

IL Pallino



PIATTINI

Bocce Bread

Fresh, Hot & made to order ball shaped bread with fresh ricotta and E.V.O.O. for dipping 8

Sicilian Impanata

Assorted stuffed breads 11

Arancine

Sicilian, broccoli rabe with sausage, and cheese 9

GF Fire Roasted Wings

Party wings fire grilled with a seasoned dry rub and topped with caramelized onions 10

GF Eggplant Stack

Roasted eggplant stacked with a mozzarella and ricotta salata 10

"IL Pallino"

Large signature meatball served on top of freshly whipped ricotta cheese. Comes with a small side salad 10

Shrimp Toast

Grilled shrimp seasoned and finished with a pesto drizzle and served with roasted heirloom grape tomato 8

GF Pot of Mussels

Red or white sauce options 14

Fried Calamari

Lightly floured and fried calamari served with our medium spiced fra diavolo sauce on the side 15

GRILLED PIZETTE

Margarita

Fresh mozzarella basil and tomato 9

Traditional

Mozzarella and tomato sauce 9

Agro dolce

Fig marmalade, imported prosciutto, ricotta salata, finished with a drizzle of honey 11

Broccoli Rabe and Sausage

Mozzarella with broccoli rabe and sausage 10

La Boccia

Shrimp, ricotta and pesto sauce 12

SALAD

add chicken 4 shrimp 6

GF Sunday at Mom's House Salad

Mixed greens, vidalia onions, cucumbers & tomato in homemade white balsamic vinaigrette 11

Caesar Salad

garlic and anchovy dressing served with Romaine lettuce topped with fresh parmesan, seasoned croutons & black pepper 11

GF Arugula Salad

Arugula served with a with a lemon vinaigrette dressing topped with cherry tomatoes and crispy pancetta 13

GF Il Pallino

mixed greens served with a pear vinaigrette dressing topped with grilled pears, cucumbers, gorgonzola crumbs and pine nuts 13

PASTA

Norma

Fresh tomato sauce, grilled eggplant, ricotta salata served over rigatoni 16

Gemelli

Gemelli pasta tossed with fresh broccoli rabe and sweet sausage 19

Shrimp Farfale

Shrimp served with a uniquely blended eggplant, cherry tomato & mint dipping sauce. 22

Lombardi Linguine con Vongole

Little neck & vongole clams sauteed in white wine sauce 22

Shrimp Lemon Cream Sauce

Jumbo shrimp in a lemon cream sauce served on top of freshly made pasta. 22

Octopus Bolognese di Nero

Octopus with a chopped mix of celery, onions & carrots served over a squid ink linguine 24

Linguine Fra Diavolo

Clams, mussels, scallops & shrimp served with a medium spiced red sauce over linguine 26

Pappardelle with Beef Short Rib

Beef short rib slowly cooked in a pinot noir reduction and served over a buttered pappardelle 28

ENTREE

GF Risotto a Funghi

Mixed mushrooms and saffron rice topped with a truffle oil 20

GF Pan Seared Chicken

Organic bone in chicken served with sweet italian sausage 22

GF Pollo a Ligure

Organic boneless chicken breast seasoned with a mixture of pine nuts, onions & black olives then finished with a red wine reduction sauce. Served with a side of roasted potatoes and sauteed baby spinach 22

Sautéed Scallops

Sauteed and perched on nests of linguine di nero 28

GF Grilled Salmon

Roasted potatoes and asparagus 24

Veal Spidini

Veal cutlets rolled and cooked with prosciutto cheese, pine nuts and raisin stuffing. Served with a side of roasted potatoes and broccoli rabe 25

GF Bone in Ribeye

16 oz grilled bone in rib eye steak. Served with a side of roasted potatoes and sauteed broccoli rabe 34

GG'S KIDS CAFE

Chicken Fingers with French Fries 7

Rigatoni with Butter Sauce 6

Rigatoni Marinara Sauce & Meatballs 7

Chicken Parmigiana 8

GF - gluten free

Alert your server to any allergies or dietary needs. Ask for our gluten free options