

SMALL PLATES

Food brings us together in a way like nothing else can. What better way to celebrate this union than by sharing a delicious bite, pre-meal.

MEATBALLS | 16.95

slow cooked in Sunday sauce, dollop of ricotta, herbs

ITALIAN STYLE RIBS | 16.95

stewed in Sunday sauce

FRIED BURRATA | 16.95

semi-soft fresh mozzarella, Italian breadcrumbs, lightly fried, tomato sauce

EGGPLANT STACK | 16.95

panko crusted eggplant, roasted red peppers, fresh mozzarella, spinach, tomato sauce

MUSSELS | 16.95

red sauce or white wine, herbs

CLAMS CASINO | 14.95

Jersey clams, bacon, onions, peppers, Italian breadcrumbs

CARPACCIO | 19.95

beef, mixed greens, shaved parmesan, truffle

BROCCOLI RABE & SAUSAGE | 15.95

mild Italian sausage, roasted garlic, EVOO

SOUP

Warms the body, heart, and soul

TRADITIONAL PASTA FAGIOLI | 7.95

cannellini beans, tomatoes, onions, garlic herbs, fresh pasta, parmigiano

SALADS

Eat Clean, Eat Green! These salads are anything but boring.

KALE CAESAR | HALF 6.95 / FULL 12.95

chopped kale, creamy anchovy dressing, shaved sharp asiago, toasted pine nuts, croutons

THE MISTO | HALF 8.95 / FULL 14.95

mixed greens, pears, walnuts, goat cheese, balsamic vinaigrette

THE ITALIAN | HALF 8.95 / FULL 14.95

mixed greens, heirloom cherry tomatoes, onion, cucumber, kalamata olives, balsamic

CUCUMBER TOMATO | 14.95

cucumbers, heirloom cherry tomatoes, red onion, EVOO, touch of balsamic

THE BEET | 14.95

mixed greens, roasted beets, goat cheese, walnuts, balsamic vinaigrette

MOZZARELLA BURRATA | 16.95

semi-soft fresh mozzarella, heirloom cherry tomatoes, red peppers, basil, EVOO, balsamic

Chicken 7.95 // Shrimp 11.95 // Salmon 12.95

A \$5.00 split charge will be added to entrees split in the kitchen. Please notify us of any food allergies. Not all ingredients may be listed.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

Out of consideration for other guests who are waiting, we may ask for your table once you've finished your meal.

PASTA

Every pasta shape deserves a special sauce. There is something glorious about a steaming hot dish of pasta where the sauce perfectly coats each piece. Every bite delivers maximum flavor and texture. We have perfected this art and take our craft very seriously. Dishes are paired accordingly.

You can question but not substitute perfection.

Add a side house or kale caesar salad to any dish for 3.95

RIGATONI BOSCAIOLA | 19.95

pancetta, mushrooms, peas, vodka sauce

CAVATELLI TRATTORIA | 22.95

chicken, spinach, cherry tomatoes, roasted garlic, herbs

SPAGHETTI POMODORO

HALF 8.95 / FULL 17.95

tomato sauce, garlic, herbs, parmigiano, EVOO

SPAGHETTI AMATRICIANA | 18.95

tomato sauce, pancetta, onions

ZUPPA DI PESCE | 32.95

clams, mussels, shrimp, scallops, tomato sauce, herbs, spaghetti

LASAGNA | 22.95

thinly layered fresh pasta, sausage ragu, creamy ricotta, fresh mozzarella, parmigiano

CAVATELLI WITH SAUSAGE RAGU | 23.95

mini sausage meatballs, tomato sauce, herbs

FUSILLI WITH BROCCOLI RABE & SAUSAGE | 21.95

mini sausage meatballs, sauteed broccoli rabe, roasted garlic, parmigiano

PAPPARDELLE BOLOGNESE | 21.95

ground veal, pork, beef, carrot, onion, fresh tomato sauce, herbs

SPAGHETTI CARBONARA | 18.95

pancetta, egg yolk over easy, parmigiano, EVOO

PAPPARDELLE WITH PESTO | 19.95

Add Chicken 6.95 Add Shrimp 9.95

basil, toasted pine nuts, EVOO, parmigiano, touch of cream

GNOCCHI | 19.95

ricotta and flour gnocchi, fresh mozzarella, tomato sauce, herbs, parmigiano

RAVIOLI FORMAGGI | 18.95

ricotta, tomato sauce, herbs, parmigiano

CAVATELLI WITH SUNDAY SAUCE | 25.95

pork ribs, sausage, meatball, tomato sauce, herbs

SPAGHETTI WITH CLAMS | 24.95

Jersey clams, white wine, herbs, or tomato sauce

SPAGHETTI WITH SHRIMP ARRABIATA | 28.95

fiery tomato sauce, wild caught shrimp, herbs, cherry peppers

ENTREÉS

Some of the best meals are made with a few simple, quality ingredients.

Add a side of Spaghetti Pomodoro for 3.95 // Add a side house or kale caesar salad for 3.95

STUFFED PORTOBELLO | 19.95

mushroom caps, broccoli rabe, roasted red peppers, fresh mozzarella, breadcrumbs

STEAK PIZZAIOLA | 34.95

NY Strip, peppers, onions, mixed mushrooms, tomatoes, fresh mozzarella

CHICKEN/VEAL MARSALA | 24.95/32.95

sweet marsala wine, mixed mushrooms

FIRE ROASTED SALMON | 29.95

herbs, garlic, EVOO, lemon

CHICKEN MILANESE | 21.95

chicken breast, breadcrumbs, tomato salad, shaved asiago, fresh mozzarella, herbs, balsamic glaze

CHICKEN SORRENTINO | 22.95

chicken breast, sliced eggplant, fresh mozzarella, herbs, light tomato sauce

CHICKEN/VEAL PICCATA | 22.95/34.95

capers, oven-roasted tomatoes, white wine, lemon, herbs

CHICKEN/SHRIMP FRANCESE | 20.95/26.95

egg batter, white wine, lemon

PIZZA

Our pizza is served well done — which means cooked to perfection in a high-temperature brick oven next to a fire. This often means the crust may appear more golden brown than you are accustomed to. Rest assured, this process results in a crispy crust that can withstand the weight of sauce, fresh mozzarella, and toppings without being soggy.

TOPPINGS

REGULAR TOPPINGS

Pepperoni, Sausage, Peppers, Onions, Mushrooms, Pineapple, Jalapeno, Spinach, Bacon, Anchovies, Roasted Peppers, Meatball, Broccoli Rabe, Roasted Eggplant, Fresh Tomatoes, Fresh Garlic

PREMIUM TOPPINGS

Chicken, Shrimp, Clams, Prosciutto

	12" ROUND	12" x 18" ROMAN	10" CAULIFLOWER
Plain	14.50	17.50	15.50
Regular Toppings	2.00	3.00	2.00
Premium Toppings	3.00	5.00	3.00

Vegan & Gluten Free Options Available

Our signature pizzas are made with fresh mozzarella, plum tomatoes, basil, and parmigiano

SPECIALTY PIES

12" | 18" ROMAN | 10" CAULIFLOWER

THE CASINO - 19.95 | 23.95 | 19.95

chopped Jersey clams, bacon, onions, peppers, bread crumbs, fresh mozzarella

QUATTRO FORMAGGI - 17.95 | 20.95 | 17.95

fresh mozzarella, asiago, ricotta, gorgonzola, pesto

KUNG FU CHICKEN - 17.95 | 19.95 | 17.95

chicken, red onion, pineapple, fresh mozzarella, sweet Asian BBQ sauce

THE WORKS - 18.95 | 20.95 | 18.95

broccoli rabe, sausage, roasted peppers

MIXED MUSHROOM - 19.95 | 22.95 | 19.95

crimini, shitake, button mushrooms, goat cheese, fresh mozzarella, truffle oil

SHRIMP PESTO - 19.95 | 23.95 | 19.95

shrimp, cherry tomato, herbs, fresh mozzarella

THE HERBIVORE - 19.95 | 21.95 | 18.95

roasted eggplant, spinach, mushrooms, roasted peppers

H A N D M A D E P A S T A • P I Z Z A

WINE LIST

HOUSE WINE BY THE GLASS | 7

Moscato, Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel, Pinot Noir, Cabernet Sauvignon

CHAMPAGNE & SPARKLING *glass / bottle*

1001 Split Zonin Prosecco 187ml	10
1002 Avissi Prosecco di Treviso	30
1003 Veuve Clicquot Brut Yellow Label	130
1004 Moet Imperial Brut	120
1005 Moet And Chandon Imperial Nectar Rosé	120
1006 Chandon Brut Champagne	49
1007 Dom Pérignon Champagne	550

CRISP & REFRESHING WHITES

2001 Bartenura Moscato D'Asti	10/32
2002 Chateau Ste. Michelle Riesling	8/29
2003 Crossings Sauvignon Blanc	13/42
2004 Ruffino Lumina Pinot Grigio	8/28
2005 Ca' Montini Pinot Grigio	35
2006 Santa Margherita Pinot Grigio	16/54
2007 Famille Perrin Rosé	12/33
2008 Sella & Mosca La Cala Vermentino	22
2009 Ruffino Orvieto Classico	29

RICH & LUSH WHITES

3001 Duckhorn Decoy Chardonnay Sonoma	13/39
3002 Jordan Chardonnay Sonoma	75
3003 La Crema Chardonnay Sonoma Coast	36
3004 William Hill Chardonnay	29
3005 Peirano Chardonnay	12/34
3006 Cakebread Chardonnay	96
3007 Stag's Leap Wine Cellars "Karia" Chardonnay, Napa	54

HALF BOTTLES

8001 Whitehaven Sauvignon Blanc 375ml	23
8002 Sonoma-Cutrer Chardonnay 375ml	30
8003 J Vineyards Pinot Noir (2019) 375ml	23
8004 Hess Allomi Cabernet Sauvignon (2018) 375ml	29



PASTAIO

Royal Oak • Rooftop

Inquire today about our private dining rooms & rooftop for your next event.

From corporate board meetings, networking events, and intimate celebrations, Pastaio has limitless possibilities that can cater to your needs.

events@eatpastaio.com

SOFT & ELEGANT REDS *glass / bottle*

4001 Nespolino Rosso Sangiovese/Merlot (2019)	9/26
4002 Santa Cristina Chianti (2018)	11/36
4003 Erath Resplendent Pinot Noir (2019)	36
4004 La Crema Pinot Noir (2019)	45
4005 Meiomi Pinot Noir (2019)	16/46

RUSTIC & ROBUST REDS

5001 Barone Fini Merlot, Trentino (2019)	11/36
5002 Tenet The Pundit Syrah (2019)	42
5003 Duckhorn Decoy Merlot (2019)	45
5004 Callaway Cellar Selection Cabernet Sauvignon (2018)	34
5005 J. Lohr Cabernet Sauvignon (2019)	13/42
5006 Freakshow Red Blend (2019)	13/42
5007 Unshackled Red Blend (2019)	56
5008 Hill Family Estate Barrel Red Blend (2018)	64
5009 Gaja Ca' Marcanda "Promis" Toscana IGT (2020)	105

UNIQUE ITALIAN REDS

6001 Sartori Valpolicella Classico Superiore V.D.M. (2019)	36
6002 Bertani Amarone Della Valpolicella Classico (2017)	130
6003 Fontanafredda Barolo (2016)	110
6004 Antinori Pian Della Vigne Brunello Di Montalcino (2016)	138

BIG & BOLD REDS

7001 Ca' Momi Rosso Red Blend (2020)	32
7002 Decoy Cabernet Sauvignon (2019)	16/54
7003 Charles Krug Cabernet Sauvignon (2020)	81
7004 Quilt Cabernet Sauvignon (2019)	105
7005 Austin Hope Cabernet Sauvignon (2020)	120
7006 Cakebread Cabernet Sauvignon (2019)	144
7007 Oakville Ranch Cabernet Sauvignon (2016)	210
7008 Caymus Cabernet Sauvignon, Napa (2020)	185
7009 Far Niente Cabernet Sauvignon, Napa (2019)	220
7010 Silver Oak Cabernet Sauvignon, Alexander Valley (2018)	165
7011 Nickel & Nickel Cabernet Sauvignon C.C. Ranch (2019)	195
7012 Jordan Cabernet Sauvignon, Sonoma (2019)	125
7013 Antinori Tignanello Toscana IGT (2019)	275
7014 Stag's Leap Wine Cellars "Artemis" Cabernet Sauvignon, Napa (2017)	115
7015 Stag's Leap Wine Cellars "Fay" Cabernet Sauvignon, Napa (2017)	245

COCKTAILS

OO G&T | 14.95

Highclere Castle Gin, citrus elixir, tonic

OO 14 | 15.95

1920 Old Forester Prohibition, honey syrup, lemon juice, mint leaves

OO FASHIONED | 18.95

Barrel-aged Pastaio house blend bourbon, bitters, amarena cherry

ANEJO OLD FASHIONED | 18.95

Barrel-aged Patrón Añejo, bitters, lime, amarena cherry

MONARCH'S MARTINI | 16.95

Grey Goose Vodka, Frangelico, vanilla syrup, espresso, heavy cream

SKYFALL | 14.95

Highclere Castle Gin, house made rosemary honey syrup, lemon juice, club soda, topped with Pinot Noir

QUEEN OF HEARTS | 15.95

Patrón Silver, fresh jalapeños, lime juice, grapefruit juice, simple syrup, smoked sea salt rim

SUNSEEKER | 14.95

Bacardi Coconut, Bacardi Pineapple, Disaronno, lime juice, orange juice, pineapple juice

PROSECCO SLUSHIE | 14.95

Grey Goose Vodka, peach puree, prosecco

CANNOLI CREAM MARTINI | 15.95

Stoli Vanilla Vodka, biscotti syrup, half & half

MOCKTAILS

add Gin or Vodka | \$8

PEACH COBBLER | 5.95

peach puree, lime juice, simple syrup, club soda, cinnamon stick

STRAWBERRY MULE | 5.95

strawberry puree, lime juice, ginger beer

CUCUMBER GIMLET | 5.95

club soda, muddled cucumber, lime juice, simple syrup

GINGER SHIRLEY | 5.95

ginger beer, club soda, lime juice, grenadine

BEVERAGES

Coke Products, Fresh Brewed Iced Tea, Fever Tree Ginger Beer, Espresso Drinks

PERKS

Coffee, Cappuccino, Espresso, Latte
add Almond, Hazelnut, or Vanilla



PASTAIO
HANDMADE PASTA & PIZZA

Palm City • Port St Lucie • Royal Oak