



PELATO



AUTHENTIC BROOKLYN ITALIAN

SMALL PLATES

ALL ITEMS MEANT FOR SHARING

a little bit of this, a little bit of that

GET THINGS GOIN'

GARLIC BREAD

seeded italian bread, parsley, butter 7
add melted parm OR red sauce +2

FRESH-MADE HOUSE MOZZARELLA ^{GF}

served warm, olive oil, sea salt 15

caprese style +4

PROSCIUTTO DI PARMA ^{GF}

parmigiano reggiano, aged balsamic, olive oil 19
sliced fresh to order

PELATO SALAD ^{GF}

iceberg, salami, provolone, red onion, vinegar peppers,
gigante beans, oregano vinaigrette 15

BRUNCHY

EGGS BENE-VIC

poached eggs over crispy pizzelle, prosciutto,
arugula, tomato hollandaise 16

FRITTATA CAPRESE

baked egg, blistered roma tomato, scallion, basil, mozzarella, parmesan 15

ITALIAN BISCUIT & GRAVY

sunny egg, italian sausage gravy, sautéed spinach, cherry peppers 16

THAT ITALIAN SANDWICH

sliced sesame italian bread, prosciutto di parma, genoa salami, provolone,
homemade mozzarella, pepperoncini, onion, oregano, vinegar 16

CANNOLI PANCAKES

with chocolate chips, raspberries, cannoli cream 16

FRENCH TOAST... BUT ITALIAN

nutella, brioche, caramelized banana, maple syrup, whipped cream 15

THE GOODS

CRISPY GARLIC BRUNCH POTATOES ^{GFCC}

fresh herbs, garlic aioli 13

BURRATA CROSTINI

toasted sesame bread, crushed tomato, whipped fresh burrata 14

POTATO CROQUETTES

mozzarella, garlic aioli, parmigiano reggiano 12

PANELLE ^{GFCC}

fried sicilian chickpea fritters, whipped ricotta, pecorino 9

CRISPY CAULIFLOWER PICCATA

lemon-caper butter 14

ARTICHOKE ARANCINI

guanciale, artichoke, spinach, mozzarella, ricotta salata 13

CRISPY ZUCCHINI STRINGS

lemon 11

BURNT BROCCOLINI ^{GF}

black garlic, calabrian chili, lemon 14

THE MEATS & FISHES

CHICKEN PARMIGIANA

tomato, basil, parmigiano reggiano, mozzarella 21

MEATBALLS AL FORNO

tomato sughetto, parmigiano reggiano 16

FRIED CALAMARI 16

crispy with candied peppers and arrabbiata side **or**
drenched in a spicy arrabbiata sauce, teardrop peppers

SAUCY

all pastas made in-house daily

RADIATORI VODKA

tomato, cream, calabrian chili, parmigiano reggiano 17

CAMPANELLE SHRIMP LIMONE

creamy lemon, parmigiano reggiano 19

SPAGHETTI SEAFOOD FRA DIAVOLO

shrimp, squid, shaved garlic, spicy tomato sauce 19

FUSILLI PESTO

basil pesto, locally harvested zucchini, parmigiano reggiano 16

BUCATINI CACIO E PEPE

fresh cracked black pepper, pecorino 16

BAKED ZITI

tomato, ricotta, mozzarella, provolone 18

SUBSTITUTE HOME-MADE GLUTEN FREE SHELL PASTA +2

excludes Baked Ziti & Cacio e Pepe



Due to high demand, managers reserve the right to enforce a 2-hour limit at each table to accommodate additional reservations. Tables may be asked to transition to the bar or complete service after 2-hours or all sales have been exhausted.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
^{GF}: Prepared with Gluten Free ingredients
^{GFCC}: Possible cross contamination to Gluten

Corkage fee \$45 - limit two bottles
Dessert fee \$5 per guest for all outside desserts
20% gratuity will be applied to groups of 6 or more
Payments limited to 4 credit cards split evenly