

# PAGANI

— CUCINA — BAR E VINI — CAFFÈ —

## SNACKS

### Crostini

Cannellini and Escarole 6<sup>50</sup>  
Drunk Chicken Livers 5<sup>50</sup>  
Local Garden Produce 6<sup>50</sup>

### Arancini

arborio rice, scamorza, tomato 7<sup>00</sup>

### Baked Veal Meatballs

ricotta, tomato sauce, Parmigiano, garlic toasts 8<sup>00</sup>

## CURED MEATS

### CURED MEAT PLATTER serves 2 ppl 27<sup>00</sup>

Mortadella 8<sup>00</sup>  
Speck 12<sup>00</sup>  
Coppa 9<sup>00</sup>  
Prosciutto di Parma 13<sup>00</sup>  
Finocchiona 9<sup>00</sup>  
Bresaola 12<sup>00</sup>

## CHEESE

### CHOICE OF 3 18<sup>00</sup> CHOICE OF 5 27<sup>00</sup>

Pecorino Toscano 9<sup>00</sup>  
Fior Di Capra 9<sup>00</sup>  
Podda Classico 10<sup>00</sup>  
Ubriaco Veneto 12<sup>00</sup>  
Mountain Gorgonzola 11<sup>00</sup>  
Mozzarella di Bufala 10<sup>00</sup>

## STARTERS

### FARM POACHED EGG 9<sup>00</sup>

oyster mushroom, baby spinach, crispy pancetta vinaigrette

### WARMED BUFFALO MOZZARELLA 9<sup>00</sup>

tomato, radish, herb purée, toasted baguette

### WHITE SHRIMP 12<sup>00</sup>

sautéed red onion & fennel, Pernod, parsley, lime

### BRAISED BEETS 9<sup>00</sup>

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

### DUCK LEG CONFIT 12<sup>00</sup>

goat cheese, toast, dried cherry mustard

### RAW WILD STRIPED BASS 12<sup>00</sup>

jalapeño, grapefruit, amaranth, rock salt

## SALADS

### RAW SHREDDED KALE 9<sup>00</sup>

currants, endive, pine nuts, lemon, Parmigiano

### PAGANI SALAD 10<sup>00</sup>

escarole, radicchio, romaine, toasted bread, anchovy vinaigrette

### APPLE FENNEL 10<sup>00</sup>

arugula, feta cheese, pistachio, Ligurian olive oil

### MIXED LETTUCES 8<sup>00</sup>

cucumber, raw onion, tomato, red wine vinaigrette

### SLICED GARDEN ZUCCHINI 9<sup>00</sup>

grilled corn, string beans, almond vinaigrette

## PASTA

**PAPPARDELLE** Betta's traditional Bolognese meat sauce 16<sup>00</sup>

**GEMELLI** wild mushrooms, pine nuts, arugula, garlic, white wine 18<sup>00</sup>

**TAGLIATELLE** carrot/chive pasta, zucchini, string beans, tomato 19<sup>00</sup>

**RIGATONI** braised rabbit, carrots, peas, black olives, sweet onion 21<sup>00</sup>

**LINGUINE** littleneck clams, spicy n'duja, garlic, white wine, parsley 18<sup>00</sup>

**"RAVIOLI CACCIATORE"** chicken filling 17<sup>00</sup>

**POTATO GNOCCHI** walnuts, gorgonzola, black truffle 19<sup>00</sup>

**TORTELLONI** ricotta, parsley, asparagus, fresh sage 19<sup>00</sup>

**GARGANELLI** whole wheat, spicy sausage, spinach, red onion, tomato sauce 19<sup>00</sup>

\*GLUTEN FREE AND WHOLE WHEAT SUBSTITUTIONS AVAILABLE

## MEAT

### FOLDED CHICKEN 19<sup>00</sup>

arugula, Parmigiano, garden tomatoes, spinach, dried figs

### PORK TENDERLOIN 21<sup>00</sup>

risotto, zucchini, dried plums, natural reduction

### VEAL SHOULDER 25<sup>00</sup>

potato purée, broccoli rabe, wild mushrooms, slow roasted

### RUBBED SHELL STEAK 27<sup>00</sup>

hen of the woods mushrooms, raw radicchio, fried fingerlings

## FISH

### SEARED SEA SCALLOPS 23<sup>00</sup>

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

### PRINCE EDWARD

### ISLAND MUSSELS 17<sup>50</sup>

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

### MARKET CATCH

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

## SIDES

ROASTED CAULIFLOWER 6<sup>00</sup> FLASH SPINACH 6<sup>00</sup> POLENTA FRIES 6<sup>00</sup> QUINOA 6<sup>00</sup>

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## SPARKLING

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### NIPPER

Esprit de June, Fresh Lemon, Chamomile, Prosecco, Lemon Twist  
*Shaken and served up in a flute glass*

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## VODKA

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### VICTROLA

Wodka , Casoni, Fresh Basil, Bitter lemon soda, Prosecco, Orange twist  
*Shaken and served on the rocks in an old fashioned glass*

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## GIN

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### GIARDINO OVEST

G'Vine Floraison, Esprit de June, Fresh Cucumber, Fresh Lime, Fee Brothers Rhubarb bitters, Cucumber Slice  
*Shaken and served up in a martini glass*

### CITRUS & SOLITUDE

G'Vine Nouaison, Shibori Yuzu, Benedictine, Chartreuse Jaune, Bitter Truth Grapefruit bitters, Grapefruit Twist  
*Shaken and served on a rock in an old fashioned glass*

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## TEQUILA & MEZCAL

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### B-SIDE LYRIC

Excellia Blanco, Pineapple, Jalapeno, Sauternes, Lime, Pineapple slice  
*Shaken and served on the rocks in an old fashioned glass*

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## RUM

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### BEACH-BUM

Blackwell Special Reserve, Mango, Fresh Lemon, Swedish Punch, Angostura bitters  
*Shaken and served on the rocks in a hurricane glass*

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## WHISKEY

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### LA CASA NOSTRA

Rittenhouse rye, Averna Amaro, Fresh Lime, Honey syrup, Fenteman's Ginger Beer, Candied Ginger  
*Shaken and served on the rocks in a highball glass*

### THE GENTLEMAN

Alibi Whiskey, Pierre Ferrand Cognac, Fernet Branca, Pierre Ferrand Pineau de Cherantes, Lemon Twist,  
Absinthe Spritz  
*Stirred and served down in an old fashioned glass*

## CLASSICS

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### **THE BOULEVARDIER**

*Harry McElhone's 1927 Barflies and Cocktails.*

Buffalo Trace Bourbon, Campari, Carpano Sweet Vermouth, Orange Twist  
*Stirred and served on a rock in an old fashioned glass*

### **APEROL SPRITZ**

Aperol, Prosecco, Club Soda, Orange Slice & an Olive  
*Built, stirred and served on the rocks in a white wine glass*

### **BEE'S KNEES**

*David Augustus Embury's 1948 publication of The Fine Art of Mixing Drinks*  
G'Vine Nouaison, Honey Syrup, Fresh Lemon, Fresh Orange  
*Shaken and served up in a coupe glass*