



Pagelli's

RUSTIC TUSCAN GRILL

ANTIPASTI

SPINACH DIP
Creamy spinach, artichoke and sun-dried tomato dip served with parmesan chips
8.5

CALAMARI FRITTI
Served with lemon butter and pomodoro sauce
9.75

STUFFED BABY BELLAS
5 baby portabellas filled with jumbo lump crab, topped with melted cheese
10.5

MOZZARELLA FRITTA
Accompanied with pomodoro and pesto sauce
8.25

CALAMARI & SHRIMP PEPE
Crisply fried with sweet and banana peppers, served with lemon butter and pomodoro sauce
14.25

COZZE LIMONE / COZZE MARINARA
Fresh Mussels sautéed in tomatoes and basil
14.5
Limone: Lemon butter & Pernod
Marinara: Spicy Marinara Sauce

INSALATE & ZUPPE

ZUPPA DEL GIORNO
"Soup of the Day"
5

MOZZARELLA CAPRESE
Sliced vine ripe tomatoes, fresh mozzarella and basil, drizzled with balsamic glaze
9.25

TUSCAN WEDGE
Iceberg wedge, gorgonzola crumbles, bruschetta mix, crispy prosciutto, creamy parmesan dressing and balsamic glaze
6.95

ARTISAN SALADS

Served atop freshly baked flatbread

TUSCAN COBB
Iceberg, tomatoes, egg, cucumbers, red onion, crisp prosciutto, gorgonzola crumbles and our house creamy parmesan dressing
9.5

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
9.25

ROMAN CAESAR
Romaine, parmigiano shavings, Caesar dressing and finished with bruschetta mix and drizzled with balsamic glaze
8.75

HOUSE SALAD
Mixed Greens, spinach, romaine, carrots, red onion, shaved parmigiano and tomatoes, served with Italian herb vinaigrette dressing
8.25

Add: Chicken 4.25
Jumbo Shrimp 5.75
Char-grilled Salmon 6.25
Char-grilled Steak 7.25

SIDE HOUSE SALAD
5.95

SIDE CAESAR SALAD
5.95

HEARTH BAKED PIZZAS, CALZONE & FLATBREADS

BRUSCHETTA FLATBREAD
Milk mozzarella, tomatoes, garlic, onion, Kalamata olives, parmigiano shavings and fresh basil
9.5

PIZZA CARNE
Milk mozzarella, pizza sauce, pepperoni, Italian sausage, ground beef and fresh basil
11.25

MARGHERITA
Mozzarella, tomatoes, fresh basil
Try as a Flatbread or Pizza!
9.25

CALZONE
Stuffed with ricotta and mozzarella cheeses, pizza sauce
9.5
Meat Lovers 11.5
Roasted Vegetable 10.25

ROASTED VEGETABLE FLATBREAD

Zucchini, yellow squash, red onion, portabella mushrooms, eggplant, gorgonzola, fresh basil and balsamic glaze
9.75

COMETI PIACE
As you like it pizza Mozzarella and pizza sauce
9.25
Add .50 per additional topping

FRESH FROM THE GRILL

RUSTICA
Grilled Italian sausage, chicken cacciatore, roasted potatoes, red peppers tossed with cannellini beans and fresh spinach
16.25

TROPICAL SHRIMP
Sugar cane and coconut rum marinated shrimp, with pineapple salsa, raspberry honey, with oven roasted vegetables and sun-dried tomato risotto
19.5

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
17.25

TONNO BIANCO
Char-grilled sushi grade, served over sun-dried tomato risotto, finished with a warm tomato salad with kalamata olives, capers, garlic and EVOO
23.5

CHERRY SMOKED TROUT
Stuffed with black cherries, rosemary and pecans, smoked on black cherry wood, finished with blackberry fig butter sauce and sun-dried tomato risotto
19.5

MAHI ITALIANO
Italian herb encrusted, topped with bruschetta mix, parmigiano shavings, balsamic glaze, with roasted potatoes and oven roasted vegetables
19.75

SALMON LIMONE
Topped with sautéed artichokes, roasted red peppers, capers and lemon butter sauce, with roasted garlic mashed potatoes and oven roasted vegetables
18

SIRLOIN BISTECCHA
Seasoned aged sirloin smothered with caramelized onions and roasted garlic, finished with chianti demi glaze, accompanied with roasted potatoes and vegetables
18.25

MARINATED RIBEYE
12 oz char-grilled topped with roasted potatoes and oven roasted vegetables
19.75
Add jumbo lump crab, gorgonzola and tomato relish 3.75

CHICKEN FLORENTINE
Marinated chicken, served over penne pasta, smothered with wilted spinach, sautéed button mushrooms, oven roasted tomatoes and alfredo sauce
17.5

DRUNKEN PORK CHOP
Marinated center cut chop, char-grilled, served with roasted potatoes and oven roasted vegetables, finished with strawberry mojito BBQ sauce
18.75

BLACKBERRY TUSCAN CHICKEN
Marinated and char-grilled, glazed with our blackberry and fig butter sauce, finished with caramelized onions, Gorgonzola cheese and peppered pancetta, accompanied with sun-dried tomato risotto and roasted vegetables
18.75

PAGELLI'S FAVORITES

CLASSIC PARMIGIANO
Topped with pomodoro, melted mozzarella, over herbed butter tossed linguini
Eggplant 14.5 Chicken 17
Veal 19.25

CHICKEN CACCIATORE
Braised Bone In chicken smothered with a zesty red sauce with peppers, onions, mushrooms, a top roasted garlic mashed potatoes
15.25

JO JO POLLO
Grilled marinated chicken, topped with wilted spinach, tomatoes, fresh mozzarella, served with roasted potatoes and oven roasted vegetables
17.75

MILANESE
Tender breaded cutlets, over arugula salad, with roasted garlic mashed potatoes and lemon butter sauce and chianti demi glaze
Chicken 17.25 Pork Chop 17.75
Veal 19.25

PAGELLI'S MARSALA
Rich mushroom Marsala sauce, served with roasted garlic mashed potatoes and oven roasted vegetables
Chicken 17.5 Pork Chop 18.25
Sirloin 18.25 Veal 19.75

CHICKEN VELLA BOCCA
Breaded, stuffed with basil, prosciutto and cheeses, over linguini alfredo, smothered with a rich portabella, sun-dried tomato, artichoke, Marsala cream sauce
18.75

PASTAS AT PAGELLI'S

CHICKEN PENNE PESTO
Grilled marinated chicken over penne pasta tossed in a pesto cream sauce
14.75

PASTA CAPRESE
Sautéed spinach, tomatoes, fresh basil, fresh mozzarella, roasted garlic tossed with EVOO and linguini
Grilled Chicken 17 Grilled Shrimp 19

SHRIMP & SCALLOP SCAMPI
Lightly floured and sautéed, with capellini tossed with garlic lemon butter
17.25

SPAGHETTI CLASSICO
With your choice of blush, *Bolognese* or pomodoro sauce and your choice of Italian sausage or Italian meatballs
13.5

LINGUINI PESCATORE
Shrimp, scallops and mussels sautéed with spicy marinara sauce, served over linguini
19.25

FETTUCCINI ALFREDO
Creamy Romano cream sauce
12.5
Roasted Vegetables 15 Grilled Chicken 16.75
Grilled Shrimp 18.25

STUFFED SPECIALTIES

MAMMA'S LASAGNA
Three delicious layers of ricotta, mozzarella, Romano cheeses, ground beef, pork and veal
13.25

NONNA'S RAVIOLI
With your choice of blush, pomodoro, *Bolognese*, creamy pesto or alfredo sauce
Cheese 13 Meat 15
Spinach 14 Combo 17*
Wild Mushroom 16 Lobster 20
*(CHOICE OF TWO RAVIOLIS)

TORTELLACCI PAGELLI
Stuffed with ground veal, beef, Grana Padano cheese, tossed in a creamy blush sauce with ham, ground beef and scallions
17.5

STEAK & 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
22.75

VERONA RAVIOLI
Spinach ravioli paired with wild mushroom ravioli, tossed with sautéed tomatoes, onions, garlic, Kalamata olives, fresh basil, EVOO and finished with gorgonzola cheese
16.75

BAKED ZITI
Tossed with pomodoro, ricotta cheese and fresh mozzarella, finished with melted mozzarella, Romano and shaved parmigiano
13
Roasted Vegetable 15 Meatball and Sausage 16.5

GF = Gluten FREE
Gluten FREE Pasta Available

All Fresh From the Grill, Stuffed Specialties and Pagelli's Favorites come with your choice of side house or side caesar salad, or add a Tuscan Wedge or Zuppa Del Giorno for \$2.95.
18% gratuity will be added to all parties of 6 or more
\$5 Split Charge on All Entrees

CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

SANDWICHES & LITE BITES

GRILLED CHICKEN PLT

Marinated grilled chicken, melted mozzarella, crispy pancetta, lettuce and tomatoes, served on a split top roll with house made chips 10.25

FISH TACO BRUSCHETTA

Crisp tilapia served in flour tortillas with arugula, bruschetta mix and crisp onion straws finished with Olive tapenade, served with house made chips 10.75

SAUSAGE & PEPPERS

Grilled with peppers and onions, served on a ciabatta roll with house made chips 8.75

BLEU & PANCETTA BURGER

Char-grilled, topped with crisp pancetta, gorgonzola, bruschetta mix and crisp lettuce, served on a split top roll with house made chips 10.75

SOUP & SALAD

Zuppa Del Giorno served with your choice of House, Caesar or Tuscan Wedge and Artisan Bread Sticks 8.75

DRUNKEN PORK SLIDERS

Three potato rolls stuffed with braised red cabbage slaw and our slow smoked pork glazed with our strawberry mojito bbq sauce, accompanied with house made chips 9.75

PARMIGIANO CHICKEN

Crisp parmigiano chicken, with pomodoro sauce, melted mozzarella, lettuce, tomato, red onions, served on a split top roll with house made chips 9.75

GRILLED CHICKEN DIAVOLO

Marinated char-grilled chicken, finished with a zesty creamy tomato sauce, served with oven roasted vegetables 10.25

ITALIAN GRINDER PANINI

Grilled ciabatta roll stuffed with ham, pepperoni, sopressata, fresh mozzarella, tomatoes, red onion and shredded lettuce served with house made chips 9.75

SIDE ITEMS

SIDE OF PASTA WITH SAUCE: 5.95

ROASTED POTATOES: 4.25

SUN-DRIED TOMATO RISOTTO: 5.95

SAUTÉED MUSHROOMS: 4.75

ROASTED GARLIC MASHED POTATOES: 4.25

HOUSE MADE CHIPS: 3.95

OVEN ROASTED VEGETABLES: 4.25

WINE SELECTIONS

WHITES BY GLASS

	GLASS	BOTTLE
Beringer, White Zinfandel	6.75	25.5
Sterling Vintners, Riesling	7.75	29.75
Trinity Oaks, Chardonnay	6.75	25.5
Coppola, Director's Cut, Russian River	14.5	52
Montevina, Pinot Grigio	6.75	25.5
Antinori, Tormaresca, Puglia	9.5	34
Santa Margherita, Pinot Grigio	12.75	46.5
New Harbor, Sauvignon Blanc, NZ	7.5	28.25

REDS BY GLASS

	GLASS	BOTTLE
Trinity Oaks, Pinot Noir	6.75	25.5
Erath, Pinot Noir	12.25	44.5
Trinity Oaks, Merlot	6.75	25.5
Markham, Merlot	11.5	39.5
Ruffino, Chianti	7.25	26.5
Candoni, Chianti	9.5	34
Mazzoni, Toscana Rosso	12.75	46.5
Trinity Oaks, Cabernet	6.75	25.5
Uppercut Cabernet, Cabernet, Napa	12.5	45.5
Rosenblum, Red Zinfandel	8.25	29.75

SPLARKLING WINE & CHAMPAGNE

	SPLIT	BOTTLE
Chandon Sparkling	13	
Moet Imperial	24	
Lunetta, Prosecco		26
Il Moinetto, Moscato di Asti		38
Stellina Di Notte Prosecco		40
Moet Imperial		75
Veuve Clicquot, Yellow Label, Champagne		95

WHITES BY BOTTLE

	BOTTLE
Nobilo, Sauvignon Blanc	28
Charles Krug, Sauvignon Blanc	39
Kim Crawford, Sauvignon Blanc	48
Wente, Estate Grown, Chardonnay	55
Ferrari Carano, Chardonnay	79
Jermann, Ribolla Gialla	55
Jermann, Pinot Grigio (Half Bottle)	28.75
Frog's Leap, Sauvignon Blanc (Half Bottle)	30.5

REDS BY BOTTLE

	BOTTLE
Antinori, Peppoli, Classico	58
Querciabella, Classico	76
Lungarotti, Rubesco	52
Tenuta Sette Ponti, Crognolo	72
Le Salette, Valpolicella	42
La Breacesca, Montepulciano	64
Santi, Amarone	52
Marchesi di Barolo, Barolo	90
Van Duzer, Willamette Pinot Noir	54
Joel Gott, Zinfandel	44

ALL DAY EVERY DAY HAPPY HOUR

Featured Wine by the Glass	3
Domestic Draft Beers	2
Call Drinks	4
Smirnoff & Beefeater Martinis	5
Domestic Draft Pitchers	6
Featured Wine by the Bottle	Half Off!

MARTINI BAR

GRAND MARTINI

Belvedere Vodka, Grand Marnier Orange Juice 9

WILD BERRY MARTINI

Ciroc Red Berry, Smirnoff Blueberry Vodka, Fresh Raspberries and Blueberries 9.5

CHOCOLATE MARTINI

Smirnoff Vanilla Vodka, Baileys Irish Cream, Godiva Chocolate Liqueur 9.5

RED SNAPPER

Crown Royal, Amaretto Di Sarrono, Cranberry Juice 9

PINK BERRY

Nuvo Sparkling Liqueur, Giroc Red Berry Vodka Garnished with a Sugar Rim and Lime 9

GREEN APPLE MARTINI

Smirnoff Green Apple Vodka, Sour Apple Pucker, a Splash of Sour Mix 8

CHEESECAKE MARTINI

Smirnoff Strawberry and Vanilla Vodka, Splash of Cranberry 8

DOLPHIN BAY

Kettle One Vodka, Blue Curacao, Peach Schnapps 9

NUTTY IRISH MARTINI

Baileys Irish Cream, Smirnoff Vanilla Vodka, Frangelico Liqueur 9

DRAFT & BOTTLED BEERS

DOMESTIC DRAFT

2
Bud Light - Miller Lite - Yuengling

DOMESTIC BOTTLES

3.25
Bud - Bud Light - Miller Lite - Coors Light Michelob Ultra - Sam Adams - St. Paulie N/A

IMPORT & SPECIALTY DRAFT

3.75
Peroni - Shock Top

IMPORT & SPECIALTY BOTTLES

4.5
Amstel Light - Corona - Stella Artois - Heineken

Pagelli's

SIGNATURE COCKTAILS

HAWAIIAN PUNCH

Harlem Kruden, pineapple juice and grenadine 7

ROYAL TROPICS

Crown Royal, Almond Liqueur, Raspberry Liqueur, cranberry and pineapple juices 8.25

A DAY IN PARADISE

Amaretto Di Sarrono, Parrot Bay Coconut Rum, orange juice, grenadine, Rose's Lime 8.5

OLD BLUE EYES

Smirnoff Orange, Blue Curacao, orange and pineapple juices 7.25

PAGELLI'S AT SUNSET

Smirnoff Cranberry, Cointreau, pineapple juice, grenadine, Rose's Lime 8

TROPICAL BREEZE

Parrot Bay Coconut Rum, Smirnoff Pineapple, pineapple juice, Coco Lopez 7.75

ESCAPE TO CABO

Jose Cuervo, Grand Marnier, cranberry juice, sour mix, Rose's Lime 8

BEACH BUM

Ciroc Vodka, Midori, Triple Sec, orange juice, sour mix, Sprite 8.5

C&C TEA

Captain Morgan, Crown Royal, Peach Schnapps, sour mix, coke 8.25

PAGELLI'S RUM PUNCH

Captain Morgan, Captain Morgan Lime Bite, Parrot Bay Coconut Rum, grenadine, cranberry and pineapple juices 8.75

MOJITO MADNESS

RASPBERRY MINT

Fresh Raspberries, Mint, Captain Morgan Lime Bite, Sprite 7.5

STRAWBERRY BASIL

Fresh Strawberries, Basil, Parrot Bay Strawberry Rum, Sprite 7.5

MANGO PINEAPPLE CHIPOTLE

Fresh Pineapple, Mango, Chipotle, Parrot Bay Pineapple Rum, Club Soda 8

MOJITO COLADA

Fresh Pineapple, Coconut, Parrot Bay Pineapple Rum, Parrot Bay Coconut Rum 7.75

STRAWBERRY KIWI

Fresh Kiwi, Strawberries, Parrot Bay Strawberry Rum, Sprite, Float of Captain Morgan Lime Bite 8.25

VANILLA BLUEBERRY

Fresh Blueberries, Vanilla Beans, Bacardi Rum, Sprite 7.5

CLASSIC LIME

Fresh Lime, Mint, Captain Morgan Lime Bite, Club Soda 7

Be sure to see our delicious dessert menu! Made fresh daily!

