

(970) 458-7425

<http://www.noconosh.com>

Pellegrini Cucina Italiana

Catering Services

For your special event, wedding, business luncheon, or family gathering, Pellegrini offers a well rounded assortment of menu options. Click on our catering link at www.pellegrinicucina.com to view our catering menu of reasonably priced delicious offerings sure to please any appetite and make your event a success.

MENU INFO

They offer a value option for smaller groups, i.e. families, small dinner parties, business luncheons, etc....For a more extensive catering menu, see www.pellegrinicucina.com or call 970-515-5332.

Personal Chef Services

Planning a dinner party, but would like to enjoy your company without the stress of cooking and pleasing your guests? Order a chef! Carlo can work with you to create a dinner service that is sure to please your appetite, your budget and your guests. Sit back and relax, we'll take care of the details.

Cooking Classes

Carlo would love to show you and your guests how to prepare family recipes and traditional Italian dishes. Groups of 10-20 are offered an interactive, fun learning experience with 4-5 dishes from various types of bruschetta, antipasti, pastas, sauces, vegetable dishes, entrees demonstrated and prepared. Every guest receives a sample plate of each dish offered.

Pairing & Tasting

Would your wine, beer, spirit portfolio benefit from a selection of complementary dishes that enhance the flavor profile of each libation? Offer your guests a unique experience while showcasing your beverage offerings with the complement of a chef-selected tasting menu. Pairing and tastings are great for B2B but can also be enjoyed in a private setting.

PREP TIME

Restaurant needs 20 minutes for

Traditional Plates

Bolognese	\$10.25
<i>Slow-cooked Italian meat sauce with tagliatelle pasta</i>	
Lasagna	\$11.55
<i>Bolognese sauce, mozzarella, parmesan and diced ham</i>	
Eggplant Parmigiana	\$11.75
<i>Lightly fried eggplant layered with tomato-basil Marinara and fresh mozzarella</i>	
Cannelloni	\$11.95
<i>Filled with ground beef & home made Italian sausage, mozzarella & tomato-basil marinara sauce</i>	
Carbonara	\$11.29
<i>Spaghetti, pancetta, eggs, parmigiano, fresh parsley, black pepper.</i>	

Signature Plates

Boscaiola	\$12.29
<i>sausage, cremini mushroom, salsa rosa with pappardelle</i>	
Prosciutto e Panna	\$11.99
<i>Bowtie pasta in cream sauce with diced ham and baby green peas</i>	
Salmon al Pesto Genovese	\$11.99
<i>Casareccie homemade fresh pasta served with creamy pesto and chunks of fresh salmon</i>	
Pollo in Crema	\$12.29
<i>Tender chicken breast strips and asparagus in cream sauce with tagliatelle pasta</i>	
Gamberi in Salsa Rosa	\$11.99
<i>Shrimp, cream and touch of marinara with house made Paccheri Pasta</i>	
Ravioli Baby Scallops, Cremini	\$12.59
<i>Ricotta ravioli with baby scallops, Cremini mushrooms and truffle cream sauce</i>	

Create Your Pasta

Create Your Pasta	\$8.75
<u>Bread</u>	
Homemade Bread	\$1.50
Bread dipping Olive Oil/Erbs	\$1.95

Soup

Served with bread.

16 oz Minestrone Soup	\$5.25
<i>Prepared with fresh vegetable.</i>	

Salad

Side Insalata Mista	\$4.29
<i>Romaine Spring salad, shaved carrot, roasted corn, red onion.</i>	
Regular Insalata Mista	\$6.29
<i>Romaine Spring salad, shaved carrot, roasted corn, red onion.</i>	
Side Insalata Noci e Gorgonzola	\$5.29
<i>Romaine, spring salad, red onion</i>	

Traditional Family Plates

Includes: salad with balsamic vinaigrette, bread & dipping oil. Serves up to 6 people.

Pomodoro (Family)	\$34.99
<i>Spaghetti with tomato-basil Marinara</i>	
CIY Eggplant Parmigiana (Family)	\$46.95
<i>Cook it yourself! Lightly fried eggplant layered with tomato-basil marinara and fresh mozzarella. Includes salad with balsamic vinaigrette, bread, and dipping oil.</i>	
Bolognese (Family)	\$37.99
<i>Slow-cooked Italian meat sauce with tagliatelle pasta</i>	
CIY Lasagna (Family)	\$45.99
<i>Cook it yourself! Bolognese sauce, mozzarella, parmesan and diced ham</i>	
CIY Cannelloni (Family)	\$48.99
<i>Cook it yourself! Filled with ground beef & home made Italian sausage, mozzarella & tomato-basil marinara sauce</i>	
Carbonara (Family)	\$48.99

Signature Family Plates

Includes: salad with balsamic vinaigrette, bread & dipping oil. Serves up to 6 people.

Salamone al Pesto Genovese (Family)	\$45.99
<i>Casareccie homemade fresh pasta served with creamy pesto and chunks of fresh salmon</i>	
Gamberi in Salsa Rosa (Family)	\$43.59
<i>Shrimp cream and touch of Marinara with house made Paccheri Pasta</i>	
Carbonara (Family)	\$40.99
<i>Spaghetti, eggs, pancetta, parmigiano, fresh parsley, black pepper</i>	
Boscaiola (Family)	\$47.99
<i>sausage, cremini mushroom, salsa rosa with pappardelle</i>	
Prosciutto e Panna (Family)	\$51.99
<i>Bowtie pasta in cream sauce with diced ham and baby green peas</i>	
Pollo in Crema (Family)	\$43.95
<i>Tender chicken breast strips and asparagus in cream sauce with tagliatelle pasta</i>	
Ravioli Baby Scallops, Cremini (Family)	\$59.99
<i>Ricotta ravioli with baby scallops, Cremini mushrooms and truffle cream sauce</i>	
<u>Sides</u>	
Salsicca	\$4.25
<i>Home-made sausage link prepared with pork, fennel, garlic, salt, pepper, fresh parsley</i>	

preparation time.

Fresh Foods for Home Preparation

16oz Rico'sauce	\$7.00
16 oz. Marinara sauce	\$5.00
16 oz. Bolognese Meat sauce	\$7.00
16 oz. Salsa Rosa sauce	\$6.00
16 oz. Cream sauce	\$7.00
4 oz. Sausage Link (Uncooked)	\$4.25
1lb. Ground Sausage	\$4.25
1 lb Small Conchiglie Pasta	\$4.95
1 lb. Home-made fresh	\$5.25
Tagliatelle pasta	
1 lb. Home-made fresh	\$4.95
Pappardelle pasta	
1 lb. Home-made fresh	\$4.95
Casareccie pasta	
1 lb. Home-made fresh	\$4.95
Orecchiette pasta	
1 lb. Home-made fresh	\$5.95
Paccheri pasta	
1 lb. Home-made fresh lasagna sheets	\$4.50
1 lb. Home-made Ravioli	\$7.95
16 oz. Balsamic Vinaigrette	\$5.95
<i>Olive oil, soy oil, red Vinegar Dijon mustard, apple juice, basil, salt pepper, paste sauce.</i>	
4 oz. Pesto Genovese	\$3.50

<i>shaved carrot, walnut, gorgonzola, pancetta, Parmesan shaved.</i>	
Regular Insalata Noci e Gorgonzola	\$7.29
<i>Romaine, spring salad, red onion shaved carrot, walnut, gorgonzola, pancetta, Parmesan shaved.</i>	
Side Insalata Mediterranea	\$5.79
<i>Romaine, spring salad sun-dried tomato, carrot, black olive, capers, Parmesan cheese shaved.</i>	
Regular Insalata Mediterranea	\$7.29
<i>Romaine, spring salad sun-dried tomato, carrot, black olive, capers, Parmesan cheese shaved.</i>	

Meatball	\$2.85
<i>House -made meatball prepared with egg yolk,garlic,fresh mozzarella,parmigiano,fresh parsley.Cook ed in marinara sauce.</i>	
Calamari Fritti Rings	\$8.99
<i>Served with choice of tomato-basil marinara or aioli sauce.</i>	
Bruschetta	\$6.99
<i>With roasted cherry tomato, garlic & basil.</i>	
Meatballs	\$2.85
<i>House -made meatball prepared with egg yolk,garlic,fresh mozzarella,parmigiano,fresh parsley.Cook ed in marinara sauce.</i>	

Dessert

Large Cannoli	\$4.25
<i>Italian pastry shells, sweet ricotta cream filling blended with chocolate chips.</i>	
Tiramisu	\$7.55
<i>Espresso dipped lady fingers, layers of amaretto zabaglione, mascarpone, cocoa powder.</i>	
Pannacotta with Fresh Berries	\$5.25
<i>Pannacotta white cream custard topped fresh berries and raspberry glatee.</i>	
Torta Cioccolato	\$7.25
<i>Divine chocolate fudge. Gluten Free</i>	
Torta di Limoncello	\$7.25
<i>Limoncello flavored cake layered with Chantilly cream.</i>	

Drinks

Apple Juice	\$2.00
Grape Juice	\$2.00
Bottle Root Beer	\$2.75
Diet Coke	\$2.50
Iced Tea (Unsweet)	\$2.75
Bottle Sprite	\$2.50
Bottle Iced Tea (Unsweet)	\$2.75
Bottled Coke Products	\$2.50
Bottled Iced Tea (Sweet)	\$2.75
San Pelligrino Water	\$3.75
Acqua Panna Water	\$2.00

DISABLED