

PELLEGRINO'S

TRATTORIA



ANTIPASTI FREDDI & CALDI

HOT & COLD APPETIZERS

Tomato Bruschetta

toasted slices of bread topped with
fresh tomato bruschetta 6.95

Fried Calamari

tender calamari rings lightly dusted
with seasoned flour, carefully fried to
a golden brown and served with
marinara sauce 9.00

Mussels

luscious mussels sautéed in marinara sauce,
served with hot or sweet sauce 8.75

Wings Alla Italiano

juicy chicken wings lightly
fried then sautéed in our spicy
marinara sauce 8.75

Mussels Bianco

with shallots in a white wine
butter cream broth 9.95

Baked Clams Oreganate

fresh clams on the half shell, covered with
oregano seasoned, homemade bread
crumbs, baked to perfection 7.75

Garlic Bread

fresh bread loaf seasoned with garlic
butter and baked to perfection 4.00

Cheese Bread smothered with melted,
fresh mozzarella cheese 4.95

Zuppa Di Clams

clams sautéed with fresh garlic and oil,
served in a white or red wine sauce 8.75

Mozzarella Sticks

smooth mozzarella cheese sticks wrapped
in an italian seasoned breading and fried
golden, served with marinara sauce 5.75

Mozzarella Caprese

fresh mozzarella cheese and ripe tomatoes drizzled
with olive oil, fresh basil, salt and pepper 8.75

Antipasto Di Casa

a platter of imported cold cuts accompanied
by roasted peppers... the perfect choice for
sharing before your entrée 10.95

Mozzarella Di Giancarlo

two slices of fresh mozzarella stuffed with prosciutto and
roasted peppers, pan-seared with olive oil, served over
baby greens topped with a balsamic reduction 10.95

Prosciutto, Roasted Peppers & Mozzarella

a classic starter... exceptionally tender and sweet prosciutto,
roasted peppers and fresh mozzarella cheese, drizzled with
olive oil, fresh basil, salt and pepper 10.95

SIDE ORDERS

Meatballs 3.95

Broccoli Sauté 5.25

Sausage 3.95

Spinach Sauté 5.25

French Fries 2.75

SPECIALTY PASTAS

all pasta entrées are served á la carte

Add Shrimp 1.50 per shrimp ~ **Add Grilled Chicken** for 3.00

Add a Garden Salad for 2.75 ~ **or a Caesar Salad** for 3.00

Fettuccini Al Filetto Di Pomodoro

fettuccini pasta tossed with a combination
of simmered plum tomatoes, onions,
prosciutto and fresh basil 11.95

California Pasta

sautéed grape tomatoes tossed with
linguine pasta, fresh mozzarella
cheese and basil with a touch
of white wine 11.95

Rigatoni Amatriciana

rigatoni pasta tossed with sautéed
plum tomatoes, pancetta, onions and
fresh grated parmesan cheese 11.95

Cheese Ravioli

cheese filled pillows of pasta tossed
in our tomato sauce 9.75

Tortellini Alfredo

cheese filled tortellini pasta tossed with
our creamy alfredo sauce 11.95

Capellini Puttanesca

a classic Italian dish! tender capellini
pasta tossed with plum tomatoes,
geata olives, capers, anchovies,
garlic and oil 11.95

Rigatoni Domenica

tender rigatoni tossed in a traditional Sunday
sauce with meatballs and sausage 12.95

Penne Vodka Sauce

our penne pasta tossed with a combination
of vodka, plum tomatoes, prosciutto,
peas and a touch of cream 11.95

Lobster Ravioli

rich, scrumptious lobster filled pillows
of pasta tossed with a spicy vodka
tomato cream sauce 15.25

Fettuccini Alfredo

fettuccini pasta tossed with
our housemade, creamy
alfredo sauce 11.95

Tortellini Pesto & Panna

cheese filled tortellini pasta tossed
with our pesto cream sauce 11.95

Rigatoni Sicilian

a tasty combination of sautéed
eggplant, onions, garlic, plum tomatoes
and fresh mozzarella cheese, tossed
with rigatoni pasta 11.95

Penne & Broccoli

penne pasta tossed with sautéed
fresh broccoli, garlic and oil 11.25

Spaghetti Carbonara

pancetta and onions sautéed with olive oil, then tossed with eggs,
grated parmesan cheese and tender spaghetti 11.95

Penne Primavera

grilled fresh vegetables and tender penne
tossed in a light cream sauce 12.95

Pappardelle Ai Funghi Di Bosco

pappardelle pasta (thick cut fettuccini), sautéed
wild mushrooms and sausage in
a pink ragu sauce 12.95

Fettuccine Di Dante

fettuccine with sautéed shrimp, shiitake mushrooms,
sun-dried tomatoes and fresh mozzarella cheese in a
brandy cream sauce 15.25

Pappardelle Bolognese

pappardelle (thick cut fettuccini) tossed with a
pink cream meat ragu sauce 11.95



WINE



PLEASE SEE
OUR WINE LIST

BOTTLED BEER

Domestic 2.75

Bud
Bud Light
Coors Light
Miller Lite
Yuengling

Premium 3.50

Heineken
Corona
Peroni
Fat Tire
Newcastle

BEVERAGES

Soda 2.25

Milk 1.75

Coffee 1.50

Cappuccino 3.50

Espresso 2.00

San Pellegrino Mineral Water 3.00

Iced Tea (sweetened or unsweetened) 2.25

DESSERTS

Cannoli

an Italian pastry dessert consisting
of a fried tube-shaped pastry shell filled
with a sweet creamy filling 3.75

Tiramisu

an Italian tradition of lady fingers dipped
in espresso liqueur, then layered between
rich mascarpone cream 4.75

Specialty of the Day

please ask your server about our chef's
featured specialty dessert of the day



**an 18 % gratuity will be added on parties of 6 or more
prices are subject to change**

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

SPECIALTY ENTRÉES

unless otherwise noted, our meat, chicken and seafood entrées are served with ziti pasta
(sorry, no substitutions please)

Add a Garden Salad for 2.75 ~ or a Caesar Salad for 3.00

CARNE & PESCE

MEAT & FISH

Italian Sausage & Peppers

a tasty combination of italian
sausage, peppers and onions in a
white wine marinara sauce 13.25

Vitello Di Salvatore

veal scallopine with sautéed spinach,
pancetta and roasted peppers, topped
with fresh mozzarella cheese, served
with brown sauce 17.95

Vitello Genovese

veal scallopine with sautéed shallots
and sun-dried tomatoes in a
basil cream sauce 17.95

Vitello Alla Marsala

veal scallopine in a marsala wine sauce
with sautéed mushrooms 16.95

Vitello Di Massimo

breaded veal cutlet topped with prosciutto,
fresh mozzarella cheese and diced
tomatoes, carefully baked and finished
with our tomato sauce 17.95

Vitello Fiorentina

veal scallopine with sautéed spinach,
sun-dried tomatoes and fresh mozzarella
cheese in a white wine sauce 17.95

Vitello Di Silvio

veal scallopine with sautéed shiitake mushrooms topped with prosciutto
and melted provolone cheese, served in a brown sauce 17.95

Pollo Alla Pulcinella

chicken breast sautéed with roasted
peppers, black olives and fresh
mozzarella cheese, served in a
delicious white wine sauce 16.25

Pollo Alla Pellegrino

juicy chicken breast, pan-seared with
sausage, potatoes, hot cherry
peppers and fresh rosemary in
a light brown sauce 16.75

Pollo Al Pappagallo

sautéed chicken breast in a creamy
vodka sauce, topped with prosciutto
and fresh mozzarella cheese 15.25

Pollo Alla Cianbotta

juicy chicken breast sautéed with
peppers, onions, zucchini, potatoes and
sausage in a white wine sauce 16.25

Pollo Di Massimo

crispy breaded chicken breast topped with prosciutto, fresh mozzarella
cheese and diced tomatoes, perfectly baked and finished
with our house made tomato sauce 16.25

Shrimp Riviera

succulent shrimp sautéed in garlic and
white wine with a touch of lemon, served
over a bed of sautéed spinach 17.95

Shrimp Alla Parmigiana

breaded and fried shrimp topped
with tomato sauce and fresh
mozzarella cheese 17.95

Zuppa Di Mussels

fresh, delicious mussels in red or
white wine sauce served over
tender linguine pasta 12.95

Zuppa Di Pesce

a mouthwatering combination of sautéed
clams, mussels, calamari and shrimp
in a white wine and marinara sauce,
served over linguine pasta 19.95

Scungilli Alla Marinara

tasty scungilli sautéed in oil and garlic
with a touch of wine and marinara sauce,
served over linguine pasta 15.95

Zuppa Di Clams

sweet, delectable clams in red or
white wine sauce, served over
fresh linguine pasta 12.95

Shrimp Fra Diavolo

savory shrimp sautéed in a spicy marinara sauce with mussels
and clams, served over fresh linguine pasta 17.95

SALADS

Insalata Capriciosa

mesclun greens with roasted peppers, olives, red onions and gorgonzola cheese, drizzled with a balsamic vinaigrette dressing 8.95

Chicken Caesar Salad

a bed of fresh romaine lettuce tossed with caesar dressing and croutons, topped with tender grilled chicken 8.25

Calamari Salad

fresh romaine lettuce topped with tender calamari marinated with spices and herbs 11.95

Grilled Chicken Bruschetta Salad

romaine lettuce with a grilled chicken breast and toasted bruschetta, topped with ripe tomatoes and mozzarella cheese, drizzled with balsamic dressing 8.75

Scungilli Salad

fresh romaine lettuce salad topped with marinated scungilli, simmered with spices ~ a delicious, guilt free choice 11.95

Shrimp Caesar Salad

a bed of fresh romaine lettuce tossed with caesar dressing and croutons, topped with grilled, succulent shrimp 9.25

Garden Salad

fresh greens topped with tomatoes, cucumbers, olives and red onions, served with your choice of dressing 4.00

Caesar Salad

crisp romaine lettuce tossed with caesar dressing and crisp croutons 4.75

Soup of the Day

please ask your server about our featured house made soup of the day

Grilled Chicken Salad

crisp lettuce topped with grilled chicken, tomatoes, cucumbers, olives and red onions, served with your choice of dressing 8.25

OVEN BAKED ENTRÉES

Add a Garden Salad for 2.75 ~ or a Caesar Salad for 3.00

Lasagna Calabrese

layers of lasagna noodles, ricotta cheese, miniature meatballs, hard boiled eggs, sopressata, tomato sauce and mozzarella cheese baked to a golden brown 13.25

Eggplant Parmigiana

tender eggplant covered with tomato sauce and fresh mozzarella cheese, served with a side of ziti 13.50

Baked Cheese Ravioli

ravioli stuffed with cheese, tossed in tomato sauce, then covered with fresh mozzarella cheese and baked to perfection 11.25

Baked Ziti

tender ziti pasta baked with our own tomato sauce and fresh mozzarella and ricotta cheese 9.95

Manicotti

tube shaped pasta stuffed with ricotta cheese, topped with tomato sauce and fresh mozzarella cheese 9.95

Kid's Menu

SPAGHETTI (with meatball or sausage) 6.25

SPAGHETTI (with tomato sauce) 4.95

SPAGHETTI (with butter sauce) 4.95

BAKED ZITI 6.95

CHEESE RAVIOLI 6.25

CHICKEN FINGERS (with french fries) 6.95

PIZZA BAMBINO 6.95

