

PASTAI^{OO}

SMALL PLATES

BRUSCHETTA

Jersey baguette, tomato, garlic, basil, EV00 / 13.95

STUDY OF ITALY

meatball, sausage, ribs, veal bracirole, stewed in Sunday sauce / 19.95

MEATBALLS

slow cooked in Sunday sauce, dollop of ricotta, herbs / 17.95

FRIED BURRATA

semi-soft fresh mozzarella, Italian breadcrumbs, lightly fried, tomato sauce / 17.95

BROCCOLI RABE & SAUSAGE

mild Italian sausage, roasted garlic, EV00 / 16.95

MUSSELS

mussels, white wine, plum tomato sauce, garlic, basil, Jersey baguette / 18.95

CLAMS ITALIAN STYLE

Jersey little neck clams, white wine, onions, peppers, garlic, EV00, herbs, Jersey baguette / 18.95

GRILLED OCTOPUS

Spanish octopus, mixed Mediterranean olives, blistered heirloom tomatoes, roasted garlic, lemon, EV00, herbs / 21.95

SOUP & SALADS

TRADITIONAL PASTA FAGIOLI

cannellini beans, tomatoes, onions, garlic herbs, fresh pasta, parmigiano / 7.95

CARPACCIO

thinly-sliced center cut filet, mixed greens, shaved Parmesan, truffle / 21.95

KALE CAESAR

chopped kale, creamy anchovy dressing, shaved sharp asiago, toasted pine nuts, croutons / 13.95

CUCUMBER TOMATO

cucumbers, vine ripened tomatoes, red onion, EV00, balsamic, basil, Italian parsley / 15.95

THE BEET

mixed greens, roasted beets, goat cheese, walnuts, balsamic vinaigrette / 15.95

MOZZARELLA BURRATA

semi-soft fresh mozzarella, heirloom cherry tomatoes, basil, EV00, balsamic / 18.95

Add Chicken 7.95 // Shrimp 11.95 // Salmon 12.95

SIDES

SAUTÉED SPINACH / 7.95

GARLIC ROASTED BRUSSELS / 7.95

BROCCOLI RABE / 7.95

ROASTED OLIVES / 9.95

BROCCOLINI / 8.95

ADD SIDE HOUSE OR CAESAR / 5.95

PASTA

LASAGNA

thinly layered fresh pasta, sausage ragu, creamy ricotta, fresh mozzarella, parmigiano / 26.95

PAPPARDELLE BOLOGNESE

ground veal, pork, beef, carrot, onion, plum tomato sauce, herbs / 26.95

GNOCCHI

ricotta and flour gnocchi, fresh mozzarella, tomato sauce, herbs, parmigiano / 24.95

QUATTRO FORMAGGI RAVIOLI

fresh mozzarella, stracciatella, ricotta, parmigiano, plum tomato sauce, basil, EV00 / 24.95

SPAGHETTI CARBONARA

pancetta, egg yolk, parmigiano, EV00 / 24.95

ITALIAN-AMERICAN CLASSICS

CHICKEN/VEAL MARSALA

mixed mushrooms, Marsala Demi-glacé, seasonal vegetable / 28.95/36.95

VEAL CHOP PARMIGIANA

14oz center-cut, Nonna's breadcrumbs, tomato sauce, fresh mozzarella, EV00, basil, seasonal vegetable / 42.95

STEAK & SEAFOOD

BONE-IN-RIBEYE

18 oz char-grilled, red wine reduction, seasonal vegetable / 48.95

PASTA NERO

sautéed octopus, mixed Mediterranean olives, EV00, heirloom tomatoes, white wine, herbs, garlic, squid ink linguini / 32.95

PESCE BIANCO

Chef's daily selection of fresh, seasonal white fish / MP

SHRIMP ARRABIATA

shrimp, fiery tomato sauce, spaghetti, cherry peppers, herbs / 32.95

PIZZA

MARGHERITA

fresh mozzarella, basil, EV00 / 17.95

SAUSAGE ARRABIATA

mild Italian sausage, hot cherry peppers, fresh mozzarella, EV00, basil, oregano / 19.95

VEGETARIAN

STUFFED PORTOBELLO

mushroom caps, broccoli rabe, roasted red peppers, fresh mozzarella, breadcrumbs, seasonal vegetable / 18.95

EGGPLANT STACK

panko crusted eggplant, roasted red peppers, fresh mozzarella, spinach, tomato sauce / 18.95

PAPPARDELLE PESTO

basil, toasted pine nuts, EV00, parmigiano / 24.95

RIGATONI BOSCAIOLA

pancetta, mushrooms, peas, vodka sauce / 26.95

CAVATELLI TRATTORIA

chicken, spinach, cherry tomatoes, roasted garlic, herbs / 26.95

SCALLOP RISOTTO

arborio rice, scallops, fish fumet, white wine, EV00, herbs / 36.95

MUSHROOM RISOTTO

arborio rice, white wine, mixed mushrooms, black truffle, EV00 / 28.95

CHICKEN/VEAL PICCATA

capers, sun-dried tomatoes, Roman artichokes, white wine, lemon, herbs, seasonal vegetable / 28.95/36.95

CHICKEN MILANESE

Nonna's breadcrumbs, tomato salad, shaved asiago, herbs / 26.95

FILET MIGNON

8oz char-grilled, red wine reduction, seasonal vegetable / 44.95

CIOPINNO

Maine lobster tail, fresh catch, mussels, clams, shrimp, white wine, tomato broth, basil, grilled Jersey baguette / 38.95

SPAGHETTI VONGOLE

Jersey clams, EV00, garlic, white wine, Italian parsley / 28.95

FIRE ROASTED SALMON

crusted herbs, garlic, white wine, EV00, lemon / 34.95

QUATTRO FORMAGGI

fresh mozzarella, asiago, ricotta, gorgonzola, pesto / 17.95

MIXED MUSHROOM

crimini, shitake mushrooms, goat cheese, fresh mozzarella, truffle oil / 19.95

SPAGHETTI PRIMAVERA

fresh seasonal vegetables, EV00, garlic, herbs / 19.95

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.

Our stated and menu pricing is for CASH sales. Using any other form of payment including a credit or debit card will reflect the addition of the non-cash transaction. You may choose either form of payment to complete your purchase.



PASTAIO®

CHAMPAGNE & SPARKLING

001 SPLIT ZONIN Prosecco 187 ml	10
002 AVISSI Prosecco di Treviso	30
003 VEUVE CLICQUOT Brut Yellow Label	130
004 MOËT IMPERIAL Brut	120
005 MOËT AND CHANDON IMPERIAL NECTAR Rosé	120
006 CHANDON BRUT Champagne	49
007 DOM PÉRIGNON Champagne	550

CRISP & REFRESHING WHITES

101 BARTENURA Moscato D'Asti	11 38
102 CHATEAU STE. MICHELLE Riesling	10 34
103 CROSSINGS Sauvignon Blanc	12 40
104 RUFFINO LUMINA Pinot Grigio	9 32
105 CA' MONTINI Pinot Grigio	38
106 SANTA MARGHERITA Pinot Grigio	16 34
107 FAMILIE PERRIN Rosé	15 50
108 STELLA MOSCA LA CALA Vermentino	45
109 RUFFINO Orvieto Classico	32
110 LUGANA Cadei Frati	14 52

RICH & LUSH WHITES

201 DUCKHORN DECOY Chardonnay Sonoma	14 48
202 JORDAN Chardonnay Sonoma	75
203 NESPOLINO ROSSO Chardonnay	12 40
204 LA CREMA Chardonnay Sonoma Coast	38
205 PEIRANO Chardonnay	12 40
206 CAKEBREAD Chardonnay	96
207 STAG'S LEAP WINE CELLARS Chardonnay, Napa	50

SOFT & ELEGANT REDS

301 NESPOLINO ROSSO Sangiovese/Merlot '21	10 29
302 SANTA CRISTINA Chianti '21	12 40
303 ERATH RESPLENDENT Pinot Noir '21	46
304 LA CREMA Pinot Noir '21	30
305 MEIOMI Pinot Noir '21	16 34
306 CARPINETO Dogajolo Toscano '21	12 40

RUSTIC & ROBUST REDS

401 BARONE FINI Merlot, Trentino '21	11 38
402 TENET THE PUNDIT Syrah '20	49
403 DUCKHORN DECOY Merlot '19	50
404 CALLAWAY CELLAR SELECT Cabernet Sauvignon '20	38
405 J. LOHR Cabernet Sauvignon	12 44
406 FREAKSHOW Red Blend '21	14 36
407 UNSHACKLED Red Blend '21	60
408 STEFANO 'Valo' Toscana Rosso '20	16 60
409 GAJA CA' MARCANDA 'PROMIS' Toscana IGT '20	115

UNIQUE ITALIAN REDS

501 LUIGI RIGHETTI 'CAMPOLIETI' Valpolicella Ripasso '20	42
502 BERTONI AMARONE DELLA Valpolicella Classico '19	135
503 FONTENAFREDDA Barolo '18	120
504 ANTINORI PIAN DELLA Brunello Di Montalcino '18	150
505 BIONDI Montalcino Rosso '19	245

BIG AND BOLD

601 CA' MOMI ROSSO Red Blend '21	32
602 DECOY Cabernet Sauvignon '20	16 36
603 CHARLES KRUG Cabernet Sauvignon '19	81
604 GIBBS Cabernet Sauvignon '19	95
605 QUILT Cabernet Sauvignon '20	110
606 INGLENOOK 1882 Cabernet Sauvignon, Napa '19	100
607 AUSTIN HOPE Cabernet Sauvignon '20	120
608 CAKEBREAD Cabernet Sauvignon '19	144
609 OAKVILLE RANCH Cabernet Sauvignon '16	210
610 CAYMUS Cabernet Sauvignon, Napa '20	185
611 FAR NIENTE Cabernet Sauvignon, Napa '19	220
612 SILVER OAK Cabernet Sauvignon, Napa '18	265
613 ROUTESTOCK Cabernet Sauvignon, Napa '19	16 60
614 NICKEL & NICKEL Cabernet Sauvignon '19	195
615 JORDAN Cabernet Sauvignon, Sonoma '18	125
616 STEFANO 'Lolo' Toscana '19	160
617 STAG'S LEAP WINE CELLARS 'ARTEMIS' Cabernet Sauvignon, Napa '20	160
618 STAG'S LEAP WINE CELLARS 'FAY' Cabernet Sauvignon, Napa '19	245

HALF BOTTLES

700 WHITEHAVEN Sauvignon Blanc	25
701 SONOMA-CUTRER Chardonnay	32
702 J VINEYARDS Pinot Noir '20	28
703 HESS ALLOMI Cabernet Sauvignon '19	32

COCKTAILS

CAUGHT RED HANDED

Angel's Envy Bourbon, house-made thyme simple syrup, lemon, muddled raspberries 16

MAFIOSO MACCHIATO

Grey Goose Vodka, Kahlua, espresso, chocolate, torched cinnamon, touch of cream 16

VENDETTA FALLS

Highclere Castle Gin, house-made rosemary honey syrup, lemon, club soda, Pinot Noir 15

GOODFELLA'S GOLD

barrel-aged Patrón Añejo Tequila, bitters, orange, sugar, amarena cherry 18

THE BOSS

barrel-aged Pastaio house-blend bourbon, sugar, bitters, orange, amaretto cherry 18

PERFECT PAIR MARTINI

Grey Goose La Loire, house-made ginger syrup, cinnamon, clove, vanilla, lemon 15

GANGSTER'S PARADISE

Bacardi Coconut and Pineapple Rum, Disaronno, lime, orange, pineapple 15

VINNY THE GIN

Highclere Castle Gin, Amaro Lucano, house-made lavender syrup, lime, splash of tonic, black salt 16

LAVENDER LUCIANO

Grey Goose Vodka, house-made lavender syrup, lemon, ginger beer 15

TOMMY GUN

Patron Silver Tequila, fresh jalapeños, lime, grapefruit, simple syrup, smoked sea salt 16

AFTER DINNER COCKTAILS

ITALIAN WEDDING CAKE

Grey Goose Vodka, DiSaronno, Frangelico, brown sugar syrup 13

TIRAMISU

Brandy, Kahlua, Licor 43, Marsala, espresso, brown sugar syrup, mascarpone crème 13

KEY LIME PIE

Pinnacle Whipped Vodka, simple syrup, lime 13

MOCKTAILS

PEACH COBBLER

peach puree, lime, simple syrup, club soda, cinnamon stick 6

STRAWBERRY MULE

strawberry puree, lime, ginger beer 6

CUCUMBER GIMLET

club soda, muddles cucumber, lime, simple syrup 6

GINGER SHIRLEY

ginger beer, club soda, lime, grenadine 6