



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

Dinner Entrée Options

Cost Per Person \$21 (plus tax and 18% gratuity)

Includes: House or Caesar Salad

Classic Parmigiano

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

Jo Jo Pollo

Grilled marinated chicken, topped with wilted spinach, tomatoes, fresh mozzarella, served with roasted potatoes and oven roasted vegetables

Chicken Marsala

Rich mushroom Marsala sauce, served with roasted garlic mashed potatoes and oven roasted vegetables

Nonna's Ravioli

With your choice of blush, pomodoro, Bolognese, creamy pesto or alfredo sauce
 Your choice of Cheese, Spinach, or Combo

Panzanella

Marinated tomatoes, red onion tossed with fresh mozzarella, basil, romaine lettuce, artisan crouton and shaved parmigiano, finished with crisp pancetta, served with balsamic vinaigrette

Mamma's Lasagna

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

Spaghetti Classico

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

Linguini Pescatore

Shrimp, scallops and mussels sautéed with spicy marinara sauce, served over linguini

Shrimp and Scallop Scampi

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

Tortellacci Pagelli

Stuffed with ground veal, beef, Grana Padano cheese, tossed in a creamy blush sauce with ham, ground beef and scallions

Chicken Caprese

Sautéed spinach, tomatoes, fresh basil, fresh mozzarella, roasted garlic tossed with EVOO and linguini

Chicken Penne Pesto

Grilled marinated chicken over penne pasta tossed in a pesto cream sauce

Salmon Limone

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

Tuscan Cobb

Iceberg, tomatoes, egg, cucumbers, red onion, crisp prosciutto, gorgonzola crumbles and our house creamy parmesan dressing

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.

\$100 deposit 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.

Add \$2 a person to include any of the following items

Veal Milanese

Tender breaded cutlets, over arugula salad, with roasted garlic mashed potatoes and lemon butter sauce and chianti demi glaze

Veal Parmigiano

Topped with pomodoro, melted mozzarella, over herbed butter tossed linguini

Veal Marsala

Rich mushroom Marsala sauce, served with roasted garlic mashed potatoes and oven roasted vegetables

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

Napoli Tilapia

Lightly breaded, topped with oven roasted tomatoes, wilted spinach, finished with white wine tomato butter sauce, with oven roasted vegetables and sun-dried tomato risotto

Sirloin Bisteccha

Seasoned aged sirloin smothered with caramelized onions and roasted garlic, finished with chianti demi glaze, accompanied with roasted potatoes and vegetables

Mahi Italiano

Italian herb encrusted, topped with bruschetta mix, parmigiano shavings, balsamic glaze, with roasted potatoes and oven roasted vegetables

Add \$5 a person to include the following item

Steak and Lobster Ravioli

Lobster and sherry raviolis and wild mushroom raviolis tossed with jumbo lump crab and Maine lobster meat, light cream sauce with tomatoes, red and green onion with sliced flat iron steak

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

Audio Visual

Pagelli's Tuscan Banquet Room is equipped with a projection screen and audio plug-in to allow you to use our house speakers dedicated to the banquet room. We have the ability to provide your group with any audio and visual equipment you may need at an additional charge.

Table Décor and Table Linen

Pagelli's standard table set up includes chocolate cloth table clothes, rolled silverware in linen like disposable napkins and a mosaic candle. Pagelli's has the ability to customize table décor and table linen with a minimum of a 14 day notice and will be charged at an additional rate depending on color choice and style. All custom linen choices require payment in advance and is non refundable if event is cancelled within 48 hours of the event

Floral and other center pieces will be the responsibility of the event planner. Pagelli's does not provide this service.

We look forward to hosting your event at Pagelli's!



Red Wines

Trinity Oaks

Merlot
Pinot Noir
Cabernet Sauvignon

White Wines

Trinity Oaks

Chardonnay

Montevina

Pinot Grigio

Beringer

White Zinfandel

**Champagne
Toast**

J. Rojet

By the Glass 6.75

By the Bottle 25.50

**Premium White
Wines**

Sterling Vintners

Riesling

By the Glass 7.75

By the Bottle 29.75

Antinori, Tormaresca

Puglia

By the Glass 9.5

By the Bottle 34

**Premium Red
Wines**

Erath

Pinot Noir

By the Glass 12.25

By the Bottle 44.5

Uppercut

Cabernet

By the Glass 12.5

By the Bottle 45.5