

Antipasti:

Calamari	16	Antipasti Italiano	14
Fried calamari and zucchini served with a lite spicy tomato sauce		Assortment of cold cut meats and provolone	
Bruschetta	13	Involtini di Melanzane	15
Tomatoes, garlic, basil, fresh mozzarella and olive oil over toasted bread		Grilled eggplant roll and smoked mozzarella served with tomato sauce	
Bruschetta Napoletana	15	Zuppetta	16
Fresh tomato, garlic topped with fresh burrata cheese and fresh basil		Mussels and clams soup in white wine and tomato sauce	
Contadina	13	Carpaccio di Tonno	14
Marinated grilled vegies with goat cheese		Sashimi grade tuna and orange salad	
Carpaccio di Filetto	15	Tonno Nicoise	16
Thinly sliced raw beef tenderloin with baby arugula, capers, parmesan with a lemon dressing		French string beans, marinated tuna, potatoes, red onions, tomatoes and hard boiled eggs	
Burrata Caprese	15	Eggplant alla Parmigiana	16
Burrata served with arugula and tomatoes		Baked eggplant with fresh mozzarella, basil, Parmesan and tomato sauce	

Le Zuppe:

Minestrone	10	Piselli	10
Fresh vegetable soup		Organic green pea soup	

Le Insalate:

Insalata Verde	11	Caesar	13
Baby mixed greens, tomatoes topped with shaved parmesan cheese		Petite Romaine hearts, radicchio and croutons topped with shaved parmesan cheese	
Tropicale	14	Insalada di Mela Rossa	14
Mixed greens, hearts of palms, tomatoes, avocado and mozzarella		Tomatoes, endive, arugula, walnuts, red apple	
Italian Chopped	14	Insalata di Salmone	17
Cannellini beans, cucumbers, tomatoes and mozzarella		NON GMO Salmon with endive, baby mixed spring veggies and lemon vinaigrette dressing	
Insalata si Spinaci	14	Caprese	14
Spinach, bosc pear, goat cheese and tomatoes		Baby mixed salad with fresh mozzarella, tomatoes and fresh basil	
Farro Salad	15	Tricolore	14
Farro, asparagus, red and yellow cherry tomatoes, dry cranberries, candied walnuts, arugula in a balsamic dressing		Radicchio, endive, arugula, parmesan	
Primavera	14	Panzanella	14
Mixed green salad, bell pepper, grilled eggplant and goat cheese		Fresh tomatoes, kalamata, fresh mozzarella, red onions, croutons, and cucumbers	
Insalata di Barbabietole	14	Insalata di Gamberi	18
Organic baby beets with goat cheese, arugula and cheese tomatoes		WILD CAUGHT shrimp and baby greens with red onion, feta cheese and roasted pine nuts	

Paste e Risotti:

Gluten Free Pasta Add \$3

Capellini alla Checca	16	Penne al Salmone	20
Angel pasta, fresh tomato, garlic and basil sauce		Penne pasta and NON GMO salmon in a vodka pink sauce	
Spaghetti alla Marinara	16	Pappardelle con Short Ribs	23
Traditional spaghetti with tomato sauce		Homemade pasta, Angus short ribs and tomato sauce	
Tagliatelle al Pesto	18	Ravioli di Ricotta	19
Fresh home-made tagliatelle, green beans, pesto sauce, cube potatoes		Fresh home-made ravioli, spinach and ricotta cheese	
Penne all'Arrabiata	17	Risotto con Tre Funghi	19
Spicy tomato sauce and kalamata olives		Mixed wild mushroom risotto	
Spaghetti allo Scoglio	23	Penne alla Norma	18
WILD CAUGHT Shrimp, calamari, scallops, mussels and clams, in a spicy tomato sauce		Tomato sauce, baked eggplant and mozzarella	
Lasagne alla Bolognese	21	Spaghetti Cozze e Vongole	21
Traditional homemade lasagna bolognese and tomato sauce		Capers, cherry tomatoes, clams, mussels in a white wine tomato sauce	
Rigatoni di Pollo	19	Rigatoni con Funghi	19
Chicken, broccoli, tomatoes in pink sauce		Sausage, mushrooms in a pink sauce	
Risotto ai frutti di Mare	23	Pappardelle con Gamberi	22
WILD CAUGHT shrimp, scallops, calamari, clams and mussels		WILD CAUGHT shrimp, zucchini in a white wine shrimp tomato sauce with homemade Pappardelle	
Pappardelle alla carbonara	20	Fettuccine di Spinaci	19
Homemade pappardelle with pancetta and mushrooms in a carbonara style sauce		Homemade green and yellow fettuccine with wild mushroom ragu and ricotta salata in olive oil and garlic	
Tortellini di Zucca	19	Fettuccine alla Bolognese	20
Homemade pumpkin tortellini with sage cream sauce and candy walnuts		Fresh home-made fettuccine with bolognese styled meat sauce	

Pesce e Carne:

Cioppino	28	Petto di Pollo	22
NON GMO salmon, WILD CAUGHT shrimp, calamari, mussels, clams and scallops		Pan roasted chicken breast, spinach, roasted potatoes in mushroom sauce	
Pollo alla Milanese	22	Paillard di Pollo	18
Pan roasted breaded chicken served with arugula Tomatoes and mixed veggies		Grilled chicken, arugula and fresh tomatoes in balsamic sauce	
Fillet Mignon alla Griglia	34	Piccata di Pollo	21
Grilled 12oz CENTER CUT Angus fillet mignon served with sautéed mushrooms and green peppercorn sauce		Grilled chicken in lemon capers sauce with roasted fingerling potatoes and spinach	
Scallopini di Pollo/Vitello	22/24	Branzino alla Griglia	29
Sauteed chicken or veal with fingerling potatoes and mixed veggies in a mushroom sauce		Grilled Mediterranean sea bass, sautéed spinach served in a livornese and a side of sautéed vegetables	
Salmone alla Griglia	24	Bistecchina alla Griglia	32
NON GMO grilled Faroe Islands salmon with mixed vegetables served in a salmoriglio sauce		Grilled Angus NY Steak in red wine sauce with side of roasted fingerling potatoes and spinach	
Pollo alla Parmigiana	22	Brasato di Manzo	28
Chicken parmigiana with homemade fettuccine		Angus beef short ribs with sautéed spring veggies	
Lamb Osso Bucco	29		
Braised Colorado lamb over saffron risotto			

Panini and Burgers:

All served with side of fries or salad

Pagliacci's Burger	14	Nico's Spicy Burger	14
Beef patty with avocado, feta, olives, sautéed mushrooms, tomatoes and onions		Beef patty with jalapenos, red onions, lettuce, tomatoes, pickles and pepper jack	
Classic Burger	13	Pollo Panini	14
Beef patty with lettuce, tomatoes, onions, Pickles and provolone		Chicken with grilled veggies, mayo, mustard and provolone	
Bistecchina	16	Pollo alla Parmigiana	14
Angus beef tenderloin, onions, mushrooms and Provolone		Breaded chicken breast with tomato sauce and mozzarella	
Caprese	13	Italian Salsiccia alla Griglia	14
Prosciutto, tomatoes and fresh mozzarella		Italian grilled sausage with peperonata and arugula	
Brasato Panini	14	Italian Panini	14
Braised Angus short ribs with melted mozzarella		Prosciutto, salami, mortadella with tomatoes, mozzarella and pesto	

Le Pizze:

Pagliacci's	19	Burrata i Pomodorino	17
Sun dried tomatoes, goat cheese, basil		Cherry tomato, basil and burrata	
Margherita	16	Capricciosa	18
Tomatoes, mozzarella and basil		Bell pepper and sausage	
Vegetariana	17	Shrimp	23
Mozzarella, fresh tomatoes, and mixed grilled vegetables		Pesto sauce with roasted peppers, zucchini and WILD CAUGHT shrimp	
Bianca	18	BBQ Chicken	17
Arugula, prosciutto, parmesan		Jalapenos and BBQ chicken	
Caesar	17	Chicken Alfredo	19
Olive oil, mozzarella, anchovies topped with a caesar salad		Alfredo sauce with spinach, sun dried tomato and chicken	
Pesto Caprino	17	Quattro Formaggi	18
Pesto sauce, goat cheese and light tomato sauce		Tomato Sauce, mozzarella, gorgonzola, parmesan, and asiago	

Side Orders:

Side of Veggies	6.50	Side of Shrimp	9
Side of Spinach	6.50	Side of Chicken	7
Side of Marinara	9.00	Side of Prosciutto	8
Side of Fries	5.75	Side of Sausage	7