



STUZZICHINI (SMALL PLATES)

SHRIMP A PIL PIL WITH TARRAGON VINAIGRETTE	6
OCTOPUS CURED WITH GARLIC & MINT	6
CHORIZO DE BILBAO WITH GUINDILLA PEPPERS	6
GARROXTA AGED GOAT CHEESE, FIG MARMALADE	6
CRUNCHY STUFFED OLIVES WITH THREE MEATS	5
MANCHEGO CHEESE & HONEY COMB	6
OVEN-DRIED TOMATO ON GARLIC BAGUETTE WITH GOAT CHEESE & PESTO	5
WILD MUSHROOM RISOTTO CROQUETTES & TOMATO FONDUE	5
PELAGIA SAMPLER PLATTER	23
(SELECT FOUR STUZZICHINI PAIRED WITH SALAMINO, TOASTED ALMONDS, & CURED OLIVES)	
SOUP OF THE DAY	CUP 4 BOWL 6

INSALATE E PANINI (SALAD & SANDWICH)

BABY GREENS WITH FIG BALSAMIC & ROASTED BELL PEPPER	8
PELAGIA COBB SALAD WITH WARM PANCETTA DRESSING (BABY SPINACH, EGG, ROASTED BELL PEPPER, OLIVES, TOMATO, CHICKEN, FETA CHEESE, AVOCADO)	12
WARM AHI TUNA SALAD (FINGERLING POTATOES, HARICOT VERTS, OLIVES & ROMESCO SAUCE)	14
GRILLED STEAK SALAD WITH FIELD GREENS (CHERRY TOMATOES, STRAW ONIONS, SPICY ALMONDS, GRAIN MUSTARD DRESSING)	14
OPEN FACED GROUPER SANDWICH (SAUTÉED WITH LEMON PEPPER, CITRUS SEGMENTS, & TARRAGON TARTAR SAUCE)	15
PELAGIA TURKEY CLUB (WHOLE GRAIN BREAD, JACK CHEESE, & CITRUS AIOLI)	10

STONE-OVEN PIZZA (THIN CRUST)

PROSCIUTTO & ARUGULA (OVEN-DRIED TOMATO & BUFFALO MOZZARELLA)	12
BIANCA (GORGONZOLA, GOAT CHEESE, PROVOLONE, PARMIGGIANO, SWEET CONFIT WITH SAGE)	11
MARGHERITA (OVEN-DRIED TOMATO, FRESH MOZZARELLA, & BASIL)	10

PIATTI FORTI (MAIN COURSE)

SEASONAL GRILLED VEGETABLES WITH GAZPACHO DIPPING SAUCE	10
ANGUS BURGER WITH SMOKED PROVOLONE, RED ONION & BACON JAM, HERB FRENCH FRIES	11
SEARED ATLANTIC SALMON, TOMATO CARPACCIO, YELLOW WAX BEANS, SALMORIGLIO SAUCE	12
ROASTED GARLIC & SHRIMP RAVIOLI (SAUTÉED ASPARAGUS, TRUFFLE BUTTER)	14
FRIED SOFT-SHELL CRAB SANDWICH, HARISSA AIOLI, CABBAGE SLAW, AVOCADO	14
LINGUINE WITH MUSSELS, WHITE WINE AND GARLIC SAUCE	13
GRILLED CHICKEN PAILLARD (GORGONZOLA GNOCCHI WITH SAGE BUTTER, CHARRED ASPARAGUS)	13

EXPRESS LUNCH (WITH CHOICE OF ICED TEA OR SOFT DRINK)

LUNCH SALAD AND CUP OF DAILY SOUP (CHOICE OF MIXED GREENS WITH FIG BALSAMIC OR CLASSIC CAESAR SALAD)	10
STEAK SANDWICH, CARAMELIZED ONIONS & HORSE RADISH AIOLI, SERVED ON A PRETZEL ROLL (HERB FRENCH FRIES)	10
OPEN FACED CHICKEN CAESAR WRAP WITH NAAN BREAD	10
CAPRESE PANINI, TOMATO, FRESH MOZZARELLA & PROSCIUTTO (SERVED WITH MIXED GREENS)	10
RIGATONI PASTA WITH HOMEMADE BOLOGNESE, PARMESAN CHEESE	10

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