

Daily Lunch Specials

11 a.m. to 3 p.m.
Monday—Friday

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*

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 fresh made tagliatelle pasta*

Tuesday

Pollo in Crema *Tender chicken breast strips and asparagus tips
in cream sauce with fresh made tagliatelle pasta*

Wednesday

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

Thursday

Carbonara *Spaghetti sautéed with fresh beaten eggs,
parmesan and ground pepper*

Friday

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

Bottomless pasta may not be reordered to-go

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
\$15 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
\$14 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*

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POLLO

SALTIMBOCCA Chicken breast pan-seared in marsala wine layered under fresh mozzarella, thin-cut prosciutto and sage served with rapini greens **\$17**

ROSMARINO Grilled chicken breast with herb roasted fingerling potatoes **\$15**

PICCATA AL LIMONE Pan-fried chicken breast in a white wine, lemon and caper sauce served with garlic-sage potato puree **\$18**

PESCE

SALMONE AL FORNO* Baked salmon filet, Italian bread crumbs, fresh grated parmigiano served with sautéed red bell pepper and herb roasted fingerling potatoes **\$19**

MAIALE

SALSICCIA Italian pork sausage, white wine, tomato, capers and red bell pepper **\$15**

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 **\$18**

MANZO

TAGLIATA* 12 oz. Ribeye with sautéed Cremini mushrooms and grilled asparagus **\$25**

BRACIOLA Tender braised top sirloin roulade with Pecorino cheese and pancetta slow cooked in Marinara sauce served with orecchiette pasta **\$21**

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

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MONDAY \$4 Pints & \$10 Pizza

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

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

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

DAILY HAPPY HOUR, 3 – 6 P.M.

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Antipasti Tasting Menu (Stuzzichini)

\$6 House Wine and Draft Beer

\$6 Happy Hour Well Cocktails & Martinis

\$5 Wells

12" PIZZE

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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)

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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)

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House-Made Meatball **\$2**

Chicken or Ground Sausage **\$2**

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

Sausage Link **\$4**

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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

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**



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*) 5.00
Tomato sauce & mozzarella

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

