

ITALIAN NIGHT

SALADS

Insalata **\$4.90**

Antipasto, greens, imported olives, roasted peppers, red onion, heirloom tomato, pepperoncini & shaved parmesan.

Calvo Nero **\$5.50**

Tuscan Kale, radishes, croutons & lemon parmesan dressing.

Caesar Salad **\$5**

Crispy Romaine lettuce topped with shaved parmesan cheese.

ANTIPASTO

Antipasto **\$12**

Crispy calamari, lemon aioli & parsley giardiniera. Margarita pizza, San Marzano base, fresh mozzarella, Genovese basil.

PASTA

Spaghetti Al Pomodoro **\$18**

San Marzano marinara, ciabatta meatballs, Grana Padano cheese.

Ravioli Piccolo Sogno **\$18**

Four cheese ravioli, toasted pine nuts, brown butter, fried sage and Marsala glaze, shaved parmesan.

Lasagna Al Forno **\$18**

Traditional lasagna Bolognese style.

Ravioli Al Lobster **\$21**

Argosta vodka ravioli, Maine Lobster chunks enveloped in fresh pasta, roasted plum tomato & splash of cream.

PIZZA & TOPPINGS

Pizza for Two **\$15**

12 inch Imported Cheese, White or Pesto pizza ... just the right size to share with a choice of toppings.

Pizza Grande **\$18**

16 inch Imported Cheese, White or Pesto Pizza for a larger crowd & appetite

Toppings – The Veggies...etc.

\$1.50/ each

- Mushrooms
- Onions
- Spinach
- Pineapple
- Basil Pesto
- Fresh & Sundried Tomatoes
- Black Olives
- Green Peppers
- Basil
- Artichoke Hearts

Toppings– The Meat...etc.

\$2.50/each

- Pepperoni
- Fennel Sausage
- Ham
- Grilled Chicken
- Goat Cheese
- Ricotta
- Roasted Red Peppers
- Bacon
- Meatball
- Anchovies
- Extra Cheese
- Sopressata
- Angus grind

Take a Pizza TO GO!

CHEF'S

FEATURED ENTREES

Will be announced weekly at Market Price

THE PUB @ PASEO, FORT MYERS, FL

**Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.*

Please make your Server aware of any food allergies.

We are happy to answer any inquiries.

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W I N E S & . . .

Red Wines by the glass \$5.50

Ravage Cabernet
Sycamore Lane Pinot Noir
Red Diamond Malbec
Blackstone Merlot

White Wines by the glass \$5.50

Hess Chardonnay
Clos du Bois Chardonnay
Montevine White Zinfandel
Ruffino Pinot Grigio

Beers on Tap \$3.50

Corona Light
Stella Artois

Beers by the Can \$3.50

Bud Lite
Miller Lite
Coors Lite & many more... ask your
Server for our entire Selection!

The Softer Side \$2.50

Fresh Brewed Iced Tea
Raspberry Iced Tea
Lemonade
Coke, Sprite, Diet Coke

Coffee & Tea

Premium blend of Coffees & Teas \$2.50

S W E E T T R E A T S

Black & White Cake \$6.95

Moist & rich chocolate cake layered with
light buttercream frosting.

Carrot Cake \$6.95

Made with fresh carrots, loaded with walnuts
layered with cream cheese frosting.

Tiramisu \$6.95

A classic Italian dessert, elegant and rich layered
Italian dessert made with delicate ladyfinger
cookies, espresso

Gelato \$4

Pistachio
Salted Carmel
Biscotti

Ice Cream by the Scoop. \$3

Loveboat Premium

Birthday Cake
Chocolate Almond
Spumoni

Sunday Brunch is back!
Ask your Server for details.

T H E P U B @ P A S E O , F O R T M Y E R S , F L

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