

LUNCH **palagia** trattoria

STUZZICHINI

Shrimp Ai Pili Pili	5.75
Octopus cured with garlic and mint Fabrizio Favorite	5.75
Citrus marinated white anchovies	5.75
Bocconcini of buffalo mozzarella and sun-dried tomatoes	5.75
Crunchy stuffed olives with three meats Fabrizio Favorite	4.95
Manchego cheese, honey comb	5.75
Oven-dried tomato on garlic baguette, goat cheese and pesto	4.95
Wild Mushroom Risotto Croquettes	4.95
Sampler Platter (select four of our stuzzichini, presented on platter with salamino, toasted almonds, and cured olives)	23.00
Soup of the day	Cup 3.95 Bowl 5.95

INSALATE E PANINI (Salad & Sandwich)

Baby greens, fig balsamic vinaigrette, roasted bell pepper (low cholesterol)	7.75
Baby spinach salad, crispy pancetta, cured red onion, caramelized walnuts and shaved ricotta salata, sunny side up eggs	11.00
Cobb salad our way: baby spinach, hard broiled eggs, roasted bell peppers, olives, tomato, chicken, feta cheese, avocado, zesty orange yogurt dressing	11.95
Traditional Caesar, focaccia croutons, shaved parmigiano reggiano	8.75
With grilled chicken	11.00
With salmon	12.00
With shrimp	13.00
Warm ahi tuna salad, fingerling potatoes, haricot verts, olives romesco sauce	13.50
Shrimp salad with avocado, baby arugula, bib lettuce, cucumber, tossed with aurora sauce	13.00
Open faced grouper sandwich, sautéed with lemon pepper, citrus segment, tarragon (low fat) tartar sauce	13.50
Warm chicken wrap with apple red onion compote and brie cheese, sea salt-sage chips	11.50
Slowly braised veal sandwich on rustic bread with fontina cheese and polenta fries	12.00
Pelagia turkey club, whole grain bread, jack cheese, citrus aioli	9.50

PIZZA

Thin crust, oven-dried tomatoes, prosciutto, buffalo mozzarella, and baby arugula Fabrizio Favorite	12.00
Bianca, gorgonzola, goat cheese, provolone, parmigiano-reggiano, sweet onion confit Fabrizio Favorite	11.50
Margherita, tomato, fresh mozzarella, and basil	10.00

PIATTI FORTI (Main Course)

Seasonal grilled vegetables, gazpacho dipping sauce (low carbohydrate)	9.50
The Pelagia burger—two 4 oz. burgers, gorgonzola cheese and mushrooms, cheddar cheese and onion, herb steak fries	9.95
Crab and lobster ravioli with Crudaiaola (tomato, garlic basil and olive oil) and shrimp sautéed in garlic and white wine	15.00
Linguine with Bolognese sauce and shaved pecorino Romano	11.50
Grilled chicken paillard with grilled vegetables and basil oil, mashed potatoes	13.50
Braised mussels with Merguez sausage in a spicy white wine and tomato broth, grilled bread Fabrizio Favorite	13.50
Our daily special	Market

EXPRESS LUNCH

Classic caprese, balsamic reduction served with a cup of daily soup
Thin slice of beef with onion confit and melted Swiss cheese sandwich, home-made sage potato chips
Pressed focaccia sandwich, assorted Italian meats, sweet provolone cheese
Romaine hearts with tomato and cucumber salad, fig balsamic vinaigrette, broiled salmon
Fried chicken tenders on grilled pita bread, Italian salsa

Served with your choice of iced tea or a soft drink

9.95

18% gratuity will be added to parties of six or more

Consuming raw or undercooked meat, fish, poultry, seafood or shellfish increases the risk of contracting a food born illness, especially if you have certain medical conditions*

Fabrizio Schenardi



Executive Chef



Modern Italian Cuisine with a "Fabrizio" Twist