Add Market
Mushroom&Onions +\$3

BUCATINI AMATRICIANA - 19

Hollow Spaghetti, House-Cured
Pork, Sweet Onion, San
Marzano Tomato, Torn Basil

SPAGHETTONI FRA DIABLO -21

Thick Spaghetti, Sauteed Shrimp,
Garlic Chili Oil, Simmered
Marinara, Torn Basil *Spicy

PAPPARDELLE BOLOGNESE - 17

Flat Ribbon Noodle,
Ground Beef, Italian Plum
Tomato, Parmesan Cheese

PASTA LIMONE - \$20

Thick Spaghetti, Smoked Salmon,
Dill, Cream, Lemon Zest

MIO FIGLIO - \$18

Short Pasta, Sausage, Tomato,
Arugula, Spicy White Wine Butter

<<PIZZA >>

*HOUSE-MADE FERMENTED
NEAPOLITAN-STYLE*
GLUTEN FREE CRUST +2

ITALIAN G.O.A.T. - \$17

Mozzarella, Roasted Tomatoes,
Garlic Clove Confit, Goat Cheese,
Basil Pesto, Olive-Oil Base

SPINACI - \$17

Garlicky Spinach, Basket Ricotta,
Lemon Zest, Olive-Oil Base

SALMONE AFFUMICATO - \$19

Smoked Salmon, Creme Fraiche,
Everything Seasoning,
Red Onion, Capers

MARGHERITA - \$15

Fresh Mozzarella, Cherry
Tomato, Torn Basil, Red
Base

FUNGHI - \$17

Garlic, Truffled Mushroom,
Caramelized Onion, Gruyere,
Olive-Oil Base

SWEET & SPICY- 17

Pepperoni, Jalapeno, Honey,
Red Base

BIANCO - \$15

Garlic, Whole Milk & Fresh
Mozzarella,
Parmesan, Calabrian Chili Oil

P.A. - \$17

San Daniele Prosciutto, Arugula,
Shaved Parmesan, Olive-Oil
Base

LITTLE PIG - \$17

Ground Italian Sausage,
Pepperoni, Whole Milk
Mozzarella, Red Base

PEPPERONI - \$16

Pepperoni, Whole Milk
Mozzarella, Red Base

Dinner Only Th-Sat 5p-8p

This menu is subject to change
20% Gratuity Added to Parties of 6 or more / WE ARE NOT AN ALLERGEN-FREE KITCHEN.
Consuming Raw/Undercooked Meat, Poultry, Eggs, Shellfish or Seafood May Increase Risk of Foodborne Illness.