



# PELATO



BROOKLYN ITALIAN REIMAGINED

## 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 <sup>GF</sup>

served warm, olive oil, sea salt 15  
**caprese style +4**

#### PROSCIUTTO DI PARMA <sup>GF</sup>

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

#### PELATO SALAD <sup>GF</sup>

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

### THE GOODS

#### BURRATA CROSTINI

toasted sesame bread, crushed tomato, whipped fresh burrata 14

#### POTATO CROQUETTES

mozzarella, garlic aioli\*, parmigiano reggiano 12

#### PANELLE <sup>GF</sup>

fried sicilian chickpea fritters, whipped ricotta, pecorino 9

#### CRISPY ZUCCHINI STRINGS

lemon 11

#### CRISPY GARLIC POTATOES <sup>GF</sup>

fresh herbs, garlic aioli\* 13

#### STREET STYLE ARANCINI

guanciale, peas, pecorino, mozzarella 13

#### CRISPY CAULIFLOWER PICCATA

lemon-caper butter 14

#### BURNT BROCCOLINI <sup>GF</sup>

black garlic, calabrian chili, lemon 14

#### STUFFED MUSHROOMS

cremini mushrooms, breadcrumbs, parsley, butter 11

#### SAUSAGE & BROCCOLI STUFFED BREAD

tomato, parmigiano reggiano, mozzarella 17

### THE MEATS & FISHES

#### CHICKEN PARMIGIANA

tomato, basil, parmigiano reggiano, mozzarella 21

#### CREAMY POLENTA & BOLOGNESE SAUCE <sup>GF</sup>

creamy polenta, ragù bolognese, parmigiano reggiano 16

#### MEATBALLS AL FORNO

tomato sughetto, parmigiano reggiano 16

#### BAKED CLAMS OREGANATA

middleneck clams, breadcrumbs, oregano, butter, lemon 19

#### 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

#### THE PELATO RAV

ricotta raviolini sheet, tomato, ricotta, parmigiano reggiano 19

#### RADIATORI VODKA

tomato, cream, calabrian chili, parmigiano reggiano 17

#### CAMPANELLE SHRIMP LIMONE

creamy lemon, parmigiano reggiano 19

#### PORK RAGÚ

malfadine, parmigiano reggiano 16 (unavailable on sundays)

#### BUCATINI CACIO E PEPE

fresh cracked black pepper, pecorino 16

#### BAKED ZITI

tomato, mozzarella, ricotta, provolone, parmigiano reggiano 18

#### PENNE CARBONARA

pancetta, egg yolk, pecorino, cream, black pepper 17

SUBSTITUTE HOME-MADE GLUTEN FREE PASTA +2

\*excludes Pelato Rav, Baked Ziti and Cacio E Pepe\*

## SUNDAY SAUCE

Also known as Sunday Gravy, this family tradition evokes memories of weekends & family gatherings in which mom or grandma constantly stirred the pot of sauce & meat, and various family members were tasked with procuring the essential provisions. We are proud to share this tradition with your family every Sunday night.

fusilli, tomato, ribs, braciola\*, sausage, meatballs 75  
SUNDAYS ONLY - Limited Availability | \*contains pine nuts

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: Gluten Free

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