

BEVANDA / BEVERAGES

Vino/Wines by The Glass

Rosso/Red

Rosso del Montalcino	Carpazo (Tuscany)	15
Merlot	Columbia Crest (Washington State)	12
Nero d'Avola	Santa Anastasia (Sicily)	15
Chianti	Renzo Massi (Tuscany)	12
Bricco Magno/Baby Barolo	Villadoria (Italy)	16
Pinot Noir	Trapiche "Oak Cask" (Argentina)	13
Barbera	Montevina (Amado County)	13
Cabernet Sauvignon	Nathanson Creek (CA)	12
Super Tuscan	Ruffino il Ducale (Tuscany)	16

Bianco/White

Pinot Grigio	Citra (Italy)	12
Gavi di Gavi	Villadoria (Piedmont)	16
Colle Massori	Vermentino (Tuscany)	15
Sancerre	Jean-Paul Balland (Loire Valley)	17
Sauvignon Blanc	Night Harvest (California)	13
Chardonnay	Nathanson Creek (California)	12
Rosé	Chateau Routas (Provence)	13

Sparkling Wines

Prosecco	Candoni (Italy)	13
Champagne	St. Hillaire (France)	15
Methodo Champenoise		
Marquis de la Tour Brut Rosé	(France)	15

Cocktails

13

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

9

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

Vero Water/ Per Person

Still/Sparkling
3/5

Unlimited Still & Sparkling Water
Totally Pure & Environmentally Friendly

GENTE

RISTORANTE ITALIANO

CENA / DINNER

Antipasti

Minestrone	9
Zuppa del Giorno	10
Bruschetta Pomodoro <i>Plum Tomatoes, Basil</i>	11
Piatto di Salumi (Salumi Plate) <i>Bresaola, Prosciutto, Genoa Salami, Sopressata, Parmigiano, Cornichons, Fennel Slaw</i> <i>Serves 2</i>	18
Piatto di Antipasti (Antipasto Plate) <i>Roasted Beets, Portabella Mushroom, String Beans, Spinach, Tomato, Fresh Mozzarella</i> <i>Serves 2</i>	18
Carpaccio di Manzo <i>Beef Tenderloin, Baby Arugula, Shaved Parmesan, Olive Oil</i>	18
Melanzane Rolatini <i>Eggplant, Fresh Ricotta Cheese, Pomodoro Sauce, Mozzarella, Basil</i>	17
Crostini con Polpettine di Kobé <i>Kobé Meatballs, Pomodoro Sauce, Mozzarella</i>	16
Torte di Granchio (Crab Cake)	17

Insalata

Insalata Mista della Stagione <i>Field Greens, Tomatoes</i>	12
Insalata Tagliata <i>Chopped Salad with Field Greens, Radicchio, String Beans, Red Onion</i>	13
<p>From Jay's Travels</p> <p><i>My wife & I were at a beach club at Saint-Jean-Cap-Ferrat. 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>	17
Insalata Caprese <i>Tomatoes, Fresh Mozzarella, Basil</i>	15
Cesare Classico <i>Romaine, Parmigiano, Herbed Croutons</i>	13
Cesare Classico, Pollo alla Grilla <i>Grilled Chicken</i>	23

GENTE

RISTORANTE ITALIANO

CENA / DINNER

Pizza

Pizza Margherita 18
Classic Pomodoro, Mozzarella

Pizza con Verdure 19
*Mozzarella, Pomodoro, Sautéed
Seasonal Vegetables*

Risotto

Risotto con Pollo e Spinaci 25
Chicken, Spinach

Risotto con Gamberi e Asparagi 27
Jumbo Shrimp, Asparagus

Pasta

Penne alla Vodka 21
Short Pasta, Creamy Tomato Sauce

Spaghetti con Pesto e Fagiolini 23
Pesto, String Beans, Potato

Spaghetti con Primavera 23
*Multi-Grain Pasta, Zucchini, Broccoli,
Tomato, Light Tomato Sauce*

Ravioli con Ricotta e Spinaci 23
*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 24
Sautéed Mushrooms, Saffron

Tagliolini Black and White 26
*Jumbo Shrimp, Radicchio,
Olive Oil, Garlic*

Ravioli con Funghi Misti 24
*Homemade Ravioli, Wild Mushrooms,
Pomodoro Sauce*

Papardelle Portofino 24
*Hand-cut Pasta Strips, Pomodoro
and Pesto Sauces*

Spaghetti Frutti di Mare 28
Salmon, Jumbo Shrimp, Sea Bass

Spaghetti con Polpettine di Kobé 26
Kobé Meatballs

Lasagna 25
*Meat Sauce, Béchamel, Plum Tomatoes,
Mozzarella*

GENTE

RISTORANTE ITALIANO

CENA / DINNER

Secondi

All Dishes Served With Vegetable or Pasta

Melanzane Parmigiana 24

*Breaded Eggplant with Mozzarella,
Tomato Sauce*

Bistecca alla Griglia 36

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

Costoletta d'Agnello 36

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

Osso Bucco 36

Veal Shank, Mushroom Sauce

Salmone alla Griglia 36

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

Tonno alla Griglia 36

Grilled Tuna Filet, Olive Oil, Garlic, Rosemary

Gamberi alla Griglia 34

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

Spigola Almondini 31

*Sea Bass, White Wine, Olive Oil,
Slivered Almonds*

Pollo Piccata 26

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

Pollo Marsala 26

*Breast of Chicken Sautéed with
Marsala Wine and Mushrooms*

Pollo con Spinaci e Funghi 27

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

Vitello Milanese 32

*Breaded Veal Scaloppini with Chopped
Arugula, Fresh Tomatoes*

GENTE Prix-Fixe

45

Add glass of wine

8

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*

Ravioli con Funghi Misti

Risotto con Pollo e Spinaci

Chicken/Spinach

L'Aquapazza

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

Choose One

Cheesecake

Tiramisu

Sorbet

Homemade Biscotti