

PIZZA

Margarita

Traditional Pizza invented in Napoli for the Queen Herself. With a tangy Tomato Sauce, and Fresh Mozzarella Cheese, all accented with fresh Basil & Olive Oil

19.95

Arugula Salad Pizza

Traditional Margarita Pizza, finished with Arugula, Tomatoes, Onions, tossed with Olive Oil and Lemon, laced with Prosciutto & shaved Grana Padano cheese.

23.95

The Funghi

Fresh Mozzarella, Tomato sauce and Fresh Sautéed Mushrooms, drizzled with Truffle Oil.

20.95

The Godfather

It's a Pizza you can't refuse, with Fresh Tomato, crumbled Sausage, Broccoli Rapa, Olive Oil, Fresh Mozzarella, and Oil Cured Olives.

25.95

Nonna Pagano

Pizza topped with Ricotta cheese, Homemade Meatballs and Mozzarella, With Ribbons of our Terrific Tomato sauce.

22.95

Vegan Pizza

Zucchini, Eggplant, Roasted Peppers and Portobello Mushrooms, Finished with Tomato Bruschetta.

22.95

'Diavolo Pizza

A House Special Margarita Pizza, topped with Spicy Sopressata, Oil Cured Olives, Fried Long Hot Peppers, & Marinated Artichoke Hearts

22.95

The Sicilian Sicilian

The new Star of the Show Thick Crisp Pizza Crust finished with a Special Flavorful Tomato Sauce & Mozzarella

23.95

Plain Pizza

18.95

Our delicious Pizza that has sustained us for over 40 years served how you like it choose from traditional toppings add toppings for 2.00 each.

APPETIZERS

Baked Stuffed Clams

Six Little Neck Clams stuffed with Oreganata Crumbs or Casino Butter
baked to order with a Lemon Butter White Wine sauce

(6)15.95

Fried Calamari Patti Marina

Tender Domestic Calamari Rings & Tentacles Fried with Artichoke Hearts, and
Lemon Slices served With Marinara and Tartar Sauce

22.95

Mussels Diablo or Vino Bianco

North American Mussels simmered in Garlic, Olive Oil and White Wine Broth or with a
Spicy Tomato Sauce garnished with Garlic Croutons

19.95

Garlic Shrimp

Jumbo Shrimp simmered with a Basil, Garlic, Butter, and Fresh Tomato
Served over Pagano's Bread a Favorite for over 20 years

21.95

Vongole con Fagioli e' Scarola

Imported Baby clams, & Wilted Escarole Simmered with Garlic, Olive Oil,
White Wine, & Fresh Herbs, accented with Toasted Focaccia, & Cannellini Beans

19.95

Broccoli Rapa Salerno

Sautéed Rapini with grilled Chervelata Sausage (cheese, parsley, & pork) , finished with
Fresh Mozzarella, & Italian Long Hot Peppers

21.95

Stuffed Portobello

Roasted Portobello (2) stuffed with Fresh Grape Tomatoes, Fresh Mozzarella, Fresh Basil, &
drizzled with Balsamic Glaze & Olive Oil Croutons

16.95

Ripiene con Ricotta

Fresh Zucchini, Squash & Eggplant Stuffed with Ricotta, Fresh Herbs, & Pecorino. Roasted
then Served with a Fresh Tomato Sauce & Shaved Grana

16.95

Salads

Roasted Beet Napoli

Fresh Red Beets Roasted, Sliced Thin. Topped with a Crisp Arugula Salad, Laced with Oranges, Goat Cheese, Toasted Almonds, and our House Made Orange Vinaigrette

18.95

Antipasto Della Casa

Roasted & Grilled Vegetables, Served with the Real Stuff: Imported Hot & Sweet Capicola, Mortadella, Genoa Salami, Hot & Sweet Sopressata, Prosciutto di Parma, Aged Provolone, Fresh Mozzarella, accented with Grana Padano

23.95

Caesar Salad

Romaine Hearts tossed in our house made, Parmesan infused Classic Caesar salad Dressing with Croutons and shaved Grana Padano Cheese

16.95

Tossed Salad

Vine-Ripened Tomatoes, Olives, Cucumbers, Radicchio, Carrots and Romaine Lettuce served with a Balsamic Vinaigrette or Creamy Italian dressing

13.95

Insalata Arugula

Crisp Fresh Arugula tossed with Vine Ripened Tomatoes, Red Onion, Shaved Grana Padano, & a Light Lemon, Olive Oil Dressing

19.95

No Name Salad

Mixed Greens tossed with grilled Chicken, roasted Vegetables, Mozzarella, Gorgonzola cheese and our Balsamic Vinaigrette

19.95

Mozzarella Calda

Fresh Made to Order Mozzarella Served with a Grilled Vegetable, & Fresh Tomato Bruschetta, over Toasted Garlic Crostini

19.95

Burrata Caprese

Fresh Cream Filled Mozzarella served with Shaved Prosciutto, Sliced Tomatoes, Olives, & Roasted Peppers finished with Olive Oil & Basil

19.95

Add Salmon 14.95 Shrimp 2.50 each Chicken 9.95

Pasta

Pappardelle Bolognese

House made Pappardelle Pasta tossed in our hearty and flavorful Beef Bolognese with a touch of cream, Topped with a heaping tablespoon of Ricotta

23.95

Capellini di Angelo alla Paganos'

The dish you asked for: Capellini Pasta tossed with Roasted Pignoli nuts, chopped Prosciutto, chopped Spinach in a Tomato Cream sauce with Parmesan

22.95

Lasagna Calabrese

Handmade Pasta sheets layered with Béchamel, our terrific Bolognese Sauce, & Grated Pecorino Baked topped with Mozzarella

23.95

Gnocchi Salsiccia

Homemade Ricotta Gnocchi, soft as a pillow, tossed with a Hot & Sweet Sausage Tomato Ragù flavored with Fresh Herbs, & a Touch Of Cream finished with Shaved Grana Padano

26.95

Rigatoni Norma

Handmade Rigatoni Pasta Tossed in a Plum Tomato sauce with Roasted Eggplant, Smoked Mozzarella, Fresh Basil, Garlic, & Olive Oil

23.95

Gnocchi Funghi

Homemade Ricotta Gnocchi, tossed with a Rich Truffle Cream Sauce topped with Roasted Wild Mushrooms, Root Vegetables, Tomatoes, & Fresh Herbs

26.95

Orecchiette con Salsiccia e Broccoli Rapa

Orecchiette Pasta tossed with sautéed Broccoli Rapa, Garlic, Olive Oil, & Crumbled Sausage, Finished in a light stock sauce with shaved Ricotta Salata

26.95

Capellini Vongole

Imported Baby Clams steamed open with Garlic, Olive Oil, white Wine, & Clam Broth flavored with Fresh Herbs, Spices, & Fresh Tomatoes all over Capellini

25.95

Calamari and Shrimp Fra Diavolo

Domestic Calamari & U-15 White Shrimp tossed with Garlic, Olive Oil, Plum Tomato Basil sauce flavored with Fresh Basil, & Hot Pepper Flakes over Linguini

28.95

Zuppa Di Pesce

Calamari, Mussels, Vongole, Shrimp, Clams, Scungilli, & Scallops Simmered in a Tangy Tomato Sauce Served over Linguini

30.95

Entrees

Pork Chop Scarpiello ~ Our Already Famous 16 oz Prime Pork Chop with Hot & Sweet Vinegar Peppers, Crumbled Sausage, Onions, Balsamic & Roasted Fingerling Potatoes, alongside sauteed Broccoli Rapa
29.95

Filet Mignon Ella ~ Tenderloin of Beef Pan Roasted accented with Imported Gorgonzola, Prosciutto wrapped Asparagus, Mashed Potatoes, & a Grape, and Cabernet Reduction
29.95

Lamb Chops Bianca~ Tender New Zealand Rack of Lamb Grilled to Order Then served with Roasted Potatoes, Sautéed Escarole, & a Roasted Garlic Rosemary Sauce
28.95

NY Strip Steak Nino~ Tender Choice Strip Steak Grilled to Order then Topped with a Fried Italian Long Hot pepper,with shaved Provolone Cheese, Broccoli Rapa, & Roasted Potatoes
28.95

Rib Eye Italiana

Grilled 16oz Bone In Ribeye served with a Fresh Tomato, & Cucumber Bruschetta finished with Fresh Mozzarella and Roasted Potatoes
31.95

Veal Marsala ~ Veal Scaloppini Sauteed then Simmered in a Marsala, Mushroom, Shallot, & Fresh Herb Demi Glace, finished with Asparagus, & Mashed Potatoes
27.95

Veal Saltimbocca~ Veal Medallions lightly battered, pan fried then simmered in a Fresh Herb, White Wine Demi-Glace, over a bed of Spinach; topped with Prosciutto, & Mozzarella accented with side of Mashed Potatoes
27.95

Veal Chop Milanese~ Tender Kings Cut Veal Chop pounded thin Crusted with Seasoned Bread Crumbs pan fried served with a Crisp Arugula Salad tossed with Lemon, Olive Oil, Red Onion, tomatoes, & Shaved Grana Padano with a side of roasted Fingerling
45.95

Veal Parmigiana ~ Tender Veal Breaded then Fried golden Served Traditionally topped with Marinara Sauce, & Mozzarella, side of Rigatoni
26.95

Chicken Parmigiana ~ Tender Chicken Breast Breaded then Fried golden Served Traditionally topped with Marinara Sauce, & Mozzarella, side of Rigatoni
24.95

Chicken Modena ~ Free Range French Cut Chicken Breast, stuffed with Mozzarella, Roasted Peppers, Prosciutto, pan roasted, Served with a Roasted Garlic, Rosemary sauce side of Roasted Fingerling Potatoes
27.95

Chicken Francese~ A classic that is Loved to this day Egg Battered pan fried simmered in a Lemon Butter White Wine Sauce served with Roasted Potatoes, & Sauteed Spinach
24.95

Salmon Uva ~ Fresh Salmon Pan Seared then topped with Jumbo Lump Crab Meat a Lobster, Sherry, Cream Sauce & a side of Risotto, & Asparagus
28.95

Shrimp Francese~ Wild Caught U-15 White Shrimp coated with Egg pan Fried simmered in a Lemon, Butter Sauce with Risotto, and Asparagus
28.95

Branzino Almondine~ Fresh Mediterranean Sea Bass & U-15 White Shrimp crusted with Sliced Almonds, Pan Toasted simmered in a lemon, Butter,White Wine sauce with Risotto, & Sautéed spinach
27.95

Chilean Sea Bass Provencal- Pan Seared Chilean Sea Bass served over Sauteed Julienned Vegetables, finished with Fresh Tomato, Lemon, Butter, White Wine Sauce & Mashed Potatoes
29.95

Salmon Piccata ~ Fresh Pan seared Salmon fillet finished with a Caper, Lemon, Butter Sauce served with Risotto & Sauteed Spinach
27.95

Sides

Meatballs (3) or Sausage (2)
12.95
Fried Italian Long Hot Peppers w/ Garlic & Provolone
12.95
Broccoli Rabe
13.95
Escarole & Beans
10.95
Pasta Marinara
8.95

Kids Menu

Pizza Plain
12.95
Penne w/ Meatball
9.95
Chicken Cutlet w/Fries
8.95
Garden Salad
5.95
Ravioli Marinara
8.95
Hamburger w/Fries
7.95
Linguini Alfredo
12.95

