



# Pagelli's

## RUSTIC TUSCAN GRILL

### Antipasti

Add \$3 per person to include any of the following items

#### Bruschetta Flatbread

Milk mozzarella, tomatoes, garlic, onion, Kalamata olives, parmigiano shavings and fresh basil

#### Mozzarella Caprese

Sliced vine ripe tomatoes, fresh mozzarella and basil, drizzled with balsamic glaze

#### Mozzarella Fritta

Accompanied with pomodoro and pesto sauce

#### Calamari Fritti

Served with lemon butter and pomodoro sauce

Add \$4 per person to include any of the following items

#### Cozze Limone or Marinara

Fresh mussels sautéed in tomatoes and basil  
 Limone: Lemon butter and Pernod  
 Marinara: Spicy marinara sauce

#### Calamari and Shrimp Pepe

Crisply fried with sweet and banana peppers, served with lemon butter and pomodoro sauce

### Lunch Entrée Options

Cost Per Person \$14.95 (plus tax and 18% gratuity)

Add \$3 per person to include House or Caesar Salad

#### Classic Parmigiano

Topped with pomodoro, melted mozzarella, over herbed butter tossed linguini  
 Your choice of Eggplant or Chicken

#### Pagelli's Marsala

Rich mushroom Marsala sauce, served with roasted garlic mashed potatoes and oven roasted vegetables  
 Your choice of Chicken or Pork

#### Shrimp and Scallop Scampi

Lightly floured and sautéed, with capellini tossed with garlic lemon butter

#### Mamma's Lasagna

Three delicious layers of ricotta, mozzarella, Romano cheeses, ground beef, pork and veal

#### Salmon Limone

Topped with sautéed artichokes, roasted red peppers, capers and lemon butter sauce, with roasted garlic mashed potatoes and oven roasted vegetables

#### Fettuccini Alfredo

Creamy Romano cream sauce  
 Your choice of Roasted Vegetable or Grilled Chicken

#### Spaghetti Classico

With your choice of blush, Bolognese or pomodoro sauce and your choice of Italian sausage or Italian meatballs

#### Roman Chicken Caesar

Romaine, grilled chicken, parmigiano shavings, Caesar dressing and finished with bruschetta mix and drizzled with balsamic glaze

#### Pasta Caprese

Sautéed spinach, tomatoes, fresh basil, fresh mozzarella, roasted garlic tossed with EVOO and linguini  
 Your choice of Vegetables or Grilled Chicken

### Dessert

Add \$3 per person to include any of the following items

#### Tiramisu

Ladyfingers soaked in Kahlua and coffee, layered with mascarpone cream cheese, dusted with cocoa powder, topped with chocolate covered espresso beans

#### Cannoli

Fried pastry dough filled with a sweet, creamy filling and chocolate chips

Set menus include up to 3 pre-selected entrée items

All soft beverage items are included, excluding cappuccinos, lattes, and espresso

Gluten Free, Vegetarian and Special Dietary Menu Items are available upon Request

Final guaranteed guest count required 72 hours prior to the event date.

\$50 deposit for all lunch events is required to hold the date and is refundable up to two days prior to the event. Cancellation within 48 hours of the event forfeits the deposit.

Deposit will be applied to the final total on the day of the event.

Payment must be made in full immediately upon conclusion of the event unless prior arrangements have been made.