

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

CHARCUTERIE | 19.95

imported Italian meats and cheeses, olives, roasted peppers, marinated
artichokes, whole grain mustard

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.

Add a side house or kale caesar salad to any dish // 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

ZUPPA DI PESCE | 34.95

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

LASAGNA | 22.95

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

RAVIOLI FORMAGGI | 18.95

ricotta, tomato sauce, herbs, parmigiano

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 | 19.95

pancetta, egg yolk over easy, parmigiano, EVOO

SPAGHETTI WITH SHRIMP

ARRABIATA | 28.95

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

PAPPARDELLE WITH PESTO | 19.95

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

GNOCCHI | 19.95

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

SPAGHETTI WITH CLAMS | 24.95

Jersey clams, white wine, herbs, or tomato sauce

CAVATELLI WITH

SAUSAGE RAGU | 23.95

mini sausage meatballs, tomato sauce, herbs
add pork ribs and meatball // 9.95

STEAKS AND CHOPS

12oz BONE IN N.Y. STRIP | 42.95

char-grilled, roasted garlic Yuckon Gold mashed potatoes, seasonal
vegetables

8OZ FILET MIGNON | 44.95

char-grilled, roasted garlic Yuckon Gold mashed potatoes, seasonal
vegetables

your choice of house zip sauce or red wine demi-glace
or make any steak gorgonzola Sinatra style // 4.95

PORKCHOP MILANESE | 28.95

10oz bone-in center cut pork chop, breadcrumbs, tomato salad,
fresh mozzarella, herbs, balsamic glaze

PORKCHOP PARMIGIANA | 28.95

10oz bone-in center cut pork chop, breadcrumbs, pomodoro sauce,
fresh herbs, melted fresh mozzarella, spaghetti

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

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/VEAL PICCATA | 22.95/34.95

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

CHICKEN SORRENTINO | 24.95

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

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, 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

	12" ROUND	12" x 18" ROMAN	10" CAULIFLOWER
Plain	14.95	17.95	15.95
Regular Toppings	2.00	3.50	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

MIXED MUSHROOM - 19.95 | 22.95 | 19.95

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

THE HERBIVORE - 18.95 | 21.95 | 18.95

roasted eggplant, spinach, mushrooms, roasted peppers

SHRIMP PESTO - 19.95 | 23.95 | 19.95

shrimp, cherry tomato, herbs, fresh mozzarella

THE WORKS - 18.95 | 21.95 | 18.95

broccoli rabe, sausage, roasted peppers

Dear Valued Customer: Our stated and menu pricing is for CASH sales. At the time you receive your check, you will be presented with a choice between the discounted CASH price or the price for using any other
form of payment including a credit or debit card which will reflect the addition of the non-cash transaction. You may choose either form of payment to complete your purchase.

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

Chardonnay, Pinot Grigio, Sauvignon Blanc, 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	11/34
2002 Chateau Ste. Michelle Riesling	10/34
2003 Crossings Sauvignon Blanc	15/45
2004 Ruffino Lumina Pinot Grigio	9/32
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	28
2009 Ruffino Orvieto Classico	32

RICH & LUSH WHITES

3001 Duckhorn Decoy Chardonnay Sonoma	14/44
3002 Jordan Chardonnay Sonoma	75
3004 Initium White Sauvignon Blanc Blend	14/56
3003 La Crema Chardonnay Sonoma Coast	38
3005 Peirano Chardonnay	13/38
3006 Cakebread Chardonnay	96
3007 Stag’s Leap Wine Cellars “Karia” Chardonnay, Napa	54

HALF BOTTLES

8001 Whitehaven Sauvignon Blanc 375ml	25
8002 Sonoma-Cutrer Chardonnay 375ml	32
8003 J Vineyards Pinot Noir (2019) 375ml	28
8004 Hess Allomi Cabernet Sauvignon (2018) 375ml	32



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 Napolino 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
4006 Initium Red Cabernet Blend (2020)	14/56

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)	38
5005 J. Lohr Cabernet Sauvignon (2019)	14/44
5006 Freakshow Red Blend (2019)	14/44
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 Luigi Righetti “Campolieti” Valpolicella Ripasso (2013)	38
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, Napa (2017)	265
7011 Nickel & Nickel Cabernet Sauvignon (2020)	195
7012 Routestock Cabernet Sauvignon (2020)	16/62
7013 Jordan Cabernet Sauvignon, Sonoma (2019)	125
7014 Antinori Tignanello Toscana IGT (2019)	275
7015 Stag’s Leap Wine Cellars “Artemis” Cabernet Sauvignon, Napa (2017)	115
7016 Stag’s Leap Wine Cellars “Fay” Cabernet Sauvignon, Napa (2017)	245

COCKTAILS

SUMMER SINNER | 18.95

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

PASTAIO WHISKEY SOUR | 17.95

Jameson Black Barrel, lemon, simple syrup, egg white, grapefruit bitters

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

THE NEW KING | 16.95

Highclere Castle Gin, Amaro Lucano, lime, egg white, splash of tonic

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