

# Daily Lunch Specials

11 a.m. to 3 p.m.  
Monday—Friday

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## Specialita' della Casa \$12

*Special daily entrée served with side pasta*

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## Zuppa ed Insalata \$10

*Soup of the Day with choice of Spinaci  
or Mediterranea salad*

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## Rosmarino \$11

*Seasoned grilled chicken breast with  
herb roasted fingerling potatoes*

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## Calamari ed Insalata \$9

*5 oz. portion of lightly fried calamari rings  
and pinzimonio oil served with Insalata Mista*

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## Bottomless Pasta Bowl \$10

Pomodoro *Spaghetti with tomato-basil Marinara*

Prosciutto e Panna *Bowtie pasta in cream sauce with  
diced ham and baby green peas*

### **Monday**

Bolognese *Slow-cooked Italian meat sauce  
with tagliatelle pasta*

### **Tuesday**

Pollo in Crema *Tender chicken breast strips  
in cream sauce with linguine*

### **Wednesday**

Arrabbiata *Penne pasta tossed with tomato,  
kalamata olives, diced ham and red pepper flakes*

### **Thursday**

Amatriciana *Spaghetti sautéed with Marinara, pancetta  
and Pecorino Romano*

### **Friday**

Gamberi in Salsa Rosa *White cream with shrimp  
and a touch of Marinara sauce with penne pasta*

*Bottomless pasta may not be reordered to-go*

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## 6" Pizzette\* \$9

### **Margherita**

*Tomato sauce, fresh mozzarella and basil*

### **Calabrese**

*Tomato sauce, mozzarella, Italian sausage*

### **Salsiccia e Funghi**

*Tomato sauce, mozzarella, Italian sausage  
and mushroom*

### **Vegetariana**

*Tomato sauce, mozzarella, zucchini, bell pepper  
and eggplant*

*No substitution of toppings*

## ANTIPASTI

(starters)

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### **Pane Aglio Olio**

Crostini bread with tomato-basil  
Marinara for dipping \$3

### **Bruschetta**

Crostini bread with diced cherry  
tomato and basil \$9

### **Spiedini**

Mozzarella balls wrapped with  
prosciutto in tomato-basil Marinara  
\$10

### **Calamari**

Fried calamari with lemon-garlic  
pinzimonio oil for dipping \$11

### **Involtini Melanzana**

Fresh mozzarella and basil  
rolled into fried eggplant with  
tomato-basil Marinara \$8

### **Gamberi Gorgonzola**

Baked jumbo shrimp with  
gorgonzola cheese \$10

### **Cozze**

Mussels, white wine, tomato,  
basil and onion \$10

## ZUPPE

(soup)

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### **Zuppa del Giorno**

Soup of the day  
Cup \$3 Bowl \$5

## INSALATE

(salads)

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### **Mista**

Spring salad, shaved carrot,  
roasted corn, red onion &  
house vinaigrette \$3

### **Spinaci**

Romaine, spinach, cherry tomato,  
carrot, almonds, gorgonzola, pancetta,  
parmesan & house vinaigrette  
\$10 Side \$4

### **Mediterranea**

Romaine, sun-dried tomato, carrot,  
black olive, capers, almonds,  
parmesan cheese & house vinaigrette  
\$11 Side \$5

### **Caprese**

Fresh mozzarella, sliced ripe tomato  
and fresh basil drizzled with EVOO  
and balsamic glaze \$9

### **Verdure Miste**

Selection of seasonal vegetables  
sautéed, grilled and/or lightly fried  
\$8

## GLUTEN — FREE

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Rigatoni Pasta, no charge

Ravioli \$2

Bread Basket \$4

Risotto is naturally gluten-free

## *Le Paste*

Family size serves 3-4 adults

### ..... **POMODORO**

Spaghetti with traditional tomato-basil Marinara  
\$12 Family \$32

### **BOLOGNESE**

Slow-cooked Italian meat sauce, house made tagliatelle pasta  
\$13 Family \$34

### **RUGHETTA**

Fresh made paccheri pasta, arugula pesto cream sauce with shrimp  
\$13 Family \$35

### **CHICOZZE'**

House made casarecce pasta with salmon and zucchini pesto  
\$13 Family \$35

### **POLLO IN CREMA**

Fresh made tagliatelle in cream sauce, chicken breast and asparagus  
\$14 Family \$39

### **ARABBIATA**

House casarecce, tomato basil marinara, Kalamata olives, diced ham, red pepper  
\$13 Family \$37

### **BOSCAIOLA**

Pappardelle, Italian sausage, cremini mushrooms, cream and a touch of Marinara  
\$15 Family \$40

### **PROSCIUTTO E PANNA**

Bowtie pasta with cream sauce, diced ham, baby green peas, and ground pepper  
\$13 Family \$35

### **CARBONARA**

Egg, pancetta, Parmigiano Reggiano, ground pepper with spaghetti  
\$13 Family \$35

### **ORECCHIETTE**

“Little ears” pasta, rapini greens, clams, cherry tomato and arugula pesto  
\$14 Family \$37

### **TAVOLIERE**

Shrimp in zucchini cream sauce, cherry tomatoes and fresh made paccheri pasta  
\$14 Family \$42

### **SALMONE E PESTO GENOVESE**

Creamy pesto Genovese tossed with fresh salmon, arugula and pappardelle pasta  
\$15 Family \$45

### **GAMBERI IN SALSA ROSA**

Shrimp, cream and touch of Marinara with house made paccheri pasta  
\$14 Family \$42

### **MARE CHIARO**

Mussels, shrimp and clams in light cherry tomato sauce with casarecce pasta  
\$15 Family \$45

### **LASAGNA**

Bolognese sauce, mozzarella, parmesan and diced ham  
\$15 Family \$40

### **PARMIGIANA**

Lightly fried eggplant layered with tomato-basil Marinara and fresh mozzarella  
\$14 Family \$40

### **GNOCCHI**

Creamy marinara, pancetta and rosemary tossed with potato dumplings  
\$14 Family \$42

### **RAVIOLI**

Ricotta ravioli with baby scallops, Cremini mushrooms and truffle cream sauce  
\$15 Family \$45

### **RISOTTO \$13**

Creamy Arborio rice with pancetta, Cremini mushroom and gorgonzola cheese

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*Most dishes are garnished with grated Parmigiano cheese and fresh parsley,  
please inform your server if you would like them removed*

# *Secondi*

## POLLO

**SALTIMBOCCA** Chicken breast pan-seared in marsala wine layered under fresh mozzarella, thin-cut prosciutto and sage served with rapini greens **\$16**

**ROSMARINO** Grilled chicken breast with herb roasted fingerling potatoes **\$14**

**PICCATA AL LIMONE** Pan-fried chicken breast in a white wine, lemon and caper sauce served with garlic-sage potato puree **\$16**

## PESCE

**SALMONE AL FORNO\*** Baked salmon filet, Italian bread crumbs, fresh grated parmigiano served with sautéed red bell pepper and herb roasted fingerling potatoes **\$18**

## MAIALE

**SALSICCIA** Italian pork sausage, white wine, tomato, capers and red bell pepper **\$14**

**MAIALE GORGONZOLA** Pan-seared pork tenderloin in a creamy gorgonzola mushroom sauce with pancetta and a touch of marinara served with herb roasted fingerling potatoes **\$17**

## MANZO

**TAGLIATA\*** 12 oz. Ribeye with sautéed Cremini mushrooms and grilled asparagus **\$23**

**BRACIOLA** Tender braised top sirloin roulade with Pecorino cheese and pancetta slow cooked in Marinara sauce served with orecchiette pasta **\$18**

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition\**

*Coke, Diet Coke, Sprite, Mr. Pibb, Iced Tea, Lemonade, Coffee, Hot Tea*

*Flavored Iced Tea, Lemonade, Italian or Cream Soda*

*San Pellegrino Water*

## MONIN SYRUP

Strawberry, Cherry, Peach, Mango & Raspberry

## DINNER SPECIALS

**MONDAY** \$4 Pints & \$10 Pizza

**TUESDAY** 1/2 price Lasagna, \$5 Happy Hour Cocktail Menu

**WEDNESDAY** 1/2 price Family-style Pasta & Extended Happy Hour

**THURSDAY** 15% off Wine Bottles & 1/2 price Glasses of House Wine

## DAILY HAPPY HOUR, 3 – 6 P.M.

**Antipasti Tasting Menu (Stuzzichini)**

**\$6 House Wine and Draft Beer**

**\$6 Happy Hour Well Cocktails & Martinis**

**\$5 Wells**

## 12" PIZZE

**Margherita** Tomato sauce, fresh mozzarella, basil **\$13**

**Calabrese** Tomato sauce, mozzarella, Italian sausage **\$14**

**Salsiccia e Funghi** Tomato sauce, mozzarella, Italian sausage and Cremini mushroom **\$15**

**Piccante** Tomato sauce, mozzarella, spicy capocollo and fresh arugula **\$15**

**Quattro Stagione** Tomato sauce, mozzarella, prosciutto, artichoke, mushroom and olives **\$15**

**Vegetariana** Tomato sauce, mozzarella, eggplant, red bell pepper and zucchini **\$14**

**Pesto** Basil pesto, mozzarella, shrimp, fresh arugula and balsamic glaze **\$15**

*Gluten-free pizza crust available*

## CONTORNI (side dishes)

Garlic-sage potato puree **\$3**

Sautéed Spinach with lemon and garlic **\$3**

Sautéed Broccolini with garlic and red pepper **\$4**

Sautéed Cremini mushrooms **\$4**

Sautéed Asparagus with garlic and olive oil **\$4**

Herb roasted fingerling potatoes **\$4**

## DI PIU (extras)

House-Made Meatball **\$2**

Chicken or Ground Sausage **\$2**

Shrimp, Anchovies or Salmon **\$3**

Sausage Link **\$4**

## SIDE PASTA\*

*Tomato-Basil Marinara or Cream Sauce*

Spaghetti, Linguine, Penne or Bowtie **\$5**

Papperdelle, Tagliatelle or Gnocchi **\$6**

*\*not available as entree*

# **DOLCI**

## DESSERT

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### **TIRAMISU**

Espresso dipped lady fingers, layers of amaretto zabaglione,  
mascarpone, cocoa powder **\$8**

### **CANNOLI CLASSICI**

Italian pastry shells, sweet ricotta cream filling blended  
with chocolate chips **\$7**

### **TORTA DI LIMONCELLO**

Limoncello flavored cake layered with Chantilly cream **\$8**

### **TORTA DI CIOCCOLATO**

Flourless chocolate fudge cake, chocolate  
and raspberry drizzle **\$8**

### **SPUMONE**

Chocolate, cherry, and pistachio gelato, whipped cream,  
chocolate drizzle, cherry **\$7**

### **TARTUFO AL CIOCCOLATO**

Hazelnut and chocolate gelato, dark chocolate center,  
cocoa powder **\$8**

### **TARTUFO AL LIMONE**

Sicilian lemon and cream gelato, limoncello liqueur filling **\$8**

### **BUDINO DI PANE ALLA CILIEGIA**

Cherry-bourbon bread pudding, whipped cream **\$7**

### **GELATO**

Dark Chocolate or Cappuccino **\$7**

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**RISTORANTE ITALIANO - BAR**

**Kids Menu**

10 yrs. & under

**Spaghetti** 3.50  
Spaghetti sautéed with olive oil or butter

**Bolognese** 3.75  
Penne pasta with traditional  
Italian meat sauce

**Formaggino** 3.50  
Bowtie pasta with creamy cheese sauce

**Pomodoro** 3.75  
Spaghetti with tomato-basil Marinara

**6" Pizzette (small pizzas)**  
Tomato sauce & mozzarella 5.00

Tomato sauce, mozzarella  
& house made Italian sausage 6.00

**SIDES**

Polpette (*meatball*) 2.00

Chicken or Ground Sausage 2.00

Shrimp 3.00

Sausage Link 4.00

Broccolini (*baby broccoli*) 4.00

Potato puree (*mashed potatoes*) 3.00

Roasted potatoes 4.00

**DOLCI (Dessert)**

**Spumone** 2.00  
Chocolate, cherry & pistachio ice cream  
with whipped cream and maraschino cherry

**Mini Cannoli** 2.50  
Italian pastry shell filled with  
sweet ricotta & chocolate chips

**DRINKS** 1.50  
Coke, Diet Coke, Sprite, Mr. Pibb,  
Iced Tea, Lemonade, Apple Juice

**SPECIALTY DRINKS** 3.00  
Flavored Lemonade or Iced Tea  
Italian or Cream Soda\*  
Shirley Temple or Roy Rogers

Flavors: *Strawberry, Cherry,  
Raspberry, Peach & Mango*

*\*No Refills*



# ***RISTORANTE ITALIANO - BAR***

*A True Taste of Italy*

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PELLEGRINIRESTAURANT.COM

