



# Pagliacci's

## TRATTORIA TAVERNA

Welcome to Pagliacci's!  
Our menu has been curated to highlight the authentic tastes of Italy. Modifications and substitutions are discouraged, but may be accommodated subject to a surcharge.

### Antipasti

<b>Calamari</b>	<b>23</b>	<b>Eggplant alla Parmigiana</b>	<b>21</b>
<i>fried calamari and zucchini served with a light spicy tomato sauce</i>		<i>baked eggplant with fresh mozzarella, basil, parmesan and tomato sauce</i>	
<b>Bruschetta</b>	<b>18</b>	<b>Burrata Caprese</b>	<b>22</b>
<i>tomatoes, garlic, basil, fresh mozzarella and olive oil toasted bread</i>		<i>Burrata served with arugula and tomatoes</i>	
<b>Bruschetta Napoletana</b>	<b>22</b>	<b>Caprese</b>	<b>22</b>
<i>fresh tomato, garlic with fresh burrata cheese and fresh basil</i>		<i>fresh buffalo mozzarella, tomatoes, fresh basil, extra virgin olive oil</i>	
<b>Carpaccio di Filetto</b>	<b>22</b>		
<i>thinly sliced raw beef tenderloin with baby, arugula, capers, parmesan lemon dressing</i>			

### Zuppe

<b>Minestrone</b>	<b>13</b>
<i>Traditional Italian vegetable soup</i>	

### Insalate

<b>Insalata Mista</b>	<b>14</b>	<b>Tricolore</b>	<b>18</b>
<i>baby mixed greens, tomatoes topped with shaved parmesan cheese</i>		<i>radicchio, endive, arugula, shaved parmesan cheese, balsamic dressing</i>	
<b>Insalata di Cesare</b>	<b>15</b>	<b>Panzanella</b>	<b>18</b>
<i>petite romaine hearts, classic Caesar dressing topped with shaved parmesan cheese</i>		<i>fresh tomatoes, Kalamata olives, fresh basil, red onion, cucumbers, red wine vinaigrette</i>	
<b>Tropicale</b>	<b>18</b>	<b>Insalata di Barbabietole</b>	<b>18</b>
<i>baby mixed greens, hearts of palms, tomatoes, avocado and fresh mozzarella cheese,</i>		<i>organic baby beets with goat cheese, arugula and cherry tomatoes, caramelized walnuts</i>	
<b>Italian Chopped</b>	<b>18</b>	<b>Insalata di Gamberi</b>	<b>24</b>
<i>cannelloni beans, cucumbers, tomatoes, avocado and fresh mozzarella cheese, balsamic vinaigrette dressing</i>		<i>shrimp, arugula, carrots, red onion, tomatoes, goat cheese, and roasted pine nuts, balsamic vinaigrette</i>	
<b>Insalata di Salmone</b>	<b>23</b>	<b>Insalate di Spinaci</b>	<b>18</b>
<i>salmon with endive, baby mixed spring tomatoes and lemon vinaigrette dressing</i>		<i>fresh baby spinach, feta cheese, pine nuts, Kalamata olives, artichoke and pesto dressing</i>	

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## Pizze

<b>Vegetariana</b>	<b>25</b>	<b>Capricciosa</b>	<b>24</b>
<i>mozzarella, fresh tomatoes and mixed vegetables</i>		<i>ham, artichoke and mushrooms</i>	
<b>Burrata</b>	<b>25</b>	<b>Pagliacci's</b>	<b>25</b>
<i>cherry tomato, basil, arugula and burrata</i>		<i>sundried tomatoes, goat cheese, basil</i>	
<b>Pesto Caprino</b>	<b>24</b>	<b>Margherita</b>	<b>20</b>
<i>light tomato sauce, mozzarella, goat cheese and pesto</i>		<i>tomato sauce, mozzarella and basil</i>	
<b>Quattro Formaggi</b>	<b>25</b>	<b>Bianca</b>	<b>25</b>
<i>tomato sauce, mozzarella, parmesan, Asiago, gorgonzola</i>		<i>arugula, prosciutto, shaved parmesan</i>	
		<b>Pepperoni Pizza</b>	<b>22</b>
		<i>tomato sauce, mozzarella and pepperoni</i>	

## Pasta e Risotti

(Gluten-free Pasta \$3)

<b>Capellini alla Checca</b>	<b>21</b>	<b>Ravioli all'Aragosta</b>	<b>32</b>
<i>angel hair pasta, fresh tomato, garlic, basil with a touch of marinara sauce</i>		<i>housemade lobster ravioli with asparagus in a cherry tomato sauce</i>	
<b>Penne al Salmone</b>	<b>26</b>	<b>Lasagne alla Bolognese</b>	<b>26</b>
<i>penne pasta, shallots, salmon and capers in a vodka pink sauce</i>		<i>traditional homemade lasagna bolognese and tomato sauce</i>	
<b>Cacio e Pepe</b>	<b>22</b>	<b>Spaghetti Vongole</b>	<b>28</b>
<i>housemade spaghetti with pecorino and parmesan cheese, pepper and olive oil</i>		<i>cherry tomatoes, manila clams in a white wine tomato sauce</i>	
<b>Pappardelle Di Manzo</b>	<b>32</b>	<b>Rigatoni di Pollo</b>	<b>25</b>
<i>homemade pappardelle, Angus short ribs ragu and tomato sauce</i>		<i>chicken, broccoli, sun dried tomatoes in a pink sauce</i>	
<b>Risotto con Funghi</b>	<b>25</b>	<b>Risotto ai Frutti di Mare</b>	<b>34</b>
<i>mixed wild mushroom risotto</i>		<i>risotto with shrimp, scallops, calamari, clams and mussels</i>	
<b>Ravioli di Ricotta</b>	<b>23</b>	<b>Rigatoni all'Amatriciana</b>	<b>25</b>
<i>housemade ravioli, spinach and ricotta cheese, fresh tomato sauce</i>		<i>housemade rigatoni with pancetta, onions, garlic, olive oil in a white wine tomato sauce</i>	
<b>Penne all'Arrabiata</b>	<b>21</b>	<b>Fettuccine alla Carbonara</b>	<b>25</b>
<i>spicy tomato sauce and fresh garlic</i>		<i>housemade fettuccine with pancetta and mushrooms in a carbonara-style sauce</i>	
<b>Penne alla Norma</b>	<b>21</b>	<b>Fettuccine di Spinaci</b>	<b>25</b>
<i>tomato sauce, baked eggplant and aged ricotta cheese</i>		<i>housemade spinach fettuccine with wild mushroom ragu, ricotta salata in truffle olive oil and garlic</i>	
<b>Spaghetti allo Scoglio</b>	<b>34</b>	<b>Fettuccine alla Bolognese</b>	<b>25</b>
<i>shrimp, calamari, scallops, mussels and clams, in a spicy tomato sauce</i>		<i>housemade fettuccine with Bolognese-style meat sauce</i>	
<b>Tagliatelle al Pesto</b>	<b>22</b>	<b>Gnocchi alla Sorrentina</b>	<b>23</b>
<i>housemade tagliatelle with fresh pesto sauce</i>		<i>homemade gnocchi, fresh tomato sauce, basil and fresh mozzarella cheese</i>	
<b>Rigatoni con Funghi</b>	<b>25</b>		
<i>sausage and mushrooms in a pink sauce</i>			
<b>Ravioli di Zucca</b>	<b>24</b>		
<i>housemade pumpkin ravioli with sage cream sauce</i>			

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## Pesce e Carne

### OUR SIGNATURE SELECTION

#### Cioppino Toscano

49

*Traditional Tuscan stew with Maine lobster, scampi, scallops, clams, mussels and calamari in a lightly spicy tomato broth*

#### Salmone alla Griglia

34

*grilled Faroe Islands salmon with seasonal vegetables served in a salmoriglio sauce*

#### Pollo alla Marsala

28

*jidori chicken breast in a marsala mushroom sauce with roasted potatoes*

#### Piccata di Pollo

28

*jidori chicken in a lemon capers sauce roasted potatoes and seasonal vegetables*

#### Pollo alla Parmigiana

26

*jidori chicken alla parmigiana with housemade fettuccine pasta*

#### Lamb Osso Bucco

41

*braised Colorado lamb over saffron risotto*

#### Brasato di Manzo

39

*Angus beef short ribs with sautéed seasonal vegetables*

#### Pesce Spada

42

*grilled swordfish with heirloom tomato and grilled asparagus in a light lemon sauce*

#### Branzino (Loup de Mer)

42

*grilled whole branzino (deboned) with roasted potatoes, sautéed spinach in a salmoriglio sauce*

#### Scallopini di Vitello

34

*sautéed veal in a mushroom sauce with mixed vegetables and roasted potatoes*

#### Filet Mignon alla Griglia

52

*8 oz. grilled Omaha Angus fillet mignon, sautéed spinach and roasted potatoes with a brandy green peppercorn sauce*

#### Bistecchina alla Griglia

52

*14 oz. grilled Omaha Angus center cut NY steak with roasted potatoes and asparagus with chimichurri sauce*

## Contorni

(Side Dishes)

#### Seasonal Vegetables

9

#### Sautéed Spinach

9

#### Fries

8

#### Roasted Potatoes

8

#### Shrimp

12

#### Chicken

10

#### Prosciutto Parma

12

#### Grilled Asparagus

9

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