SMALL PLATES

MEATBALLS | 15.95

slow cooked in Sunday sauce, dollop of ricotta, herbs

ITALIAN STYLE RIBS | 15.95

stewed in Sunday sauce

FRIED BURRATA | 14.95

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

EGGPLANT STACK | 15.95

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

MUSSELS | 14.95

red sauce or white wine, herbs

CLAMS CASINO | 13.95

Jersey clams, bacon, onions, peppers, Italian breadcrumbs

*BEEF CARPACCIO | 19.95

beef, arugula, shaved parmesan, truffle

BROCCOLI RABE & SAUSAGE | 15.95

mild Italian sausage, roasted garlic, EVOO

TRADITIONAL PASTA FAGIOLI 1 7.95

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

SANDWICHES

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

SAUSAGE, PEPPER & ONION | 13.95

crispy baguette, mini sausage meatballs, sautéed peppers, onions, tomato sauce

MEATBALL | 13.95

crispy baguette, meatball, tomato sauce, fresh mozzarella

CHICKEN & BROCCOLI RABE | 13.95

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

PROSCIUTTO & MOZZARELLA | 13.95

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

SALADS

KALE CAESAR | HALF 5.95 / FULL 10.95

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

CUCUMBER TOMATO | 13.95

cucumbers, heirloom cherry tomatoes, red onion, EV00, touch of balsamic

THE BEET | 14.95

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

MOZZARELLA BURRATA | 15.95

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

Chicken 6.95 // Shrimp 10.95 // *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

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 | 18.95

pancetta, mushrooms, peas, vodka sauce

CAVATELLI TRATTORIA | 21.95

chicken, spinach, cherry tomatoes, roasted garlic, herbs

SPAGHETTI POMODORO

HALF 9.95 / FULL 17.95

tomato sauce, garlic, herbs, parmigiano, EVOO

SPAGHETTI AMATRICIANA | 18.95 tomato sauce, pancetta, onions

ZUPPA DI PESCE | 29.95

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

LASAGNA | 21.95

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

CAVATELLI WITH SAUSAGE RAGU | 21.95

mini sausage meatballs, tomato sauce, herbs

FUSILLI WITH BROCCOLI RABE & SAUSAGE | 19.95

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

PAPPARDELLE BOLOGNESE | 21.95

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

*SPAGHETTI CARBONARA | 18.95

pancetta, egg yolk over easy, parmigiano, EVOO

PAPPARDELLE WITH PESTO | 18.95

Add Chicken 6.95 Add Shrimp 10.95

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

GNOCCHI 19.95

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

RAVIOLI FORMAGGI | 17.95

ricotta, tomato sauce, herbs, parmigiano

CAVATELLI WITH SUNDAY SAUCE | 24.95

pork ribs, sausage, meatball, tomato sauce, herbs

SPAGHETTI WITH CLAMS | 22.95

Jersey clams, white wine, herbs, or tomato sauce

SPAGHETTI WITH SHRIMP ARRABIATA | 24.95

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

ENTRÉES

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

Add a side of Spaghetti Pomodoro for 4.95 // Add a side house or kale caesar salad for 3.95

STUFFED PORTOBELLO | 18.95

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

*STEAK PIZZAIOLA | 32.95

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

CHICKEN/VEAL MARSALA | 23.95/32.95

sweet marsala wine, mixed mushrooms

*FIRE ROASTED SALMON | 26.95

herbs, garlic, EVOO, lemon

CHICKEN MILANESE | 19.95

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

CHICKEN SORRENTINO | 21.95

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

CHICKEN/VEAL PICCATA | 23.95/32.95

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

CHICKEN/SHRIMP FRANCESE | 19.95/26.95

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, Olives, Mushrooms, Pineapple, Jalapeño, Spinach, Bacon, Anchovies, Roasted Peppers, Meatball, Broccoli Rabe, Roasted Egaplant, 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	2.25	2.75	2.25
Premium Toppings	3.50	5.50	3.50

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

SPECIALTY PIES 10" CAULIFLOWER

THE CASINO - 19.95 | 23.95 | 20.95

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

QUATTRO FORMAGGI - 16.95 | 20.95 | 17.95

fresh mozzarella, asiago, ricotta, gorgonzola, pesto

KUNG FU CHICKEN - 17.95 | 19.95 | 18.95

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

MIXED MUSHROOM - 18.95 | 22.95 | 19.95

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

SHRIMP PESTO - 19.95 | 23.95 | 20.95

shrimp, cherry tomato, herbs, fresh mozzarella

THE HERBIVORE - 17.95 | 21.95 | 18.95

roasted eggplant, spinach, mushrooms, roasted peppers

THE WORKS - 17.95 | 20.95 | 18.95

broccoli rabe, sausage, roasted peppers

HANDMADE PASTA-PIZZA

WINE LIST

CHAMPAGNE & SPARKLING glass / bottle Zonin Prosecco, Italy	SOFT & ELEGANT REDS glass / bottle Meiomi Pinot Noir, CA 14/49
Chandon Brut, CA70	La Crema Pinot Noir, Sonoma54
	Barone Merlot, Italy9/36
CRISP & REFRESHING WHITES	
Seven Daughters Moscato, Italy	BIG & BOLD REDS
Santa Margherita Pinot Grigio, Italy16/58	Antinori Santa Christina Chianti, Italy12/40
Ruffino Lumina Pinot Grigio, Italy	Callaway Cellar Collection Cabernet Sauvignon, CA . 10/38
Crossings Sauvignon Blanc, New Zealand 10/38	Silver Palm Cabernet Sauvignon, CA 14/50
Cakebread Sauvignon Blanc, Napa Valley	J. Lohr Cabernet Sauvignon, Paso Robles 13/46
Ruffino Orvieto, Italy	Austin Hope Cabernet Sauvignon, Paso Robles
	Stag's Leap Wine Cellars Artemis Cabernet Sauvignon, Napa Valley CA
RICH & LUSH WHITES	
Butter Chardonnay, Napa	
Cakebread Chardonnay, Napa Valley 100	INTERESTING REDS
La Crema Chardonnay, Sonoma	Unshackled Red Blend by The Prisoner Wine Co, CA
	Santa Cristina Toscana Rosso, Italy
ROSÉ	Freakshow Red Blend, Lodi
Antinori Scalabrone Rosé, Italy	Antinori Pian Delle Vigne Brunello, Italy 155
	Bertani Valpolicella Superiore, Italy

HOUSE WINE BY THE GLASS | 8

Chardonnay, Pinot Grigio, Riesling, Pinot Noir, Chianti, Cabernet Sauvignon

COCKTAILS

00 FOURTEEN | 14.95

Bulleit Bourbon, honey syrup, lemon juice, mint leaves

00 FASHIONED | 14.95

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

RUBINO ROYALE | 14.95

Empress Gin, St. Germain, ruby red grapefruit, club soda, rosemary

APEROL THIS TIME | 12.95

Aperol, prosecco, orange slice

ESPRESSO ESPIONAGE | 14.95

Absolut Vanilla, Frangelico, Kahlua, creme de cacao, espresso

SHAKEN NOT STIRRED | 14.95

Grey Goose Vodka, Italicus Liqueur, orgeat, grapefruit juice, splash club soda

QUEEN OF HEARTS | 14.95

Casamigos Blanco, fresh jalapeños, lime juice, grapefruit juice, simple syrup, club soda, smoked sea salt rim

SUNSEEKER | 14.95

Malibu Rum, Disaronno Amaretto, lime juice, orange juice, pineapple juice

PROSECCO IS FOREVER | 14.95

Grey Goose Vodka, prosecco choice of peach, strawberry, or coconut

UNDERCOVER DESSERT | 14.95

Absolut Vanilla, Faretti Biscotti Liqueur, half & half

HALF BOTTLES

Whitehaven Sauvignon Blanc, New Zealand	27
Sonoma-Cutrer Chardonnay, Sonoma	24
J Vineyards Pinot Noir, CA	29
Antigal Uno Malbec, Mendoza	22
Hess Allomi Cabernet Sauvignon, Napa	31

BEVERAGES

Coca Cola Products
Fresh Brewed Iced Tea
Fever Tree Ginger Beer
Red Bull, Sugar Free Red Bull
La Rocca Coffee and Espresso

MOCKTAILS

PEACH COBBLER | 7.95

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

STRAWBERRY MULE | 7.95

strawberry puree, lime juice, ginger beer

CUCUMBER GIMLET | 7.95

club soda, muddled cucumber, lime juice, simple syrup

GINGER SHIRLEY | 7.95

ginger beer, club soda, lime juice, grenadine



events@eatpastaio.com

Inquire today about our catering options for your next event.

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

PLEASE DRINK RESPONSIBLY