

TO BEGIN

TUSCAN BEAN SOUP <i>PANCETTA / SAUSAGE / TUBETTI / REGGIANO PARMIGIANO</i>	4.95
MIXED BABY GREENS SALAD <i>TOMATOES / CUCUMBERS / GORGONZOLA / RED ONIONS / CROUTONS & BALSAMIC VINAIGRETTE</i>	6.95
CRISPY EGGPLANT CAKES <i>SERVED OVER TRI-COLOR GREENS / PORTOBELLO MUSHROOMS / VINE RIPE TOMATOES LEMON-PECORINO VINAIGRETTE AND LITTLE AIOLI</i>	9.95
HEARTS OF ROMAINE SALAD <i>CREAMY GORGONZOLA-SCALLION DRESSING / CRISPY PANCETTA CHIPS / VINE RIPE TOMATOES & CHIVE OIL</i>	8.95
ESCAROLE / CANNELINI BEANS & SAUSAGE <i>CHILI- TOASTED GARLIC / OLIVE OIL / WHITE WINE-HERB BROTH</i>	7.95
ANTIPASTO SALAD <i>ARUGULA / RADICCHIO / ENDIVE / GENOA SALAMI / PROSCIUTTO / ARTICHOKE / GARBANZO BEANS PROVOLONE CHEESE / ROASTED RED PEPPERS / PEPPERONCINI AND BLACK OLIVE VINAIGRETTE</i>	10.95
CHOPPED MEDITERRANEAN SALAD <i>ROMAINE / RADICCHIO / FETA CHEESE / CUCUMBERS / KALAMATA OLIVES / RED ONIONS SWEET RED PEPPERS / PEPPERONCINI / LEMON-OREGANO VINAIGRETTE</i>	8.95
CLASSIC CAESAR SALAD <i>ROMAINE HEARTS / GARLIC CROUTONS / REGGIANO PARMIGIANO</i>	6.95
MUSSELS MARINARA <i>SAN MARZANO POMODORO WITH CAPERS & HINT OF ANCHOVIES / GARLIC</i>	12.95
MOZZARELLA DI BUFALA <i>VINE-RIPENED TOMATOES / BASIL / ARUGULA / HERB OIL / AGED BALSAMIC VINEGAR</i>	11.95
NONA'S MEATBALLS <i>SAN MARZANO POMODORO / FIRE-ROASTED SWEET PEPPERS / BUFFALO MOZZARELLA /CROSTINI & BASIL</i>	10.95
CRISPY CALAMARI <i>RHODE ISLAND CALAMARI / MARINATED TOMATOES / ARUGULA / AIOLI</i>	11.95
BRUSCHETTA TRIO <i>BUFFALO MOZZARELLA / TOMATO / BASIL / EXTRA VIRGIN OLIVE OIL GARLIC ROASTED SHRIMP / WILD MUSHROOM TAPANADE / FRESH HERBS PARMA PROSCIUTTO / ARUGULA / REGGIANO PARMIGIANO</i>	11.95
JUMBO LUMP CRAB CAKE <i>VINE RIPE TOMATOES / AVOCADO / WILD HERB SALAD / PRESERVED LEMON VINAIGRETTE</i>	13.95
BAKED EGGPLANT INVOLTINI <i>RICOTTA-FOUR CHEESE MIX / SUN-DRIED TOMATOES / POMODORO & GARLIC CROSTINI</i>	7.95
FARM RAISED LITTLE NECK CLAMS "PORTUGUESE" <i>CHORIZO / ESCAROLE / GARLIC / CRUSHED CHILIS / WHITE WINE / OLIVE OIL / PLUM TOMATOES</i>	12.95
JUMBO PRAWNS <i>SAUTEED JUMBO SHRIMP / FRESH TOMATOES / TOASTED GARLIC / CHARDONNAY / CROSTINI / BASIL</i>	13.95
ANGUS BEEF CARPACCIO <i>BABY ARUGULA- PRESERVED LEMON SALAD / PARMESAN WAFERS / CAPER BERRIES & REMOULADE</i>	12.95
WILD MUSHROOM-TRUFFLE RISOTTO <i>CREAMY ARBORIO RICE / ASSORTED MUSHROOMS / TRUFFLE BUTTER & REGGIANO PARMIGIANO</i>	14.95

CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

MAIN PLATES

CEDAR PLANK BAKED SALMON <i>LIGHT CITRUS-MUSTARD GLAZE / AROMATIC BASMATI RICE PILAF STEAMED ASPARAGUS / SUN-DRIED TOMATO-LEMON SAUCE & FRIZZLED LEEKS</i>	21.95
MAINE LOBSTER & CRAB RAVIOLI <i>SHE CRAB SAUCE / WILTED SPINACH WITH SWEET GRAPE TOMATOES</i>	23.95
LINGUINI ALLA VONGOLE <i>FARM RAISED LITTLE NECK & CHOPPED CLAMS / TOASTED GARLIC / WHITE WINE / LEMON / CHILIS</i>	21.95
YELLOW TAIL SNAPPER <i>SMOTHERED IN BALSAMIC ONIONS / SAUTEED ESCAROLE WITH BLISTERED GRAPE TOMATOES ROASTED GARLIC MASHED POTATOES / TOMATO-CHIVE VINAIGRETTE</i>	26.95
SEAFOOD PASTA <i>JUMBO PRAWNS / FARM RAISED LITTLE NECK CLAMS / MUSSELS / FRESH JUMBO SCALLOPS CALAMARI / JUMBO LUMP CRAB / PA'S MARINARA & LINGUINI</i>	29.95
SALT & PEPPER GRILLED FILET MIGNON <i>SWEET POTATO-FONTINA GRATINEE / ROASTED VEGETABLE MEDLEY TEMPURA ONION RINGS / BAROLO WINE-ROSEMARY SAUCE</i>	34.95
MARINATED SKIRT STEAK <i>CITRUS & GINGER MARINATED GRILLED SKIRT STEAK / ROASTED GARLIC MASHED POTATOES SEASONAL VEGETABLES / CRISPY ONION STRAWS / CABERNET WINE SAUCE</i>	24.95
KOBE BEEF BURGER TRIO <i>TOPPED WITH CARAMELIZED ONIONS / MELTED FONTINA / FRENCH FRIES / PICKLES</i>	15.95
LINGUINI AND MEATBALLS <i>NONA'S MEATBALLS / SAN MARZANO POMODORO SAUCE / FRESH BASIL</i>	16.95
RIGATONI "BOLOGNESE" <i>RAGOUT OF FRESH BEEF, VEAL, PORK, BRAISED WITH RED WINE / SAN MARZANO TOMATOES AROMATIC VEGETABLES / REGGIANO PARMIGIANO</i>	17.95
TODAY'S GRAVY <i>NONA'S MEATBALLS / BABY BACK RIBS / FENNEL SAUSAGE / FOREVER BRAISED PORK RIGATONI & PAN JUICE-TOMATO SUGO</i>	24.95
VEAL CHOP "MILANESE" <i>PANKO AND PARMIGIANO CRUSTED CRISPY VEAL CHOP TOPPED WITH ARUGULA / RED ONIONS VINE RIPENED TOMATOES / CAPERS / KALAMATA OLIVES / LEMON PECORINO VINAIGRETTE</i>	32.95
VEAL DEGENNARO <i>TENDER VEAL CUTLETS / SAUTEED SPINACH / PROSCIUTTO / MELTED PROVOLONE CHEESE PORTOBELLO MUSHROOM-MARSALA WINE SAUCE / LINGUINI POMODORO</i>	24.95
VEAL MARSALA / PICCATA OR PARMIGIANA <i>TENDER VEAL SCALLOPINI / BRAISED BROCCOLI RABE / LINGUINI POMODORO</i>	23.95
CITRUS & PEPPERCORN ROASTED DUCK <i>SLOW ROASTED LONG ISLAND DUCKLING WITH AROMATIC PEPPERCORN CURE SWEET POTATO GRATINEE / GREEN BEANS / ROASTED CARROTS / BING CHERRY SAUCE</i>	22.95
CHICKEN "CAPRESE" <i>LIGHTLY BATTERED CHICKEN BREAST TOPPED WITH BUFFALO MOZZARELLA / VINE RIPE TOMATOES ANGEL HAIR WITH TOASTED GARLIC-BASIL OIL & GREEN BEANS</i>	22.95
CHICKEN MARSALA / PICCATA OR PARMIGIANA <i>PAN SEARED CHICKEN SCALLOPINI / BRAISED BROCCOLI RABE / LINGUINI POMODORO</i>	20.95
CHICKEN PENNE CARBONARA <i>PANCETTA / ROASTED RED PEPPERS / ONION / SWEET GREEN PEAS & CREAMY REGGIANO SAUCE</i>	21.95

18 % GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE

PA'DE GENNARO'S GOURMET DELI

4335 NORTH OCEAN DRIVE, LAUDERDALE BY THE SEA, FLORIDA 33308

PHONE: 954-489-8979 FAX 954-351-0220 www.padegennaro.com

11 AM - 8 PM

BRICK OVEN PIZZA

Margherita	<i>San Marzano Tomato Sauce / Mozzarella / Fresh Basil & Oregano</i>	6.95
Chicken Marsala	<i>Roasted Chicken / Marsala Wine-Wild Mushroom Sauce / Homemade Mozzarella & Oregano</i>	8.95
Wild Mushroom & Prosciutto	<i>Sun-Dried Tomatoes / Homemade Mozzarella & Four Cheese Mix / Truffle Oil / Oregano</i>	8.95
Vegetarian	<i>Roasted Garlic / Zucchini / Spinach / Roasted Peppers / Sun-Dried tomatoes / Artichoke & Four Cheese</i>	7.95
Shrimp Scampi	<i>Garlic & Herb Roasted Shrimp / Red Onions / Capers / Plum Tomatoes & Fresh Basil</i>	10.95
Arugula & Tomato	<i>Baby Arugula / Sweet Red Onions / Plum Tomatoes / Four Cheese</i>	8.95
Baba Ghanoush	<i>Roasted Eggplant Puree / Spinach / Tomatoes / Olives / Feta / Mozzarella / Pine Nuts & Oregano</i>	7.95
Italian Sausage	<i>San Marzano Tomato Sauce / Fresh Fennel / Roasted Peppers / Red Onions & Homemade Mozzarella</i>	8.95

Additional Toppings \$ 1.50

*Pepperoni / Meatballs / Roasted Chicken / Olives / Anchovies / Sweet Onions / Roasted Peppers / Artichokes
Italian Sausage / Prosciutto / Feta / Goat Cheese / Fontina / Spinach / Tomatoes / Wild Mushrooms / Ham*

6" or 12" COLD SUBS

Roast Turkey Breast	7.95	9.95
<i>In House Roasted & Thin Sliced</i>		
Italian Combo	7.95	9.95
<i>Genoa Salami / Ham / Capicola</i>		
Roast Beef	7.95	9.95
<i>Thin Sliced Medium Rare</i>		
Chicken Salad	6.95	8.95
<i>Chunky Belle & Evans & Fresh Herbs</i>		
White Tuna Salad	6.95	8.95
<i>Light Mayo / Fresh Dill & Celery</i>		

6" or 12 "HOT SUBS

Meatball Sub	6.95	8.95
<i>Fresh Pomodoro / Mozzarella & Basil</i>		
Philly Style Cheese Steak	7.95	9.95
<i>Sweet Bell Peppers / Onions & Provolone</i>		
French Dip	7.95	9.95
<i>With Homemade Au Jus</i>		
Chicken Parmesan	6.95	8.95
<i>San Marzano Pomodoro & Mozzarella</i>		
Crispy Veal Milanese Wrap	8.95	10.95
<i>Tri Color Greens / Fresh Mozzarella & Tomatoes</i>		

*All Subs Include Choice of Cheese / Lettuce / Tomato / Onions / Sweet / Mild or Hot Peppers / Cole Slaw & Pickle
Served on Whole Wheat or Regular Sub Roll*

SANDWICHES & PANINIS

Hot Pastrami	7.95	Rosemary Grilled Chicken Sandwich	7.95
<i>Thinly Sliced & Piled High</i>		<i>Lettuce / Tomato / Red Onion & Pickle</i>	
Prosciutto & Mozzarella Panini	7.95	8 oz Sirloin Burger	6.95
<i>Balsamic Tomatoes & Basil Pesto Spread</i>		<i>Lettuce / Tomato / Red Onion & Pickle</i>	
Oak Roasted Vegetable Panini	6.95	Pulled BBQ Pork Sandwich	7.95
<i>Eggplant / Zucchini / Portobello & Tapanade & Provolone</i>		<i>Homemade Brioche Bun</i>	
Slow Roasted Sliced Chicken	8.95	All Beef American Hot Dog	2.50
<i>Apple Wood Smoked Bacon / Avocado & Jack Cheese</i>		<i>Your Choice of Toppings</i>	

*All Sandwiches Served with Cole Slaw & Dill Pickle / Lettuce / Tomato / Onion & Your Choice of Cheese
Fresh Baked Multi Grain / Rye / Ciabatta / Homemade Focaccia or Brioche Bun
Add Shoe String French Fries or Crispy Fries for 1.25*

SALADS

Pa's Antipasto Salad	8.95
<i>Arugula / Radicchio / Endive / Provolone / Salami / Prosciutto / Garbanzo / Roasted Peppers & Tomatoes</i>	
Chopped Mediterranean Salad	6.95
<i>Romaine / Radicchio / Cucumbers / Sweet Peppers / Red Onions / Feta & Kalamata Olives</i>	
Classic Caesar Salad	4.95
<i>Romaine / Reggiano Parmigiano & Focaccia Croutons</i>	
Goat Cheese & Wild Berry Salad	7.95
<i>Mixed Baby Greens / Crumbled Goat Cheese / Assorted Fresh Berries & Crispy Candied Pecans</i>	
Mixed Baby Greens Salad	3.95
<i>Sweet Grape Tomatoes / Cucumbers & Focaccia Croutons</i>	

To Any Salad Add

<i>Chicken Salad</i>	<i>Tuna Salad</i>	<i>Grilled Chicken</i>	<i>Grilled Fresh Salmon</i>
3.95	3.95	2.95	7.95

Homemade Dressing Choices

*Balsamic Vinaigrette / Lemon-Herb Vinaigrette / Blue Cheese Dressing / Raspberry Vinaigrette
Black Olive Vinaigrette / Low Fat Tomato-Chive Vinaigrette / Classic Caesar / Lemon-Pecorino Vinaigrette*

ON THE SIDE

Shoestring French Fries	1.95	Crispy Onion Straws	1.25
Today's Pasta Salad	1.95	Fresh Fruit & Berries	3.95
Cole Slaw	1.75	Chips	.95

BEVERAGES

Tea or Coffee	1.75	Espresso	2.75
Cappuccino	3.95	Iced tea	2.50
Canned Sodas	1.50	Bottled Water	1.75

Assorted Juices 2.25

GOURMET PARTY PLATTERS FOR YOUR SPECIAL OCCASION

Whether you are celebrating an anniversary, a birthday, an engagement, or hosting a holiday gathering, Pa De Gennaro's Gourmet Deli and Restaurant is pleased to offer a variety of deli inspired platters. Let us help you design a menu that is perfectly appropriate for your special occasion. Please contact our catering manager for further assistance.

Please allow ample preparation time:
24 hours for smaller events and 48 to 72 hours for larger parties.

HOMEMADE DESSERTS

\$7.95

TIRAMI-SU

Espresso-Rum Soaked Lady Fingers
Mascarpone Cream & Hot Chocolate

FRESH BERRIES & FRUIT

Whipped Cream & Crème Anglaise

CRÈME- BRULEE

Crisp Sugar Crusted Creamy Custard &
Ameretti Cookies

PISTACHIO POUND CAKE

Pistachio Ice Cream, Whipped Cream,
Crème Anglaise & Berries

CARROT CAKE

Candied Pecan-Maple Frosting & Crème Anglaise

CHOCOLATE TORTE

Served Warm with Homemade Hot Fudge and
Vanilla Ice Cream

ASSORTED SORBETS

Passion Fruit, Coconut, Raspberry & Blackberry
Almond Crisp / Berry Coulis & Whipped Cream

ICE CREAM PROFITEROLES

Vanilla Bean Ice Cream Filled Pastries with
Hot Fudge & Toasted Almonds

WITH YOUR DESSERT...

ESPRESSO \$4.95

CAPPUCINO \$6.95

Chocolate-Toasted Nut Biscotti

ASSORTED HOT TEAS \$3.00

COFFEE \$2.50