

Thanks for welcoming us to the Island!

We at Pogacha are proud of our long held standards (36 years) of making most everything from scratch—we have always been proponents of doing it the right way not the easy way, produce a quality product, source locally whenever possible ... it's not fancy its just good! And that effort is reflected not only on our menu but in our specials. With that in mind we are pleased to present your favorite specials, the most popular, from 2022 for your enjoyment during the first two months of 2023

Each special begins on Wednesday and will be available 1 week or while supplies last

TO START OFF 2023 !!

COME & ENJOY THE

BEST

OF

2022

YOUR FAVORITE SPECIALS

YOU ARE WELCOME TO TAKE THIS CARD

JANUARY

(4th) Beef Stroganoff—Sirloin Steak and tender Mushrooms in a creamy Stroganoff Sauce served over our Fresh Fettuccine Noodles

(11th) Chicken Parmesan—We are breading fresh breasts in our own mixture, flash seared in pure olive oil with our Homemade Tomato Fresh Basil Sauce, topped with grated Parmesan then finished in the oven, served over house made Casarecce Pasta

(18th) Seafood Cannelloni Hand rolled in our own Fresh Pasta, Pogacha Seafood Cannelloni is filled with a mixture of Pacific Bay Shrimp, Ocean Gulf Prawns, Sea Scallops, Parmesan & Ricotta Cheeses, fresh Spinach & Herbs. Baked in a Creamy White Wine Lemon Sauce

(25th) Hunters Chicken—Lightly breaded and pan-fried Chicken Breasts are served in a Red Wine sauce full of Bacon, Onions, Mushrooms and Garlic. Finished with Pesto Creme and served over a bed of house-made Fettuccine

FEBRUARY

(1st) Lasagna—Sheets of house made Lasagne noodles are layered with our own 8 hour sauce, Fennel sausage, 5 cheese blend and Mushroom Bechemel sauce, baked until bubbly and golden

(8th) Lobster Ravioli—Lobster, Fresh Herb and Cheese filled Raviolis in a house made Saffron Coconut Lime Sauce & topped with Prawns & Scallops

(16th) Cannelloni—House made pasta stuffed with the highest quality Angus beef and Painted Hills pork mixed with fresh herbs, garlic, Ricotta and Parmesan cheeses, then topped with our own Tomato Fresh Basil sauce and baked until golden and bubbly. Topped with creamy Parmesan sauce

(22nd) Tuscan Seafood Fettuccine—Tender Sea Scallops, Bay Shrimp and Calamari simmered in our Tuscan Herb cream sauce and tossed with our house made Fettuccine noodles