

PAGANI

— CUCINA — BAR E VINI — CAFFÈ —

SNACKS

Crostini

Cannellini and Escarole 6⁵⁰
Drunk Chicken Livers 5⁵⁰
Local Garden Produce 6⁵⁰

Arancini

arborio rice, scamorza, tomato 7⁰⁰

Baked Veal Meatballs

ricotta, tomato sauce, Parmigiano, garlic toasts 8⁰⁰

CURED MEATS

CURED MEAT PLATTER serves 2 ppl 27⁰⁰

Mortadella 8⁰⁰
Speck 12⁰⁰
Coppa 9⁰⁰
Prosciutto di Parma 13⁰⁰
Finocchiona 9⁰⁰
Bresaola 12⁰⁰

CHEESE

CHOICE OF 3 18⁰⁰ CHOICE OF 5 27⁰⁰

Pecorino Toscano 9⁰⁰
Fior Di Capra 9⁰⁰
Podda Classico 10⁰⁰
Ubriaco Veneto 12⁰⁰
Mountain Gorgonzola 11⁰⁰
Mozzarella di Bufala 10⁰⁰

STARTERS

FARM POACHED EGG 9⁰⁰

oyster mushroom, baby spinach, crispy pancetta vinaigrette

WARMED BUFFALO MOZZARELLA 9⁰⁰

tomato, radish, herb purée, toasted baguette

WHITE SHRIMP 12⁰⁰

sautéed red onion & fennel, Pernod, parsley, lime

BRAISED BEETS 9⁰⁰

quinoa, baby arugula, citrus hazelnuts, bleu cheese, chives

DUCK LEG CONFIT 12⁰⁰

goat cheese, toast, dried cherry mustard

RAW WILD STRIPED BASS 12⁰⁰

jalapeño, grapefruit, amaranth, rock salt

SALADS

RAW SHREDDED KALE 9⁰⁰

currants, endive, pine nuts, lemon, Parmigiano

PAGANI SALAD 10⁰⁰

escarole, radicchio, romaine, toasted bread, anchovy vinaigrette

APPLE FENNEL 10⁰⁰

arugula, feta cheese, pistachio, Ligurian olive oil

MIXED LETTUCES 8⁰⁰

cucumber, raw onion, tomato, red wine vinaigrette

SLICED GARDEN ZUCCHINI 9⁰⁰

grilled corn, string beans, almond vinaigrette

PASTA

PAPPARDELLE Betta's traditional Bolognese meat sauce 16⁰⁰

GEMELLI wild mushrooms, pine nuts, arugula, garlic, white wine 18⁰⁰

TAGLIATELLE carrot/chive pasta, zucchini, string beans, tomato 19⁰⁰

RIGATONI braised rabbit, carrots, peas, black olives, sweet onion 21⁰⁰

LINGUINE littleneck clams, spicy n'duja, garlic, white wine, parsley 18⁰⁰

"RAVIOLI CACCIATORE" chicken filling 17⁰⁰

POTATO GNOCCHI walnuts, gorgonzola, black truffle 19⁰⁰

TORTELLONI ricotta, parsley, asparagus, fresh sage 19⁰⁰

GARGANELLI whole wheat, spicy sausage, spinach, red onion, tomato sauce 19⁰⁰

*GLUTEN FREE AND WHOLE WHEAT SUBSTITUTIONS AVAILABLE

MEAT

FOLDED CHICKEN 19⁰⁰

arugula, Parmigiano, garden tomatoes, spinach, dried figs

PORK TENDERLOIN 21⁰⁰

risotto, zucchini, dried plums, natural reduction

VEAL SHOULDER 25⁰⁰

potato purée, broccoli rabe, wild mushrooms, slow roasted

RUBBED SHELL STEAK 27⁰⁰

hen of the woods mushrooms, raw radicchio, fried fingerlings

FISH

SEARED SEA SCALLOPS 23⁰⁰

smoked sun-choke purée, roasted and marinated fennel, guanciale

PRINCE EDWARD

ISLAND MUSSELS 17⁵⁰

fregola, currants, tomato/champagne broth, fresh herb bread crumbs

MARKET CATCH MARKET PRICE

east coast, sustainable, local seasonal vegetables, fresh herb purée

SIDES

ROASTED CAULIFLOWER 6⁰⁰ FLASH SPINACH 6⁰⁰ POLENTA FRIES 6⁰⁰ QUINOA 6⁰⁰