

# APPETIZERS & SALADS

*Some Appetizers can be Served Family Style*

## ***Baked Stuffed Clams***

*Eight or Twelve Little Neck Clams stuffed with Oreganata Crumbs and Casino Butter baked to order with a Lemon Butter White Wine sauce*

*14.95 / 18.95*

## ***Fried Calamari Patti Marina***

*Tender Domestic Calamari Rings Fried with Clam Strips, Artichoke Hearts and Lemon Slices served With Marinara and Tartar Sauce*

*16.95 / 22.95*

## ***Mussels Diablo***

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

*10.95 / 16.95*

## ***Garlic Shrimp***

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

*17.95*

## ***Vongole Vino Bianco***

*Imported Mediterranean Baby clams gently Simmered in a Flavorful Garlic, Olive Oil, White Wine, & Clam Broth accented with, fresh Tomatoes & a Focaccia Crisp*

*14.95/19.95*

## ***Broccoli Rapa Luigi***

*Sautéed Rapini served traditionally with Crumbled Italian Sweet & Hot Sausage, Toasted Garlic, Olive Oil, finished with Fried Italian Long Hot Peppers*

*14.95 / 19.95*

## ***Mozzarella Di Bufalo Calda***

*Fresh Imported Mozzarella Di Bufalo Served Warm in a Radichio cup Sprinkled with Olive Oil, & Shaved Grana Padano Cheese*

*16.95*

## ***Involtini di Manzo***

*Thinly Sliced Tenderloin of Beef Rolled with Pecorino, Parsley, Spices, & Garlic Grilled*

*Quickly, served with Sour Cream, Horseradish sauce & Focaccia Chips*  
16.95

## **SALADS**

*Some Salads can be Served Family Style*

### **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*  
9.95 / 15.95

### **Antipasto Della Casa**

*Roasted & Grilled Vegetables, Served with the Real Stuff: Imported Hot & Sweet Capicola, Genoa Salami, Hot & Sweet Sopressata, Prosciutto di Parma, Aged Provolone, Fresh Mozzarella, & Wedges of Grana Padano*  
15.95 / 24.95

### **Burrata Caprese**

*Fresh Cream Filled Mozzarella Served with Vine Ripened Tomatoes, Fresh Basil & Olive Oil*  
16.95

### **Caesar Salad**

*Romaine Hearts tossed in our house made, Parmesan infused Classic Caesar salad Dressing with Croutons and shaved Grana Padano Cheese*  
8.95 / 14.95

### **Tossed Salad**

*Vine-Ripened Tomatoes, Olives, Cucumbers, Radicchio, Carrots and Romaine Lettuce served with a Balsamic Vinaigrette or Creamy Italian dressing*  
8.95 / 14.95

### **Insalata Arugula**

*Crisp Fresh Arugula tossed with Vine Ripened Tomatoes, Red Onion, Shaved Grana Padano, & Light Lemon, Olive Oil Dressing*  
12.95 / 18.95

### **Mozzarella Pisa**

*Fresh House Made Mozzarella piled high on a bed of mixed greens, with grilled Eggplant, Portobello Mushrooms, Fire Roasted Peppers, and Sundried Tomatoes all drizzled with our*

*house made Balsamic Vinaigrette*  
16.95

***No Name Salad***

*Mixed Greens tossed with grilled Chicken, roasted Vegetables, Mozzarella,  
Gorgonzola cheese, and our Balsamic Vinaigrette*  
9.95 / 15.95

*Add Salmon 9.95 Shrimp 2.50 each Chicken 7.95*

## **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.*  
15.95

**Arugula Salad Pizza**

*Traditional Margarita Pizza, finished with a crisp Arugula salad dressed with Olive Oil and  
Lemon, laced with Prosciutto & shaved Grana Padano cheese.*  
19.95

**The Funghi**

*Fresh Mozzarella, Tomato sauce and wild Mushrooms, drizzled with Truffle Oil.*  
16.95

**The Godfather**

*It's a Pizza you can't refuse, with Fresh Tomato, crumbled Sausage, Broccoli Rapa,  
Picante Olive Oil, Fresh Mozzarella, and Oil Cured Olives.*  
19.95

**Nonna Pagano**

*Pizza topped with Ricotta cheese, Homemade Meatballs and Mozzarella cheese,  
Laced with our Terrific Tomato sauce.*  
18.95

**Vegan Pizza**

*Zucchini, Eggplant, Roasted Peppers and Portobello Mushrooms,  
Finished with Tomato Bruschetta.*  
18.95

**Carbone**

*A House Special Pizza topped with Parmesan Cream Sauce, Pancetta, Sweet Peas, Mushrooms, Shaved Grana Padano, & a Fried Egg*

**18.95**

**Vatican**

*The Holy Trinity of Pizza Toppings Sausage, Peppers, & Onions come together to form, One Great Pizza.*

**18.95**

***Your Pizza***

***Any Style prepared as you wish starting at 14.95***

***add toppings for 2.00 each.***

***Priced accordingly for any special toppings you could imagine.***

***The Gumba Pizza***

*The Pizza invented by Gumbas for Gumbas... It's got Pepperoni, Artichoke Hearts, Black Olives and Anchovies. Just try it!*

**13.95**

***Pesto Pizza***

*Basil Pesto topped with grilled Vegetables, Goat cheese, fresh Tomatoes and fragrant Olive Oil.*

**14.95**

***Quattro Stagioni***

*1/4 Mushrooms, 1/4 Prosciutto, 1/4 Capers, 1/4 Artichoke Hearts.*

**13.95**

***Pizza Bianca***

*Whole Wheat or Traditional crust Topped with Ricotta, Broccoli, and Fresh Tomato Drizzled with Pesto*

**16.95**

***The Vatican***

*A traditional Italian favorite with the Holy Trinity of toppings; Sausage, Peppers and Onions. Or, pick your own favorite three toppings.*

**13.95**

***The Road Trip***

*This is the one we talked about the whole ride home from Boston, and it's just traditional Pizza*

*with Pepperoni and Caramelized Onions.*

**13.95**

***The Bricktown Calzone***

*This is a real blast from the past, from the first Pizzeria we opened in 1978. There are only a few of you who remember this one... It's Pizza crust stuffed with Ricotta cheese, Ham and Mozzarella, baked until crisp. Personalize it with your favorite toppings.*

**12.95**

***Vegan Pizza***

*Zucchini, Eggplant, Roasted Peppers and Portobello Mushrooms on Whole Wheat crust with Tomato sauce.*

**14.95**

***Make Your Own Pizza***

*All the traditional toppings available (and some not so traditional, just ask for it)*

**11.95/1.50 extra toppings**

## **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**

***Cappellini di Angelo alla Paganos'***

*The dish you all are asking for: Capellini Pasta tossed with Roasted 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 Funghi***

*Homemade Ricotta Gnocchi, soft as a pillow, folded into a rich Truffle Cream, Topped with Braised Wild Mushroom*

**24.95**

**Rigatoni Norma**

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

**23.95**

**Gnocchi con Salsiccia**

*Homemade Ricotta Gnocchi, in a Hot and Sweet Sausage Sauce, flavored with  
Fresh Sage, and Basil, a touch of Cream and shaved Grana Padano Cheese*

**24.95**

**Orechiette con Salsiccia e Broccoli Rapa**

*Orechiette Pasta tossed with sautéed Broccoli Rapa, Garlic, Olive Oil, & Crumbled Sausage,  
Finished in a light stock sauce with shaved Grana Padano Cheese*

**25.95**

**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*

**26.95**

**Shrimp & Calamari Fraddiavolo**

*Domestic Calamari & U-15 White Shrimp, simmered in a Tangy Tomato Sauce over Linguini*

**27.95**

**Zuppa Di Pesce**

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

**29.95**

**Lobster Ravioli con Sapore**

*Fresh made Lobster Ravioli tossed in a tomato Cream sauce studded with  
Crab Meat, Lobster Meat, Shrimp, & Scallops Finished with wilted Spinach*

**27.95**

## **ENTREES**

**Pork Chop Scarpiello ~ Our Already Famous Double Cut Prime**

*Pork Chop with Hot & Sweet Vinegar Peppers, Crumbled Sausage, Onions, & Balsamic Glaze,  
Roasted Fingerling Potatoes, & a Side of Broccoli Rapa*

**27.95**

**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

**25.95**

**Chicken Limone**~ French Cut Free Range Chicken Breast Pan Roasted and served with a Roasted Lemon sauce, with Fresh & Dried Herbs & Spices a touch of Vinegar, Spinach & Roasted Fingerling Potatoes

**25.95**

**Veal Chop Valdostana**~ French Bone Prime Veal Chop stuffed with Prosciutto & Fontina Cheese Coated with Seasoned Bread Crumbs served with wild Mushroom Brandy Cream, Mashed Potatoes, & Asparagus

**45.95**

**Veal Picatta**~ Tender Veal Scaloppini, simmered in a Light Lemon Butter, Capers, White Wine Sauce served with mashed Potatoes, & Escarole

**25.95**

**Veal Colombo** ~ Veal Scaloppini Rolled with Asparagus, then Simmered in a Marsala, Shallot, & Fresh Herb Sauce, finished with Buratta Cheese & Mashed Potatoes

**25.95**

**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 & the Now Infamous Fried Egg

**26.95**

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

**28.95**

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

**26.95**

**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**

***Parmesan Trio**~ Veal, Chicken, & Shrimp Breaded then Fried golden Served Traditionally topped with marinara Sauce, & Mozzarella, side of Rigatoni*  
**25.95**

***Salmon Uva** ~ Fresh Salmon Pan Seared then topped with Jumbo Lump Crab Meat a Lobster, Sherry, Cream Sauce & a side of Sautéed Spinach & Risotto*  
**27.95**

***Shrimp Francese**~ Wild Caught U-15 White Shrimp coated with Egg pan Fried simmered in a Lemon, Butter Sauce with Risotto, and Asparagus*  
**26.95**

***Shrimp Rustico**~ Fresh Jumbo Shrimp served with sautéed Spinach, Tomatoes, Fresh Herb, Lemon, Butter, Garlic, White wine Sauce & Roasted Fingerling Potatoes.*  
**26.95**

***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**

***Sea Bass Raffaella**~ Pan Seared Herb Crusted Sea Bass served over sautéed Broccoli Rapa with an Orange Grand Marnier sauce & Fingerling Potatoes*  
**29.95**

## *Sides*

*Meatballs*  
**6.95**

*Fried Italian Long Hot Peppers w/ Garlic & Provolone*  
**7.95**

*Broccoli Rabe*  
**9.95**



*Escarole & Beans*  
8.95

*Pasta Marinara*  
4.95

*Risotto*  
8.95

*Potatoes (Mashed or roasted Fingerling)*  
5.95

## **KIDS MENU** **(12 and under only)**

**Chicken Parmigiana with Pasta**  
12.95

**Cheese Ravioli**  
8.95

**Chicken Fingers with Fries**  
8.95

**Pasta with Meatballs**  
8.95

**Linguine Alfredo**  
9.95

**Kids Pizza**  
8.95