



PellegrinosItalianKitchen.com

DINNER MENU

APPETIZERS

SPINACH ARTICHOKE DIP

Spinach, Artichokes & Parmesan, Blended Together with Italian Herbs, Spices, & Cream Cheese. Served Hot with Fresh Crisp Seasoned Tortilla Chips. 10.49

BRUSCHETTA

Fresh Diced Tomatoes, Red Onions, Basil & Olive Oil Tossed Together & Served with Kalamata Olives, Parmesan Toasted Ciabatta Bread & Provolone Cheese. 10.49

CALAMARI RINGS

Sliced Calamari Dredged in a Light Italian Batter and Fried to Perfection then Topped with Parmesan Cheese. Served with Aioli Sauce. 13.99

STEAMER CLAMS*

One Pound of Fresh Local Manila Clams Sautéed in White Wine and Garlic Butter. Topped with Parmesan Cheese. 13.99

CAPRESE PLATTER*

Fresh Mozzarella, Tomato, & Basil, Drizzled with Olive Oil & Balsamic Glaze. 10.99

BREADED RAVIOLI

Breaded Cheese Ravioli Served with House Made Marinara Sauce. 9.99

SALAD & SOUP

SOUP

Meatball Minestrone Topped with Parmesan Cheese & Croutons. Cup 4.49 Bowl 6.49
Fridays Only-Homemade New England Clam Chowder. Cup 5.49 Bowl 7.49

SIDE SALAD

Garden Salad- Spring Greens with Cucumbers, Tomatoes, Olives, Red Onions & Croutons. Served with your Choice of Dressing. 4.99

Caesar Salad- Fresh Romaine, Caesar Dressing, Croutons & Parmesan Cheese. 4.99

Antipasto Salad*- Spring Greens, House Marinated Mediterranean Vegetables & Parmesan Cheese. Served with our Signature Italian Dressing. 5.49

Add Anchovies .99 Gorgonzola 1.99 Chilean Shrimp 3.50 to top your salad.

ENTRÉE SALADS

ITALIAN CHEF SALAD

Spring Salad Greens Topped with Genoa Salami, Capicola, Pepperoni, Provolone Cheese and Mediterranean Vegetables. Served with our Signature Italian Dressing. 14.99

CRISPY CHICKEN SALAD*

Spring Salad Greens, Black Beans, Sweet Corn, Cucumber, Tomato, Breaded Chicken and Crunchy Tortilla Strips Served with Honey Mustard. 13.99

CHICKEN CAESAR

Crisp Romaine, Croutons and Parmesan Cheese Tossed with Caesar Dressing. Topped with Grilled Chicken 12.99 or Chilean Shrimp 14.99

SHRIMP LUIGI*

Spring Salad Greens, Chilean Shrimp, Tomato, Cucumber, Olives, Red Onion & Sliced Hard Boiled Egg. Served with Thousand Island Dressing. 14.99

HOT SEAFOOD SALAD*

Jumbo Prawns, Scallops, Crab and Calamari Sautéed in Garlic, White Wine & Butter. Served over Spring Greens & Fresh Vegetables with your Choice of Dressing. 17.49

* Available in Gluten Free. *Gluten Free Items Made in a Gluten Environment.*

PASTA

Whole Wheat Pasta Available Upon Request. Add 1.00

SPAGHETTI MARINARA*

Pellegrino's House Made Marinara Sauce Served over Spaghetti. Topped with Parmesan Cheese.
11.99 Gluten Free 12.99

SPAGHETTI MEATSAUCE

Pellegrino's House Made Tomato Sauce with Seasoned Ground Beef & Local Italian Sausage Served over Spaghetti. Topped with Parmesan Cheese. 12.99

SPAGHETTI & MEATBALLS

Pellegrino's House Made Tomato Sauce with Roasted Italian Meatballs Served over Spaghetti. Topped with Parmesan Cheese. 13.99

SPAGHETTI & ITALIAN SAUSAGE*

Pellegrino's House Made Tomato Sauce with Local Italian Sausage Links Served over Spaghetti. Topped with Parmesan Cheese. 13.99 Gluten Free 14.99

FETTUCCINE ALFREDO*

Pellegrino's House Made Creamy Garlic Parmesan Cheese Sauce Served over Fettuccine. Topped with Parmesan Cheese. 11.99 Gluten Free 12.99

CHICKEN FETTUCCINE*

Fresh Sautéed Chicken Breast & Sliced Mushrooms Tossed with Alfredo and Served over Fettuccine Topped with Parmesan Cheese. 14.99 Gluten Free 15.99

LINGUINI PESTO PRIMAVERA*

Fresh Seasonal Vegetables Sautéed with Garlic & Olive Oil then Tossed with Linguini & Basil Pesto. Topped with Parmesan Cheese. 11.99 Gluten Free 12.99 Add Sautéed Chicken. 3.99 Add Shrimp. 4.50

SWEET BASIL PESTO PASTA *

Creamy Basil Pesto Sauce Tossed with Mixed Bowtie Pasta. Topped with Parmesan Cheese. 11.99 Gluten Free 12.99 Add Grilled Chicken 3.99 Add Shrimp 4.50

BAKED PASTA

Whole Wheat Pasta Available Upon Request. Add 1.00

SAUSAGE A LA FORNO*

Local Italian Sausage, Sautéed Vegetables & Mixed Pasta, Tossed with Marinara Sauce & Topped with Mozzarella & Parmesan Then Baked Until Golden Brown. 14.99
Gluten Free 15.99

CHICKEN A LA FORNO*

Grilled Chicken, Sautéed Vegetables & Mixed Pasta Tossed with Alfredo Sauce & Topped with Mozzarella & Parmesan Then Baked Until Golden Brown. 14.99
Gluten Free 15.99

20% gratuity will be added to parties of 8 or more.

*** Available in Gluten Free. Gluten Free Items Made in a Gluten Environment.**

FILLED PASTAS

CHICKEN CANNELLONI

Italian Seasoned Chicken Breast, Onions and Mushrooms Folded into Creamy Ricotta Cheese, Then Stuffed in a Fresh Pasta Sheet and Topped with Alfredo, Marinara & Parmesan Cheese. 13.99

CHEESE RAVIOLI

Cheese Filled Ravioli served with your Choice of Alfredo or Marinara Sauce. Topped with Parmesan Cheese. 13.99

TORTELLINI BOLOGNESE

Cheese Filled Tortellini Tossed with our House Made Meat Sauce & Mozzarella Cheese. Topped with Parmesan Cheese. 14.99

TORTELLINI AL PESTO

Cheese Filled Tortellini Tossed with our Creamy Sun-dried Tomato Pesto Sauce, Sliced Olives, Artichoke Hearts & Topped with Parmesan Cheese. 13.99
Add Grilled Chicken 3.99 Add Shrimp 4.50

GNOCCHI

GNOCCHI WITH MEDITERRANEAN PESTO

Potato Dumplings Tossed with a Creamy Mediterranean Pesto Sauce and Finished with a Drizzle of Balsamic Reduction and Parmesan Cheese. 13.99 Add Grilled Chicken 3.99 Add Shrimp 4.50

TOMATO BASIL GNOCCHI

Potato Dumplings Tossed with a Tomato Basil Sauce & Topped with Fresh Basil & Parmesan Cheese. 13.99 Add Grilled Chicken 3.99 Add Shrimp 4.50

PARMESAN

Whole Wheat Pasta Available Upon Request. Add 1.00

SICILIAN CHICKEN PARMESAN*

Italian Breaded Chicken Breast, Topped with Marinara, Melted Mozzarella & Parmesan Cheese. Served with Spaghetti Marinara. 14.49 Gluten Free 15.99

NORTHERN CHICKEN PARMESAN*

Italian Breaded Chicken Breast, Topped with Alfredo, Melted Mozzarella & Parmesan Cheese. Served with Fettuccine Alfredo. 15.49 Gluten Free 16.99

VEAL PARMESAN

Italian Breaded Veal Cutlets Topped with Marinara, Melted Mozzarella & Parmesan Cheese. Served with Spaghetti Marinara. 17.99

EGGPLANT PARMESAN

Italian Breaded Eggplant Cutlets Topped with Marinara, Melted Mozzarella & Parmesan Cheese. Served with Spaghetti Marinara. 13.99

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PELLEGRINO SPECIALTIES

*Whole Wheat Pasta Available Upon Request. Add 1.00
No Split Plate on Specialties*

LASAGNA

Fresh Pasta Sheets Layered with Creamy Ricotta Cheese, Ground Beef & Local Italian Sausage. Topped with Tomato Sauce, Melted Mozzarella & Parmesan Cheeses. 15.49

ITALIAN FLAG *

Fettuccine Alfredo, Sweet Basil Pesto Pasta & Spaghetti Marinara, Topped with Parmesan Cheese. 13.99
Gluten Free 14.99

TOUR OF ITALY

Fettuccine Alfredo, Sicilian Chicken Parmesan & Cheese Tortellini, Topped with our Creamy Basil Pesto Sauce and Parmesan Cheese. 15.99

CHICKEN PICATTA*

Chicken Breast Cutlet Sautéed with Onions in a Buttery Lemon Caper Sauce. Served with Fettuccine & Fresh Seasonal Vegetables. Topped with Parmesan Cheese. 15.49
Gluten Free 16.49 Substitute Veal 3.00

CHICKEN MARSALA*

Chicken Breast Cutlet Sautéed with Mushrooms & Onions in a Sweet Marsala Wine Sauce. Served with Fettuccine & Fresh Seasonal Vegetables. 16.49 Gluten Free 17.49 Substitute Veal 3.00

TOP SIRLOIN*

Our 8oz Top Sirloin* Served with Fettuccine Primavera Tossed with Garlic, Olive Oil, & Fresh Herbs. Topped with Parmesan Cheese. 16.99 Gluten Free 17.99

SURF & TURF*

Our 8oz Top Sirloin* & Jumbo Prawns Sautéed in White Wine & Garlic Butter. Served with Fettuccine Primavera Tossed with Garlic, Olive Oil & Fresh Herbs. Topped with Parmesan. 24.99 Gluten Free 25.99

SEAFOOD

FRESH CLAM LINGUINI*

One Pound of Fresh Local Manila Clams Sautéed in Garlic, Herbs & a White Wine Butter Sauce Served Over Linguini, Topped with Diced Tomato, Green Onions & Parmesan Cheese. 16.99 Gluten Free 17.99

PRAWN SCAMPI*

Jumbo Prawns Sautéed in White Wine, Butter, & Garlic Served over Linguini Topped with Diced Tomato, Green Onions & Parmesan Cheese. 16.99 Gluten Free 17.99

FISH & CHIPS

Alaskan Amber Beer Battered Cod Served with Seasoned Fries, Crisp Cole Slaw & Tartar Sauce. 13.99

SEAFOOD FETTUCCINE*

Jumbo Prawns, Scallops, Crab and Calamari, Sautéed in Olive Oil, White Wine, & Garlic. Topped with Alfredo Sauce & Parmesan Cheese. 18.99 Gluten Free 19.99

Consuming undercooked meats may increase the risk of foodborne illness, especially if you have certain medical conditions.

*** Available in Gluten Free. Gluten Free Items Made in a Gluten Environment.**

SUNSET DINNERS 12.99

AVAILABLE 4PM TO 6PM SUNDAY—THURSDAY, DINE IN ONLY

Sunset Dinner Special Not Available on Holidays

All Sunset Dinners are served with the items listed below

Signature Salad– Gourmet Greens Topped with Italian Dressing & Parmesan cheese.

Ciabatta Bread with Oil and Balsamic Glaze

Specialty Dessert– Cassata Cake with Strawberry Topping

Substitute Caesar Salad or Soup Add 1.50

Substitute Gelato Add 1.00

Gluten Free Sunset Dinner 14.99 - *Substitutes Gluten Free Pasta, and Lemon Sorbet for Dessert*

SPAGHETTI MARINARA*

Pellegrino's House Made Marinara Sauce Served over Spaghetti Topped with Parmesan Cheese.

SPAGHETTI WITH MEATSAUCE

Pellegrino's House Made Tomato Sauce with Seasoned Ground Beef & Local Italian Sausage Served over Spaghetti Topped with Parmesan Cheese.

SPAGHETTI WITH A MEATBALL

Pellegrino's House Made Tomato Sauce with a Roasted Italian Meatball Served over Spaghetti Topped with Parmesan Cheese.

SWEET BASIL PESTO PASTA*

Creamy Basil Pesto Sauce Tossed with Mixed Bowtie Pasta. Topped with Parmesan Cheese.

CHICKEN PARMESAN*

Italian Breaded Chicken Breast Topped with Marinara & Mozzarella. Served with Spaghetti Marinara. Topped with Parmesan Cheese.

EGGPLANT PARMESAN

Italian Breaded Eggplant Cutlets Topped with Marinara & Mozzarella. Served with Spaghetti Marinara. Topped with Parmesan Cheese.

CHICKEN OR SHRIMP FETTUCCINE*

Sautéed Shrimp or Grilled Chicken Served over Fettuccine with our House Made Alfredo Sauce. Topped with Parmesan Cheese.

WEEKDAY SPECIALS

MONDAY

Half Off All Bottles of Wine with Purchase of Entrée.

TUESDAY

Half Off All House Made Desserts with Purchase of Entrée and Beverage.

WEDNESDAY

\$1.00 Off Tap Beer and Cocktails.

THURSDAY

25% off All Appetizers.

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