

Pellegrino's

Pizza Bar and Restaurant

Small Plates

Pasta Fagioli Soup 12

Cannellini Beans, Tomato Broth, Pancetta, Pecorino

Roasted Little Neck Clams 14

Sicilian Oregano, Pecorino, Garlic Oil, Bread Crumbs

Meatball Sliders 12

Tomato Sauce, Pecorino

Fried Romana Artichoke 15

Spicy Aioli, Mint

Potato Croquettes 10

Potato, Mozzarella, Pecorino, Spicy Aioli

Wild Shrimp Marsala 14

Wild Mushrooms, Mascarpone, Basil

Mussels Marinara 15

Tomato Sauce, Basil, Grilled House Ciabatta

Seared Local Calamari 14

Arugula, Lemon, Olive Oil

Bruschetta 12

Ask your server for today's preparation

Salumi Board 18

Prosciutto Toscano, Speck, Capocollo, Finocchiona, Pecorino Stagionato, Grilled House Ciabatta

Buffalo Caprese 18

Buffalo Mozzarella, Roasted Cherry Tomatoes, Balsamic Reduction, Pesto

Caesar Salad 15

Romaine Hearts, House Caesar Dressing, Parmigiano Crisp, House Croutons

Mesclun Salad 14

Red Peppers, English Cucumbers, Herb Balsamic Vinaigrette

Arugula Salad 15

Gorgonzola, Toasted Walnuts, Red Onions, Honey Lemon Vinaigrette

Strawberry Salad 15

Mesclun Greens, Goat Cheese, Toasted Almonds, Crispy Leeks, Honey Lemon Vinaigrette

(add grilled shrimp to any salad 8)

Wood Fire Pizza *NAPOLETANA*

~ 12" Personal Pies Only. Please allow timing flexibility when ordering pizza. ~

Red (with tomato sauce)**Margherita** 15

House Mozzarella, San Marzano Tomato, Parmigiano, Basil

Marinara 12

San Marzano Tomato, Sicilian Oregano, Fresh Garlic, Basil

Buffalo Pie 18

Buffalo Mozzarella, D.O.P. Cherry Tomato, Parmigiano, Basil

Eggplant and Ricotta 17

House Mozzarella, San Marzano Tomato, Parmigiano, Basil

Mushroom and Caramelized Onion 16

House Mozzarella, San Marzano Tomato, Parmigiano, Basil

Sausage and Pepper 16

House Mozzarella, San Marzano Tomato, Red Onion, Parmigiano, Basil

Prosciutto and Arugula 19

House Mozzarella, San Marzano Tomato, Parmigiano, Basil

White (no tomato sauce)**White Pie** 16

House Mozzarella, Ricotta, Parmigiano, Basil

N'duja Pie 17

House Mozzarella, Ricotta, Spicy Calabrian Sausage, Pesto, Parmigiano

Bomba Pie 17

House Mozzarella, Ricotta, Speck, Spicy Calabrian Salsa 'Bomba', Parmigiano

Greek Pie 16

House Mozzarella, Feta, Broccoli, Kalamata Olives, Lemon-Olive Oil, Oregano

Grana Pie 16

House Mozzarella, Roasted Potatoes, House Sausage, Red Onions, Rosemary, Parmigiano

Wild Mushroom and Gorgonzola 17

House Mozzarella, Truffle Honey, Basil

Spinach and Artichoke 16

House Mozzarella, Fresh Garlic, Parmigiano

Pasta

(Gluten free pasta available upon request \$2)

- Cacio e Pepe** *Spaghetti* Tellicherry Peppercorns, Pecorino 22
- Carbonara** *Rigatoni* Guanciale, Egg Yolk, Tellicherry Peppercorns, Pecorino 24
- Leeks and House Sausage** *Rigatoni* Pinot Grigio, Butter, Parmigiano 24
- Rapini and House Sausage** *Orecchiette* Garlic, Spicy Calabrian Salsa, Pecorino 24
- Fagioli and House Sausage** *Orecchiette* Cannellini Beans, Cherry Tomato, Pecorino, Basil 24
- Amatriciana** *Rigatoni* Guanciale, Red Onion, San Marzano Tomato, Calabrian Chili, Pecorino 23
- Wild Mushrooms** *Linguini* Garlic, Mascarpone, Pecorino, Basil 24
- Sunday Gravy** *Rigatoni* Braised Organic Pork Shoulder, San Marzano Tomato, Pecorino 25
- Arrabbiata Wild Shrimp** *Linguini* Spicy San Marzano Tomato Sauce 26
- Scampi Wild Shrimp** *Linguini* Lemon, Butter, Pinot Grigio, Scallions, Garlic 26
- Seafood** *Spaghetti* Little Neck Clams, Mussels, Calamari, Shrimp, San Marzano Tomato 28
- Gramps' Pasta with Clams** *Linguini* Little Neck Clams, Pancetta, Pinot Grigio, Garlic, Basil 28

Big Plates

- Eggplant Parmigiano Rustica** 24
San Marzano Tomato, Bread Crumbs, House Mozzarella, Spaghetti
- Chicken Milanese** 26
Breaded Joyce Farms Chicken, Arugula, Parmigiano, Spicy-Sweet Peppers, Lemon-Olive Oil
- Grilled Prime NY Steak**** 42
Brown Butter-Lemon, Potato Croquettes
- Cioppino** 29
Little Necks, Mussels, Shrimp, Market Fish, Cherry Tomato Broth, Spicy Calabrian Salsa, Grilled House Ciabatta
- Toscana Wild Shrimp** 28
Cannellini Beans, Cherry Tomato, Baby Spinach
- Local Black Sea Bass Livornese** 42
Roasted Potatoes, Taggiasca Olives, Capers, Cherry Tomato Sauce

Sides

- Ligurian Spinach** Garlic, Anchovy, Pine Nuts, Parmigiano 10
- Rapini** Olive Oil, Garlic, Spicy Calabrian Chili, Pecorino 10
- Broccoli** Garlic, Olive Oil, Pecorino 10
- Tuscan Cannellini Beans** Wild Mushrooms, Red Onion, Sage 10
- Pasta Marinara** *Spaghetti/Linguini/Rigatoni/Orecchiette* Pecorino, Basil, Olive Oil 10
- Meatballs** (2 per order) Tomato Sauce, Pecorino, Basil 10
- Grilled House Made Ciabatta** Olive Oil, Garlic Rub 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.

Before placing your order, please inform your server if a person in your party has a food allergy.

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