

CICCHETTI/SMALL PLATES

9 EACH / CHOOSE 3 FOR 23

CARCIOFO ALLA ROMANO, LONG-STEM ARTICHOKE, RED PEPPER PESTO

FRESH RICOTTA, CRISPY PANCETTA, SHAVED ASPARAGUS, OLIVE OIL

ARANCHINI, SAUSAGE, SALSA VERDE

MUSHROOM CONFIT, TOMATO, CITRUS, OLIVE OIL

MARINATED OLIVES, RED PEPPERS, CITRUS, ROSEMARY

HOMEMADE MEATBALLS, MARINARA, BOURSIN

INSALATA / STARTERS			
ADD	CHICKEN 11	SHRIMP 13	LOBSTER 20
BURRATA CAPRESE BOWL			15
HEIRLOOM TOMATO, BURRATA, FARRO, CIPOLINI ONION, PEPPADEW, ARUGULA, BASIL, OLIVE OIL, AGED BALSAMIC			
ROASTED SQUASH SALAD			13
FIELD GREENS, BUTTERNUT, GORGONZOLA, PANCETTA, CRANBERRIES, WHITE BALSAMIC VINAIGRETTE			
INSALATA CAESAR			13.5
HEARTS OF ROMAINE, CROUTON, PARMESAN, LEMON, WHITE ANCHOVY			
INSALATA PANZANELLA			12
MIXED GREENS, CUCUMBER, CHERRY TOMATO, BASIL BERMUDA ONION, CROUTON, RED WINE VINAIGRETTE			
ITALIAN WEDDING SOUP			8/10
TUSCAN KALE, MEATBALLS, COUSCOUS			
CRISPY PORK BELLY			14
GIARDINIERA, SALSA VERDE, AMARETTO CHILI GLAZE			
BRUSCHETTA			12.5
VINE RIPENED TOMATO, CAPERS, OLIVES, RED ONIONS, EXTRA VIRGIN OLIVE OIL, STRACCIATELLA CHEESE, BALSAMIC, CROSTINI, BASIL LEAVES			
SPIEDINO DI MANZO			18
SKEWERED BEEF TENDERLOIN, CHIANTI REDUCTION, MUSHROOM GORGANZOLA DUXELLE			
ANTIPASTO			19.5
CHEF'S SELECTION OF CURED MEATS, TALEGGIO CHEESE, FRESH MOZZARELLA, MARINATED OLIVES & RED PEPPERS, FIG COMPOTE			

PANINI / SANDWICHES

CHOICE OF PASTA SALAD OR HOMEMADE CHIPS

BAKED MEATBALL SANDWICH	15
CAFFE PREGO MEATBALLS, PLUM TOMATO SAUCE, PARMESAN CHEESE, FRESH MOZZARELLA, BASIL	
PREGO PANINO	14.5
ROASTED TURKEY BREAST, SMOKED BACON, PECORINO FRESCA, PLUM TOMATO, OREGANO AIOLI	
POLLO CAPRESE PANINO	14
GRILLED CHICKEN BREAST, FRESH MOZZARELLA, PLUM TOMATO, AGED BALSAMIC, BASIL, CRACKED PEPPER	
TONNO	13
ALBACORE TUNA, CAPERBERRY AIOLI, PICKLED CELERY & ONIONS, CHERRY TOMATOES, ARUGULA, BRIOCHE BUN	
ARAGOSTA SCIOLTO	29.5
FRESH MAINE LOBSTER MELT, LEMON TARRAGON AIOLI, STRACCIATELLA CHEESE, SOURDOUGH	
SMASH BURGER	18.5
BRIOCHE, FONTINA, BACON ONION AIOLI, PICKLES	

BAMBINI / KIDS	
11. CHOICE OF:	
CHEESE OR PEPPERONI PIZZA	CHICKEN TENDERS
TAGLIATELLE WITH MARINARA OR BUTTER	
TAGLIATELLE WITH MARINARA AND MEATBALLS	
	16.

PASTA / ENTREES

TUSCAN SHRIMP	29
SAUTEED TIGER SHRIMP, CHERRY TOMATOES, LIMONCELLO BUTTER SAUCE, BASIL, PARMESAN, TAGLIATELLE	
BOLOGNESE	31
POMODORA, GROUND BEEF, PORK, PECORENO & STRACCIATELLA CHEESES, BASIL, RIGATONI	
EGGPLANT LASAGNA	26
ROASTED EGGPLANT, GLUTEN FREE PASTA, SUN-DRIED TOMATO, RICOTTA, MOZZARELLA, MARINARA	
ROASTED VEGETABLE RAVIOLI	25
MAPLE WALNUT BUTTER, CHERRY TOMATO, ASPARAGUS, LEMON, PARMESAN	
LOBSTER CANNELLONI	36
MAINE LOBSTER, ASPARAGUS, RICOTTA, MOZZARELLA, FRESH PASTA, MARSALA CREAM, SHAVED PARMESAN	
CHICKEN PARMESAN	30
BREADED CHICKEN BREAST PAN FRIED, MARINARA, FRESH MOZZARELLA, AGED BALSAMIC, RIGATONI	
HADDOCK PICATTA	31
BROILED ATLANTIC HADDOCK, GARLIC, CAPERS, WHITE WINE, LEMON BUTTER SAUCE, PARMESAN, TAGLIATELLE	
CRAB CARBONARA	36
SNOW CRAB, BRUSSELS SPROUTS, PANCETTA, POTATO GNOCCHI, CRACKED PEPPER, CREAM, EGG	

11” BRICK OVEN PIZZA

GLUTEN FREE CRUST ADD 3.5

MARGHERITA	16.5
PLUM TOMATO SAUCE, FRESH MOZZARELLA, BASIL LEAVES	
QUATTRO STAGIONI	18.5
PLUM TOMATO SAUCE, MOZARELLA, PROSCIUTTO, ARTICHOKE, OLIVES, MUSHROOMS (THE “4 SEASONS” 1 TOPPING ON EACH QUARTER)	
ALLA DONATO	18.5
PLUM TOMATO SAUCE, PEPPERONI, MEATBALLS, SAUSAGE, SMOKED GOUDA	
PIZZA BIANCA	17
GARLIC HERB EXTRA VIRGIN OLIVE OIL, MOZZARELLA, RICOTTA	
AI FUNGHI E TARTUFO	19
SEASONED MUSHROOM MEDLEY, FONTINA, WHITE TRUFFLE OIL	
POLLO CON BASILICO	18.5
FRESH BASIL PESTO, GRILLED CHICKEN, VIDALIA ONION, BRICK OVEN ROASTED PEPPERS	
PROSCIUTTO CON FICO	19
BASIL PESTO, PROSCIUTTO COTTA, BLACK MISSION FIGS, PECORINO FRESCA	
ARAGOSTA	31
GARLIC HERB OIL, FRESH PICKED MAINE LOBSTER, SPINACH, ONIONS, RICOTTA	
ARRABIATA	18
SPICY GARLIC PLUM TOMATO SAUCE, PEPPERONI, RICOTTA, BASIL LEAVES	

BUILD YOUR OWN			PLAIN CHEESE PIZZA 15 add TOPPINGS 3/EA
GIARDINO / GARDEN		CARNE / MEAT	FORMAGGIO / CHEESE
TOMATO ~ FIG ~ BASIL ~ SPINACH		ITALIAN SAUSAGE	FRESH MOZZARELLA
BLACK OLIVES ~ ARGULA ~ BROCCOLI		PEPPERONI	FONTINA VAL D’OSTA
SEASONED MUSHROOM		PROSCIUTTO COTTA	PECORINO FRESCO
VIDALIA ONION ~ ARTICHOKE		BACON	GORGONZOLA
ROASTED PEPPERS ~ FRESH BASIL PESTO		GRILLED CHICKEN	RICOTTA
		EGG	STRACCIATELLA

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM MANAGEMENT OF ANY ALLERGIES AS FOOD PREPARED HERE MAY CONTAIN NUTS, FISH, SHELLFISH, DAIRY, EGGS, WHEAT, ETC. A 20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE. CHECKS CANNOT BE SPLIT MORE THAN 3 WAYS



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