

Pellegrino's

Pizza Bar and Restaurant

Small Plates

Soppressata, Prosciutto and Provolone Peppadew Peppers, Grilled House Ciabatta, Basil 12

Pasta Fagioli Soup Cannellini Beans, Tomato Broth, Pancetta, Olive Oil 8

Roasted Little Neck Clams Olive Oil, Sicilian Oregano, Garlic, Bread Crumbs 12

Meatball Sliders Tomato Sauce, Pecorino 9

Seared Local Calamari Arugula, Olive Oil, Lemon 12

Wild Shrimp Marsala Wild Mushrooms, Mascarpone, Basil
Brown-Butter Lemon 14

Mussels Marinara Tomato Sauce, Basil, Grilled House Ciabatta 12

Caesar Salad Romaine, Egg Yolk, Anchovy, Garlic,
Parmigiano Crisp, House Croutons 12

Mesclun Salad Red Peppers, English Cucumbers, Gramps' Herb Balsamic Vinaigrette 9

Arugula Salad Gorgonzola, Walnuts, Red Onions, Honey Lemon Vinaigrette 12

Strawberry Salad Mixed Greens, Goat Cheese, Toasted Almonds,
Crispy Leeks, Honey Lemon Vinaigrette 14
(add grilled shrimp to any salad 6)

Wood Fire Pizza

Cooked in the traditional Neapolitan style, this personal sized thin crust pizza has a softer texture than our NY style pies, with a beautiful bubbly, slightly charred crust.

Artisan pizza lovers will appreciate the authenticity of these creations.

~ Please allow timing flexibility when ordering pizza ~

Margherita House Mozzarella, Tomato Sauce, Parmigiano, Basil 14

Marinara Tomato Sauce, Sicilian Oregano, Fresh Garlic, Olive Oil 12

White Pie House Mozzarella, Ricotta, Parmigiano, Pecorino, Basil 15

Greek Pie Broccoli, Feta, House Mozzarella, Kalamata Olives, Lemon, Sicilian Oregano 16

Eggplant Ricotta House Mozzarella, Tomato Sauce, Pecorino 16

Mushroom and Caramelized Onion House Mozzarella, Tomato Sauce, Pecorino, Basil 16

Red Pie House Mozzarella, Tomato Sauce, Red Onion, Red Pepper, Speck, Parmigiano 16

Sausage and Pepper House Mozzarella, House Sausage, Red Onion, Tomato Sauce, Pecorino 16

Prosciutto Arugula House Mozzarella, Tomato Sauce, Parmigiano, Basil 17

Clam Pie Cherry Stone Clams, Garlic, Speck, Pecorino, Lemon, Sicilian Oregano 19

Grana Pie Yukon Potatoes, House Sausage, House Mozzarella, Red Onions, Rosemary, Pecorino 16

Pasta

(gluten free and whole wheat pasta available upon request for \$2)

- Cacio e Pepe** Spaghetti, Tellecherry Peppercorns, Pecorino, Olive Oil 19
- Seasonal Carbonara** Seasonal Vegetable, Guanciale, Egg, Tellecherry Peppercorns, Pecorino 23
- Ziti with House Sausage and Leeks** Pinot Grigio, Butter, Parmigiano 22
- Orecchiette Fagioli** House Sausage, Cannellini Beans, Tomato, Basil, Pecorino 23
- Bucatini all'Amatriciana** Guanciale, Red Onion, Tomato Sauce, Calabrian Chili, Pecorino 21
- Fettuccine with Wild Mushrooms** Seasonal Mushrooms, Garlic, Mascarpone, Basil, Pecorino 23
- Ziti and Sunday Gravy** Braised Pork Shoulder, Tomato Sauce, Pecorino 22
- Orecchiette with House Sausage and Rapini** Garlic, Calabrian Chili, Pecorino 22
- Fettuccine with Wild Shrimp** Scallions, Garlic, Lemon, Butter, Pinot Grigio, Shrimp Broth 24
- Seafood Spaghetti** Little Neck Clams, Mussels, Calamari, Shrimp, Tomato Sauce 26
- Gramps' Spaghetti** Little Neck Clams, Pancetta, Garlic, Pinot Grigio, Basil 24

Big Plates

- Eggplant Parmigiano Rustica** Tomato Sauce, Bread Crumbs, House Mozzarella, Spaghetti 21
- **Grilled Prime NY Steak** Brown Butter-Lemon, Potato Croquettes 36
- Chicken Milanese** Arugula, Parmigiano, Spicy-Sweet Peppers, Lemon-Olive Oil 24
- **Burger** House Ground Beef, Mozzarella, Caramelized Onions, House Olive Oil Brioche, Garlic-Lemon-Basil Aioli, Potato Croquettes 18
- Today's Catch** Chef's Preparation (Market Price)

Sides

- Ligurian Spinach** Garlic, Anchovy, Pine Nuts, Parmigiano 8
- Potato Croquettes** Yukon Potato, Mozzarella, Pecorino, Spicy Aioli 8
- Rapini** Olive Oil, Garlic, Pepperoncino, Pecorino 8
- Tuscan Cannellini Beans** Crimini Mushrooms, Red Onion, Sage 8
- Meatballs** (2 per order) Tomato Sauce, Pecorino, Basil 8
- Grilled House Made Ciabatta**, Olive Oil, Garlic Rub 1 ea
- Garlic Knots** (extra) Garlic Confit, Pecorino 1 ea

*Raw **Cooked to your liking.

Consuming raw or undercooked meat, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

No substitutions please. \$5 split fee on shared entrees.