

Antipasti

Calamari	16	Antipasti Italiano	14
Fried calamari and zucchini served with a lite spicy tomato sauce and tartar 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 clam soup in white wine and tomato sauce	
Contadina	13	Carpaccio di Tonno	14
Marinated grilled veggies 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	Little Gems Salad	15
Baby mixed greens, hearts of palms, tomatoes, Avocado and fresh mozzarella cheese		Arugula, crispy pancetta, gorgonzola, cherry tomatoes, vinaigrette dressing	
Italian Chopped	14	Insalata di Salmone	17
Cannelloni beans, cucumbers, tomatoes and fresh mozzarella cheese		NON GMO Salmon with endive, baby mixed spring veggies, tomatoes and lemon vinaigrette dressing	
Insalate si Spinaci w/ Strawberries	15	Caprese	14
Spinach, strawberries, feta cheese and walnuts		Baby mixed greens with fresh mozzarella, tomatoes and fresh basil	
Farro Salad	15	Tricolore	14
Farro, asparagus, red and yellow cherry tomatoes, dry cranberries, candied walnuts, arugula and balsamic dressing		Radicchio, endive, arugula and shaved parmesan cheese	
Primavera	14	Panzanella	14
Baby mixed greens, bell pepper, grilled eggplant and goat cheese		Fresh tomatoes, kalamata olives, fresh mozzarella, red onions, croutons and cucumbers	
Insalata di Barbabietole	14	Insalata di Gamberi	18
Organic baby beets with goat cheese, arugula and cherry tomatoes		WILD CAUGHT shrimp, arugula, baby gem, carrots, red onion, cherry tomatoes, feta, and roasted pine nuts	

Paste e Risotti

Gluten Free Pasta Add \$3

Capellini alla Checca	16	Penne al Salmone	20
Homemade angel hair pasta, fresh tomato, garlic, basil with a touch of marinara		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 and basil		Homemade pappardelle , Angus short ribs and tomato sauce	
Risotto con Tre Funghi	19	Ravioli di Ricotta	19
Mixed wild mushroom risotta		Homemade ravioli, spinach and ricotta cheese	
Penne all'Arrabiata	17	Penne alla Norma	18
Spicy tomato sauce and kalamata olives		Tomato sauce, baked eggplant and mozzarella	
Spaghettl allo Scoglio	23	Tagliatelle al Pesto	18
WILD CAUGHT shrimp, calamari, scallops, mussels and clams, in a spicy tomato sauce		Homemade tagliatelle, green beans, pesto sauce and cube potatoes	
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 a 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 risotto		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, ricotta salata in truffle olive oil and garlic	
Tortellacci di Zucca	19	Fettuccine alla Bolognese	20
Homemade pumpkin tortellacci with sage cream sauce and crumbled Amaretto cookies		Homemade fettuccine with bolognese styled meat sauce	
Gnocchi Italian Flag Style	20		
Arrabiata, Alfredo and Pesto Sauces			

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 a mushroom sauce	
Pollo alla Milanese	22	Paillard di Pollo	18
Pan roasted breaded chicken breast served with arugula, tomatoes and mixed veggies		Grilled chicken, arugula and fresh tomatoes in a balsamic sauce	
Filet Mignon alla Griglia	34	Piccata di Pollo	21
Grilled 12oz CENTER CUT Angus fillet mignon served with sautéed mushrooms, broccoli, and a green peppercorn sauce		Grilled chicken in a lemon capers sauce with roasted fingerling potatoes and spinach	
Scallopini di Pollo/Vitello	22/24	Branzino (Loup de Mer)	32
Sautéed chicken or veal with fingerling potatoes and mixed veggies in a mushroom sauce		With fingerling potatoes, sautéed broccoli in a lemon white wine garlic sauce with caper berries	
Salmone alla Griglia	24	Bistecchina alla Griglia	32
NON GMO grilled Faroe Islands salmon with mixed veggies served in a salmoriglio sauce		Grilled Angus NY steak a red wine sauce with a 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 and peas 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 spread with dijon mayo aioli		Beef patty with jalapeños, red onions, lettuce, tomatoes, pickles and mozzarella spread with dijon mayo aioli	
Classic Burger	13	Pollo Panini	14
Beef patty with lettuce, tomatoes, onions, Pickles and provolone Spread with dijon mayo aioli		Chicken with grilled veggies, mayo, mustard and provolone	
Bistecchina	16	Pollo alla Parmigiana	14
Angus beef tenderloin, onions, mushroom, and Provolone		Breaded chicken breast with tomato sauce and mozzarella	
Caprese	13	Italian Salsiccia alla Griglia	14
Prosciutto, tomatoes and fresh mozzarella with balsamic dressing		Italian grilled sausage with peperonata and arugula and provolone	
Brasato Panini	14	Italian Panini	14
Braised Angus short ribs with melted mozzarella		Prosciutto, salami, mortadella with Tomatoes, mozzarella and pesto sauce	

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		Presto sauce with roasted peppers, zucchini and WILD CAUGHT shrimp	
Bianca	18	BBQ Chicken	17
Arugula, prosciutto, parmesan		Jalapeños 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, 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