

THE MENU

Gente Urban Italian Eatery · 180 St. Andrew St. E., Fergus, Ontario · 519-787-2121 · Reservations by phone

Please inform your server of any allergy prior to ordering.

Gluten-free pasta is available at dinner (add \$5); please ask your server about cross-contact.

To talk it through before your visit, call 519-787-2121.

DINNER

Menu dated June 1, 2026

Cena

STARTERS

Antipasti

Zuppa del Giorno

11

soup of the day

Garlic Bread

6

Bruschetta di Giorno

ask your server for details

Ask about today's preparation and price

Mixed Greens

11

spaghetti carrots, radishes, cucumber, grape tomato, balsamic reduction

Classic Caesar

15

house made dressing, Padano shavings, herbed croutons, prosciutto crisps

Caprese Salad

17

fresh mozzarella, tomatoes

Confit of Pear Salad

16

organic greens, stilton points, half poached pear, candied walnuts, balsamic glaze

Mushroom Salad

16

medley of mushrooms braised with balsamic glaze, goat cheese crumbles

Apple Salad

16

mixed greens, citrus honey Dijon dressing, sliced apples, cranberries, toasted almonds, Padano shavings

Brie Wedges

16

wrapped in phyllo pastry, baked & served with Cumberland sauce

Crab & Lobster Cakes

16

with Serrano aioli

Cozze Pepato

19

mussels steamed in a spicy tomato sauce

Shrimp fra Diavolo

23

shrimp in a tomato cream sauce, splash of Pernod, touch of spice

STONE BAKED PIZZA

Pizze

Mimmas

20

tomato San Marzano sauce, onions, mozzarella, prosciutto, organic greens, grape tomatoes, Reggiano shavings

Gente

17

tomato sauce, mozzarella, basil

Violetta

19

pesto, flame roasted peppers, goat cheese, chicken strips

Pizza Salsicce

19

homemade picante, sausage, San Marzano tomato, mozzarella, roasted peppers

Vegetarian	20
tomato sauce, mozzarella, mushrooms, peppers, onions, green olives, sun-dried tomato, sliced tomato	
Pepperoni	19
San Marzano tomato, mozzarella, finest pepperoni	

Pear Mushroom	21
caramelized onions, mushroom, diced pear, pesto, brie, gorgonzola, balsamic drizzle	
Zio Romano	19
tomato sauce, mozzarella, genoa salami, mushrooms	

PASTA

Paste

Gluten-free pasta: add \$5.

Linguine Polpette	22
½ lb. meatballs with pasta, tomato basil sauce	
Lasagne	23
traditional veal Bolognese	
Penne Salsicce	23
pasta with spicy sausage, tomato basil sauce	
Penne alla Vodka	23
penne tossed with pancetta, sweet onions, peppercorns, vodka rosé sauce	
Gnocchi Gorgonzola	25
diced pear, stilton cream sauce, candied walnuts	
Chicken Penne Pesto	25
creamy pesto, roasted peppers, chicken tenders, goat cheese crumbles	

Veal Rustica con Tagliatelle	30
veal escallops braised with sweet onions, mushroom, peppers, Moroccan olives, sun-dried tomato, tarragon veal jus	
Gnocchi Sorrento	23
onion, garlic, tomato sauce, fior di latte	
Linguine Carbonara	25
onions, garlic, diced pork jowl, cream and parmesan cheese	
Tagliatelle Alfredo	25
with peas, chicken, parmigiano cheese, cream	
Tagliatelle con Gamberi	30
aglio e olio, wilted spinach, cherry tomato, Moroccan black olives, shrimp	
Tagliatelle Rosa	25
with mushroom, spinach, rosé sauce	

RISOTTO

Risotti

Risotto ai Gamberi	35
shrimp in a garlic, onion, tomato broth	

Risotto ai Funghi	31
mushroom, black truffle pesto, mascarpone	

MAINS

Secondi

All main courses are served with your choice of potato & vegetable, pasta with tomato basil sauce, or pasta with aglio e olio. Pasta with cream sauce: add \$6.

Vitello or Pollo Morelli	32
veal or chicken scaloppine with mushroom, pepper, veal demi	
Chicken or Veal Parmigiana	32

Chicken or Veal Limone	32
egg washed, lemon butter, white wine sauce	
Pollo Sofia	33
pan-seared chicken breast with Pernod liqueur flavoured mushroom cream sauce	

Lamb Rack Chop

(4 points), natural preserved jus

47

Fish di Giorno

ask your server for details

MARKET PRICE

LUNCH

Menu dated June 1, 2026 · Call or check current hours for lunch service

Pranzo

STARTERS

Antipasti

Zuppa del Giorno

11

daily soup

Classic Caesar

16

house made dressing

Caprese Salad

17

vine-ripened tomatoes, fresh mozzarella, tomatoes, pesto, EVOO, balsamic glaze

Mista

11

mixed organic greens, spaghetti carrots, radishes, cucumber, grape tomato, balsamic reduction

Confit of Pear Salad

16

organic greens, stilton points, half poached pear, candied walnuts

Brie Wedges

16

wrapped in phyllo pastry, baked & served with Cumberland sauce

Cozze Pepato

19

mussels steamed in a spicy tomato sauce

Crab & Lobster Cakes

16

with citrus chipotle aioli

Shrimp fra Diavolo

23

shrimp in a tomato cream sauce, splash of Pernod, touch of spice

PANINI

All served on a focaccia bun with your choice of side salad: mixed greens or Caesar.

Bada Bing Bada Boom

19

meatball sandwich with tomato sauce & gouda

Corned Beef

17

corned beef with pickle

Chicken Parm

20

breaded pan-seared chicken with tomato sauce, mozzarella, roasted peppers

Prosciutto Fig

19

sliced prosciutto, with fig spread and brie

Roast Sirloin

21

sliced roast sirloin with gouda cheese & au jus served

PIZZA

Pizze

Gente

17

tomato sauce, mozzarella, basil

Mimmas

20

tomato San Marzano sauce, onions, mozzarella, prosciutto, organic greens, grape tomatoes, Reggiano shavings

PASTA

Paste

Penne alla Vodka	23
pancetta, onions, peppercorns, tomato cream sauce	
Chicken Penne Pesto	25
roasted peppers, creamy pesto, chicken spears, goat cheese crumbles	
Lasagne	23
traditional veal Bolognese	

Gnocchi Sorrento	23
fior de latte, tomato, basil	
Linguine Carbonara	25
onion, garlic, diced pork jowl, cream and parmesan cheese	
Pollo Sofia	33
pan-seared chicken breast with Pernod liqueur flavoured mushroom cream sauce	

FISH

Pesce

Fish of the Day	MARKET PRICE
ask your server for details	

DESSERTS & DRINKS

Undated dessert menu, as posted on the Gente website

Dolci

DESSERTS

Dolci

Cannoli	10
flaky pastry shell filled with custard (3)	
Alfajores Puff Pastry	12
with custard, drizzled with caramel sauce	
Tiramisu	12
layers of espresso drenched savoiardi divided by mascarpone cream, dusted in cocoa powder	

Chocolate Raspberry Tartufo	10
raspberry sorbetto surrounded by chocolate gelato & rolled in cocoa	
Apple Strudel (Made by Mama)	14
pastry, apple, cinnamon, baked and smothered with caramel sauce, served with vanilla ice cream	
Espresso Affogato	10
with Kahlua and a scoop of vanilla ice cream	

Also available without alcohol: 8

COFFEE & TEA	<i>Caffè</i>
Coffee or Tea	3.50
Latte	4.50
Cappuccino	4.50
Double Espresso	4.00
Americano	5.00
Specialty Coffee (1 oz.)	12.00
Blueberry Tea (alcoholic)	9.00

DIGESTIFS	<i>Digestivi</i>
Amaro Lucano	9.00
Fernet-Branca	9.00
Grand Marnier	12.00
Grappa, Biana	9.00
Grappa, Bottega	10.00
Grappa, Stravecchia	15.00
Grappa, Vidal Ice	15.00
Jagermeister	9.50
Lemoncella	8.00
Nerizia (licorice)	8.00
Poli Elisir Prugna	11.00
Sambucca	9.00

BRANDY	
Marquis de Villard	9
Raynal	9

COGNAC	
Courvoisier VS	14.00
Hennessy VS	15.00
Meukow	15.00
St-Rémy VSOP	8.50

PORT & SHERRY *Porto e Sherry*

Sandeman **6.50**

Taylor Fladgate **10.00**

Harveys Bristol Cream **6.50**