

pangea

CABARET LOUNGE

\$20 per person minimum
food or drink

SPLIT CHECKS: MAXIMUM 2 CREDIT CARDS PER TABLE

BRUSCHETTA (2 pieces) \$9

CHARRED CHERRY TOMATO
cherry tomatoes, garlic, basil

FUNGHI
wild mushrooms, rosemary, sage, garlic, aioli

TUSCAN CHICKEN LIVER
chicken liver-mushroom spread with
garlic, rosemary, fried sage

WHITE BEAN
smashed white bean with sundried tomato,
rosemary, a touch of sherry vinegar

PANTELLERIA
smashed chickpea with preserved lemon,
black olive, a touch of spicy harissa

CRAVINGS \$18
one piece of each bruschetta

ANTIPASTI

CLASSIC BUTTERNUT SQUASH SOUP \$10
roasted butternut squash, nutmeg, butter,
ginger, cinnamon

SEARED SALMON CAKES (2) \$12
with sweet roasted red pepper sauce

GRILLED ASPARAGUS ROMESCO \$12
romesco sauce of sweet nora peppers,
tomato, almonds

BACCALÀ MANTECATO \$12
venetian-style salt cod with mashed potato
and olive oil, served with garlic toast

PASTA

LINGUINE NERO \$22
shrimp, calamari, squid ink-tomato marinara,
touch of pepperoncino, basil

LINGUINE CAVOLO NERO-SHRIMP \$22
shrimp, black tuscan kale-leek pesto,
parmesan, lemon zest, pistachio

LINGUINE SICILIAN MEATBALLS \$20
beef, currants, pine nuts, spicy tomato

TAGLIATELLE PORK SUGO \$22
artisanal pasta, slow-braised pork, plum tomato,
rosemary, sage

MAIN

POLLO MAROCCO \$25
moroccan spiced chicken, olive, chickpea,
preserved lemon, couscous

POLLO alla ROMANA \$25
chicken simmered with roasted mixed peppers,
onion, garlic and tomato, over polenta

STEAK FRITES \$28
garlic-soy marinated skirt steak, crispy fries

SALMONE \$26
sushi-grade salmon grilled to order, citrus glaze,
roasted brussels sprouts, butternut squash

THE pangea CHEF SALAD \$18
shrimp, romaine, avocado, feta, tomato, cucumber,
red onion, golden beet, kalamata olive

THE pangea BURGER \$18
rich beef brisket blend
sliced tomato, lettuce, crispy fries
add: cheddar, american, gorgonzola, bacon \$2/each

GRILLED VEGETABLE LASAGNA (V) \$20
grilled vegetables layered with sun-dried
tomato pesto, basil, marinara, fried chickpea,
panko crust (no pasta)

NEW BEDFORD SEA SCALLOPS \$28
pan-seared with a white wine, lemon, butter and
pink peppercorn sauce, with brandade (potato-
salt cod baccalà, olive oil), grilled asparagus