

pangea

DINNER

BRUSCHETTA (2 pieces) \$8

CHARRED CHERRY TOMATO
cherry tomatoes, garlic, basil, evoo

FUNGHI
wild mushrooms, rosemary, sage, garlic

TUSCAN CHICKEN LIVER SPREAD
chicken liver spread, herbs, garlic, evoo

WHITE BEAN
smashed white bean, sun-dried tomato,
rosemary, touch of sherry vinegar, evoo

CECI PANTELLERIA
smashed chickpea, preserved lemon,
black olive tapenade, touch of spicy harissa.

****CRAVINGS**** \$15
one piece each of all bruschette

ANTIPASTI

SIGNATURE CROCHETTE \$9
potato-salt cod croquettes, chives,
aioli pimenton

CALAMARI FRITTI \$12
smoked spicy marinara

HUMMUS di CECI \$7
fresh lemon, tahini, fried chickpeas, evoo, pita

GAMBERETTI AGLIO OLIO \$12
sizzling shrimp, garlic, pepperoncino, evoo

INSALATE

pangea HOUSE SALAD \$9
fresh mesclun, champagne vinaigrette

ARUGULA \$10
apple, gorgonzola, pine nut

WATERMELON \$10
arugula, feta, basil, red onion, balsamic, almond

GOAT CHEESE \$10
goat cheese round, mesclun, roasted beets,
champagne vinaigrette

PASTA

LINGUINE NERO \$20
shrimp, calamari, squid ink-tomato marinara,
touch of pepperoncino, parsley

RIGATONI NORMA \$16
classic sicilian - crispy eggplant, marinara,
basil, ricotta salata

TAGLIATELLE PORK SUGO \$16
slow-braised pork, marinara, rosemary, sage

MAIN

POLLO MAROCCO \$20
moroccan spiced chicken, olive, chickpea,
preserved lemon, couscous

SALMONE \$25
grilled sushi-grade salmon, citrus glaze,
golden beets, asparagus

STEAK FRITES \$24
garlic-soy marinated skirt steak, crispy fries

BRAISED PORK SHOULDER \$20
tomato, rosemary, garlic, mashed potatoes

BLACKENED CHICKEN BREAST \$18
over wilted spinach, charred tomato,
sautéed mushrooms

GRILLED VEGETABLE LASAGNA \$18
layered grilled summer vegetables, panko crust
sun-dried tomato pesto, basil, fried chickpea
(pasta-free/vegan)

THE **pangea** BURGER \$14
rich brisket blend, sliced tomato, lettuce, crispy fries.
add: cheddar, american, gorgonzola, bacon +\$2

CONTORNI \$7

WILTED BABY SPINACH

CRISPY FRIES

ROASTED GARLIC MASHED POTATOES