



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

Calamari	24	Eggplant alla Parmigiana	22
<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>	
Bruschetta	19	Burrata Caprese	23
<i>tomatoes, garlic, basil, fresh mozzarella and olive oil toasted bread</i>		<i>Burrata served with arugula and tomatoes</i>	
Bruschetta Napoletana	23	Caprese	23
<i>fresh tomato, garlic with fresh burrata cheese and fresh basil</i>		<i>fresh buffalo mozzarella, tomatoes, fresh basil, extra virgin olive oil</i>	
Carpaccio di Filetto	23		
<i>thinly sliced raw beef tenderloin with baby, arugula, capers, parmesan lemon dressing</i>			

Zuppe

Minestrone	14
<i>Traditional Italian vegetable soup</i>	

Insalate

Insalata Mista	16	Tricolore	19
<i>baby mixed greens, tomatoes topped with shaved parmesan cheese</i>		<i>radicchio, endive, arugula, shaved parmesan cheese, balsamic dressing</i>	
Insalata di Cesare	17	Panzanella	19
<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>	
Tropicale	19	Insalata di Barbabietole	18
<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>	
Italian Chopped	19	Insalata di Gamberi	24
<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>	
Insalata di Salmone	23	Insalate di Spinaci	19
<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>	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses.

Pizze

Vegetariana	25	Capricciosa	25
<i>mozzarella, fresh tomatoes and mixed vegetables</i>		<i>ham, artichoke and mushrooms</i>	
Burrata	26	Pagliacci's	26
<i>cherry tomato, basil, arugula and burrata</i>		<i>sundried tomatoes, goat cheese, basil</i>	
Pesto Caprino	25	Margherita	21
<i>light tomato sauce, mozzarella, goat cheese and pesto</i>		<i>tomato sauce, mozzarella and basil</i>	
Quattro Formaggi	26	Bianca	25
<i>tomato sauce, mozzarella, parmesan, Asiago, gorgonzola</i>		<i>arugula, prosciutto, shaved parmesan</i>	
		Pepperoni Pizza	23
		<i>tomato sauce, mozzarella and pepperoni</i>	

Pasta e Risotti

(Gluten-free Pasta \$3)

Capellini alla Checca	23	Ravioli all'Aragosta	33
<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>	
Penne al Salmone	28	Lasagne alla Bolognese	28
<i>penne pasta, shallots, salmon and capers in a vodka pink sauce</i>		<i>traditional homemade lasagna bolognese and tomato sauce</i>	
Cacio e Pepe	24	Spaghetti Vongole	31
<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>	
Pappardelle Di Manzo	34	Rigatoni di Pollo	28
<i>homemade pappardelle, Angus short ribs ragu and tomato sauce</i>		<i>chicken, broccoli, sun dried tomatoes in a pink sauce</i>	
Risotto con Funghi	26	Risotto ai Frutti di Mare	36
<i>mixed wild mushroom risotto</i>		<i>risotto with shrimp, scallops, calamari, clams and mussels</i>	
Ravioli di Ricotta	24	Rigatoni all'Amatriciana	28
<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>	
Penne all'Arrabiata	23	Fettuccine alla Carbonara	28
<i>spicy tomato sauce and fresh garlic</i>		<i>housemade fettuccine with pancetta and mushrooms in a carbonara-style sauce</i>	
Penne alla Norma	23	Fettuccine di Spinaci	27
<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>	
Spaghetti allo Scoglio	36	Fettuccine alla Bolognese	28
<i>shrimp, calamari, scallops, mussels and clams, in a spicy tomato sauce</i>		<i>housemade fettuccine with Bolognese-style meat sauce</i>	
Tagliatelle al Pesto	24	Gnocchi alla Sorrentina	25
<i>housemade tagliatelle with fresh pesto sauce</i>		<i>homemade gnocchi, fresh tomato sauce, basil and fresh mozzarella cheese</i>	
Rigatoni con Funghi	27		
<i>sausage and mushrooms in a pink sauce</i>			
Ravioli di Zucca	25		
<i>housemade pumpkin ravioli with sage cream sauce</i>			

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses.

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

36

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

Pollo alla Marsala

29

jidori chicken breast in a marsala mushroom sauce with roasted potatoes

Piccata di Pollo

29

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

Pollo alla Parmigiana

29

jidori chicken alla parmigiana with housemade fettuccine pasta

Lamb Osso Bucco

42

braised Colorado lamb over saffron risotto

Brasato di Manzo

41

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses.