

# ERRIGOS

*restaurant • bar*

## APPETIZERS

Blistered Peppers – roasted shishito peppers finished with maldon salt & balsamic glaze .....	9
Grilled Shrimp Cocktail – served with a red & white cocktail sauce .....	15
Baked Clams (8) – Long Island little necks stuffed with our oreganata breadcrumbs .....	10
Fried Calamari – light, crispy, tender .....	15
Zuppa di Mussels – red or white .....	13
Zuppa di Clams – red or white .....	14
Burrata with Confetti Tomatoes – creamy mozzarella surrounded by marinated multi-colored tomatoes .....	14
Cheese & Meat Board – select meats & cheeses to compliment your favorite wine .....	15
Hot Antipasto – baked clams, grilled shrimp, fried calamari, eggplant rollatini & blistered peppers .....	17

## SALADS

Caesar Wedge Salad – romaine, croutons, white anchovies, & shaved pecorino with a creamy Caesar dressing .....	11
Arugula Salad – baby arugula, cherry tomato, red onion & shaved pecorino with a lemon dressing .....	12
Antipasto Salad – iceberg, tomato, cucumber, red onion with ham, salami, provolone, kalamata olives & banana peppers .....	13
Kale Salad – kale, slivered toasted almond, dried cranberry & shaved ricotta salata with a honey balsamic vinaigrette .....	13

## PASTA

Rigatoni Parmesan Tomato Cream – a nice twist on a classic vodka sauce .....	15
Linguini with Clams – red or white .....	16
Campanelle with Broccoli-Rabe & Sausage – a mix of sweet & hot sausage with fresh broccoli-rabe in garlic & oil .....	17
Tagliatelle Alfredo – creamy & cheesy .....	16
Pappardelle Bolognese – a mix of veal, spicy sausage & beef ragu .....	17
Bucatini with Wild Mushrooms – long tubed spaghetti with a delicious porcini cream sauce .....	16
Ravioli of the Day – ask your server	

## ENTREES *served with potato & vegetable*

Chicken Parmigiana .....	16
Chicken Francese .....	16
Chicken Marsala .....	16
Chicken Carciofo with artichoke hearts & onion in a lemon garlic sauce .....	17
Eggplant Rollatini .....	16
Shrimp Parmigiana .....	21
Shrimp Oreganata .....	21
Pork Chop with hot & sweet cherry peppers .....	17
Ribeye – spice rubbed & served with sautéed onions .....	23

**SPECIALTY PIZZA** *served as 12" personal pies*

Margherita – fresh mozzarella & basil ..... 10  
Vodka – fresh mozzarella & basil with vodka sauce ..... 10  
White – mozzarella, ricotta, onion & garlic ..... 11  
Buffalo – breaded chicken with buffalo sauce & mozzarella ..... 12  
Veggie – spinach, broccoli, mushrooms, onions & peppers ..... 12  
Supreme – meatball, sausage, pepperoni, mushrooms, onions & peppers ..... 13  
Arugula – fresh arugula, red onion, cherry tomato with shaved pecorino romano & balsamic glaze ..... 13  
Clam Pie – little neck clams, mozzarella, diced tomato, garlic & fresh lemon juice ..... 14  
The Pearl – mozzarella, kalamata olives, capers, artichoke hearts, red onion then topped with fresh arugula, prosciutto & shaved pecorino romano ..... 15  
Shrimp Oreganata – sautéed shrimp in garlic & oil with mozzarella, fresh lemon juice & oreganata breadcrumbs ..... 16

**SPECIALTY SQUARES** *served as 16" large pies*

Grandma – thin square with fresh mozzarella, marinara & basil ..... 18  
The Vidal – sicilian pie with no cheese, pepperoni, garlic & basil ..... 18  
Sfincione – a sicilian classic with breadcrumbs seasoned with caramelized onion & anchovies ..... 22

**SIDES**

Sautéed Spinach ..... 5  
Broccoli Oreganata ..... 6  
Broccoli-Rabe ..... 7  
Pasta Marinara ..... 5  
Potato of the Day ..... 5