

Soups & Salads

Chef's Daily Soup bowl 7-

Pera Salad 14-

Artisan greens, candied walnuts, gorgonzola crumbles, sliced pears, with a creamy pepper balsamic dressing (GF) (V)

Caesar Salad 15-

Romaine lettuce, garlic croutons, prosciutto crisps, parmesan petals and our made in house dressing

Mista House Salad 12-

Artisan Greens, tomato, cucumber, red onion, Kalamata olives tossed in a honey shallot vinaigrette (GF) (V)

*add chicken breast 9-

*add salmon filet 12-

*add 4 jumbo prawns 8-

*add garlic focaccia toast 2-

Light Snacks

Aragosta Fritte (Lobster Fries) 18-

Shoestring fries with a langostino cheese sauce, topped with diced tomatoes and green onion (shareable portion 22-) (GF)

Crab & Shrimp Cakes 17-

Served on a bed of arugula with red pepper aioli

Risotto Balls 14-

Stuffed with our blend of cheese, and served on a bed of marinara sauce with chipotle aioli (V)

Calamari 15-

Lightly battered squid and banana peppers, served with a garlic cucumber dip

Bruschetta 12-

Fresh tomatoes, red onion, and basil, topped with goat cheese and a balsamic drizzle; served with focaccia toasts (V)

Sandwiches & Burgers

Served with shoestring fries and red pepper dip

Side substitutions:

House Salad 2- Sweet Potato Fries 2-

Cup of Soup 2- Pasta with sauce 3-

Lobster Fries 10- Caesar salad 2-

Pergola's Steak Sandwich 17-

6 oz. of AAA+ Sterling Sirloin served on a slice of garlic focaccia bread

~Top with sauteed prawns and langostino in a chardonnay, gorgonzola cream sauce 10-

~Top with Sambuca flambéed prawns 9-

~Side of garlic sautéed mushrooms 3-

Italiano Burger 16-

Prosciutto, provolone, Dijon aioli, tomato and arugula on a 100% beef patty

Mozzarella Burger 16-

Grilled mushrooms and melted mozzarella on a 100% beef patty, with sliced red onion, arugula, and mayonnaise

Pollo e Mela Sandwich 15-

Grilled chicken breast with fig jam, thinly sliced apples, prosciutto, arugula and goat cheese aioli on a ciabatta bun

Classic Grilled Chicken Sandwich 15-

Grilled chicken breast with tomato, arugula and mayonnaise on a ciabatta bun

Italian Club on Ciabatta 15-

Genoa, prosciutto, salami and provolone on a ciabatta bun, with goat cheese aioli, tomato and arugula

Grilled Three Cheese Sandwich 14-

White cheddar, mozzarella, and provolone on grilled focaccia bread, served with marinara sauce for dipping (V)

Pastas

Lobster Mac and Cheese 18-

Cavatappi noodles in a langostino cheese sauce and baked in the oven

Bruschetta Linguine 16-

Fresh tomato bruschetta sauce over linguine noodles, topped with goat cheese, parmesan and balsamic drizzle (V)

Linguine Con Pollo 17-

Linguine noodles with sautéed chicken and our house made garlic cream sauce

Spaghetti Bolognese 17-

Spaghetti with our slow simmered, homemade Bolognese sauce

Picante Cavatappi Rose 17-

Cavatappi noodles in a spicy rose sauce with Italian sausage

*substitute gluten-free pasta 2-

Entrees

Served with your choice of fries, caesar salad, house salad or pasta in one of our house sauces

Parmigiana

Crispy breaded veal or chicken with melted parmesan and mozzarella, on a bed of marinara sauce

Veal full 27- half 19-

Chicken full 27- half 18-

Veal Milanese full 24- half 18-

Crispy breaded veal with herbs and fresh lemon

Salmon Al Vino 21-

Atlantic salmon, poached in white wine and garlic butter (GF)

Pollo Alla Pergola 27-

Chicken breast with pan seared mushrooms in a garlic chardonnay cream sauce (GF)

(V) Vegetarian (Ask your server for vegan options)

(GF) Gluten-friendly ~ Please be advised that while we do our utmost to prevent cross-contamination, some food may come in contact with allergens. Let your server know if you have any allergies.

La Casa Pergola reserves the right to add an 18% gratuity to tables of 8 or more.