

# PASTAI @

Sun-Thur: 12pm - 9pm Fri & Sat: 12pm - 10pm

# 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 | 14.95 slow cooked in Sunday sauce, dollop of ricotta, herbs

ITALIAN STYLE RIBS | 15.95 stewed in Sunday Sauce

FRIED BURRATA | 13.95 semi-soft fresh mozzarella, Italian breadcrumbs, lightly fried, tomato sauce

EGGPLANT STACK | 13.95 panko crusted eggplant, roasted red peppers, fresh mozzarella, spinach, tomato sauce

MUSSELS | 14.95 red sauce or white wine, herbs

CLAMS CASINO | 12.95 Jersey clams, bacon, onions, peppers, Italian breadcrumbs, garlic aioli

BROCCOLI RABE & SAUSAGE | 13.95 mild Italian sausage, roasted garlic, EV00

# SOUP

Warms the body, heart, and soul

TRADITIONAL PASTA FAGIOLI | 5.95 cannellini beans, tomatoes, onions, garlic herbs, fresh pasta, parmigiano

# ENTREES

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

CHICKEN/SHRIMP FRANCESE | 19.95/23.95 egg batter, white wine, lemon served with potato croquette

CHICKEN MILANESE | 19.95 chicken breast, breadcrumbs, tomato salad, shaved asiago, fresh mozzarella, herbs, balsamic glaze

CHICKEN/VEAL MARSALA | 23.95/32.95 sweet marsala wine, mixed mushrooms served with potato croquette

STUFFED PORTOBELLO | 18.95 mushroom caps, broccoli rabe, roasted red peppers, fresh mozzarella, breadcrumbs, served with potato croquette

\*FIRE ROASTED SALMON | 23.95 herbs, garlic, EV00, lemon, served with potato croquette

\*STEAK PIZZAIOLA | 29.95 NY Strip, peppers, onions, mixed mushrooms, tomatoes, fresh mozzarella, served with potato croquette

CHICKEN/VEAL PICCATA | 19.95/32.95 capers, oven-roasted tomatoes, white wine, lemon, herbs, served with potato croquette

CHICKEN SORRENTINO | 19.95 chicken breast, sliced eggplant, fresh mozzarella, herbs, light tomato sauce, served with potato croquette

# SALADS

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

KALE CAESAR | HALF 5.95 / FULL 9.95 chopped kale, creamy anchovy dressing, shaved sharp asiago, toasted pine nuts, croutons

THE MISTO | HALF 7.95 / FULL 13.95 mixed greens, pears, walnuts, goat cheese, balsamic vinaigrette

THE ITALIAN | HALF 6.95 / FULL 12.95 mixed greens, heirloom cherry tomatoes, onion, cucumber, kalamata olives, balsamic

Add Gorgonzola 2.95

Add protein to any salad: Chicken 6.95 // Shrimp 8.95 // Salmon 9.95

tomatoes, basil, EV00, balsamic

THE BEET | 13.95

CUCUMBER TOMATO | 12.95

onion, EV00, touch of balsamic

walnuts, balsamic vinaigrette

cucumbers, heirloom cherry tomatoes, red

mixed greens, roasted beets, goat cheese,

MOZZARELLA BURRATA | 14.95

semi-soft fresh mozzarella, heirloom cherry

# PASTA DISHES

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 | 17.95 pancetta, mushrooms, peas, vodka sauce

CAVATELLI TRATTORIA | 18.95 chicken, spinach, cherry tomatoes, roasted garlic, herbs

PAPPARDELLE BOLOGNESE | 19.95 ground veal, pork, beef, carrot, onion, fresh tomato sauce, herbs

\*SPAGHETTI CARBONARA | 16.95 pancetta, egg yolk over easy, parmigiano, EV00

SPAGHETTI POMODORO | HALF 7.95 / FULL 15.95 tomato sauce, garlic, herbs, parmigiano, EV00  $\,$ 

PAPPARDELLE WITH PESTO | 17.95 - Add Chicken 6.95 Add Shrimp 8.95 basil, toasted pine nuts, EV00, parmigiano, touch of cream

SPAGHETTI AMATRICIANA | 16.95 tomato sauce, pancetta, onions

ZUPPA DI PESCE | 26.95 clams, mussels, shrimp, scallops, tomato sauce, herbs, spaghetti

GNOCCHI | 19.95 ricotta and flour gnocchi, fresh mozzarella, tomato sauce, herbs, parmigiano

LASAGNA | 21.95 thinly layered fresh pasta, sausage ragu, creamy ricotta, fresh mozzarella, parmigiano

RAVIOLI FORMAGGI | 17.95 ricotta, tomato sauce, herbs, parmigiano

CAVATELLI WITH SAUSAGE RAGU | 21.95 mini sausage meatballs, tomato sauce, herbs

CAVATELLI WITH SUNDAY SAUCE | 23.95 pork ribs, sausage, meatball, tomato sauce, herbs

SPAGHETTI WITH CLAMS | 21.95 Jersey clams, white wine, herbs, or tomato sauce

FUSILLI WITH BROCCOLI RABE & SAUSAGE | 18.95 mini sausage meatballs, sauteed broccoli rabe, roasted garlic, parmigiano

SPAGHETTI WITH SHRIMP ARRABIATA | 22.95 fiery tomato sauce, wild caught shrimp, herbs, cherry peppers

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.

CONSUMER ADVISORY: \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# PASTA PIZZA

#### D I 7 7 A

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.

	ROUND	ROMAN STYLE	CRUST 10"
PLAIN	13.95	16.95	14.95
ADD REGULAR TOPPINGS	2.00	2.50	1.75
ADD PREMIUM TOPPINGS	3.00	5.00	3.00

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

# TOPPINGS

#### **REGULAR TOPPINGS**

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

#### PREMIUM TOPPINGS

• White Anchovies • Chicken • Shrimp • Clams • Prosciutto

# SPECIALTY PIES

THE CASINO chopped Jersey clams, bacon, onions, peppers, bread crumbs, fresh mozzarella	18.95	22.95	18.95
QUATTRO FORMAGGI fresh mozzarella, asiago, ricotta, gorgonzola, pesto	15.95	19.95	16.95
KUNG FU CHICKEN chicken, red onion, pineapple, fresh mozzarella, sweet Asian BBQ sauce	16.95	18.95	16.95
SHRIMP PESTO shrimp, cherry tomato, herbs, fresh mozzarella	18.95	22.95	18.95
MIXED MUSHROOM crimini, button and shitake mushrooms, goat cheese, fresh mozzarella, truffle oil	17.95	21.95	18.95
THE WORKS broccoli rabe, sausage, roasted peppers	16.95	19.95	16.95
THE HERBIVORE roasted eggplant, spinach, mushrooms, roasted peppers	16.95	20.95	17.95

### SANDWICHES

Available during lunch service only; Not available after 4pm. Served with french fries.

SAUSAGE, PEPPER & ONION | 12.95 crispy baguette, mini sausage meatballs, sauteed peppers, onions, tomato sauce

MEATBALL | 12.95 crispy baguette, meatball, tomato sauce, fresh mozzarella

#### CHICKEN & BROCCOLI RABE | 12.95

crispy baguette, breaded chicken breast, broccoli rabe, roasted red peppers, shaved Asiago cheese

# PROSCIUTTO & FRESH MOZZARELLA | 12.95

crispy baguette, thinly sliced prosciutto, fresh mozzarella, roasted peppers, herbs, touch of balsamic

A 2.99% customer service charge is applied to all card sales. The displayed prices are the cash prices.

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

#### IC O C K T A I L S

00 G&T | 12.95

Highclere Castle Gin, citrus elixir, mint

ROSSO RUBINO | 12.95

Empress Gin, St Germaine, ruby red grapefruit, club soda, rosemary

PROSECCO SLUSHIE | 9.95

prosecco w/ choice of peach, strawberry or coconut sub Tito's Handmade Vodka for 2

APEROL SPRITZ | 10.95

Aperol & prosecco, orange slice

MOSCOW MULE | 12.95

Tito's Handmade Vodka, ginger beer, fresh lime, ginger sugar cube

MOJITO | 12.95

Bacardi Superior, muddled mint, simple syrup, club soda

PALOMA | 14.95

Casamigos, Ruby Red Grapefruit Juice, smoked salt rim

OLD FASHIONED | 14.95

Top shelf bourbon, traditional or with our seasonal twist

ESPRESSO MARTINI | 12.95

Absolut Vanilla Vodka, Kahlúa, Frangelico, espresso, creme de cocoa

CANNOLI CREAM MARTINI | 12.95 Faretti Biscotti Liquor, half & half

# WINES BY THE GLASS

#### WHITE

ZONIN - Prosecco, Italy | 10 split

SEVEN DAUGHTERS - Moscato, Italy | 8

SANTA MARGHERITA - Pinot Grigio, Italy | 15

CROSSINGS - Sauvignon Blanc, NZ | 9

ILLUMINATE KIM CRAWFORD

~70 CALORIES Sauvignon Blanc, NZ | 14

BUTTER - Chardonnay, CA | 9

RUFFINO - Orvieto, Italy | 8

BERTANI DUE UVE - White Blend, Italy | 10

SCALABRONE - Rose, Italy | 11

#### RED

MEIOMI - Pinot Noir, California | 12

BARONE- Merlot | 9

CALLAWAY - Cabernet | 8

SILVER PALM - Cabernet, California | 14

SANTA CRISTINA - Toscano Rosso Italy | 10 FREAKSHOW - Red Blend, California | 12

# MOCKTAILS

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