

# Basta Pasta

## Dinner Menu

### Antipasti

#### **Boquerones 7**

Marinated White Anchovy,  
Castelvetrano Olives, garlic Crostini

#### **Mais alla Griglia 7**

Grilled Corn on the cob, Lemon Parmesan  
Sauce, Sprinkle of Chili

#### **Crostini Misti 9**

3 kinds of crostini

#### **Bagna Cauda 13**

Market Vegetables,  
warm Anchovy cream dip

#### **Insalata Caesar 11**

A whole Romaine, cherry tomatoes,  
Basta Pasta original Caesar dressing

#### **Insalata di Anguria 11**

Watermelon, cucumbers, shallots, black  
olives, Mint, ricotta salata, Lemon vinaigrette

#### **Insalata di Anatra 13**

Cherry wood smoked duck breast, arugula &  
watercress, house balsamic dressing, sliced  
parmesan cheese

#### **Prosciutto e Fichi 12**

Sliced prosciutto & Figs

#### **Burrata 14**

Burrata, Market Tomatoes, Peach, Mint

#### **Calamari e Gamberi 15**

Grilled Wild Squid & Shrimp, Oyster  
Mushrooms, Scallion, Endive, Tomatoes,  
Cilantro Salsa Verde

#### **Polpo 15**

Grilled Octopus, Zucchini, Radicchio  
& Shishitou Pepper, Roasted Potatoes  
& Tomatoes, Olives, Coriander Vinaigrette

### Primi Piatti

#### **Fusilli con Prosciutto e Parmigiano 21**

Fusilli, Parmigiano Reggiano, sliced prosciutto

#### **Calamarata ai Ricci di Mare 26**

Calamarata Pasta, Sea Urchin (Maine),  
Pink Sauce

#### **Spaghetti Nero ai Frutti di Mare 26**

Black Spaghetti, Clam, Shrimp, Sea Scallops,  
Squid, Garlic Oil (White or Red Sauce)

#### **Spaghetti con Uova di Pesce 20**

Spaghetti, Tobiko (Flying fish roes), Shiso

#### **Cavatelli con Mozzarella e Funghi 20**

Cavatelli, Mozzarella, shiitake-mushrooms,  
fresh tomato sauce, parmesan cheese

#### **Paccheri al Ragù D'Agnello 20**

Paccheri, Lamb Meat Sauce, Broccoli Rabe,  
Pecorino Romano

### Secondi Piatti

#### **Salmone Coho alla Griglia 26**

Grilled Wild Alaskan Coho Salmon fillet,  
Cannellini Bean Hummus, Baby Tuscan Black  
Kale, Shishitou Pepper, Fennel Salsa

#### **Branzino alla Griglia 25**

Grilled Branzino fillet, Broccoli Rabe, Zucchini,  
Quinoa Tabuli, Lemon Confit

#### **Petto di Pollo Impanato 25**

Herb Panko-cruste Halal Chicken Breast,  
Endive, Truffle Oil, Lemon Parmesan Sauce

#### **Costata di Maiale alla Griglia 22**

Grilled Organic Canadian Pork Ribs,  
Radicchio, Endive & Shishitou Peppers,  
Roasted Potatoes, Gravy

#### **Agnello alla Griglia 26/38(2pc/3pc)**

Grilled Colorado free range Lamb Chops,  
Red Cabbage, Chickpeas, Farro, Cucumber,  
Tomatoes, Olives, Lemon Herb Sour Cream

## **Beverage**

**Pompelmo** (Grapefruit Juice, fresh mint, club soda, tonic water) 6

## **Beer**

**Sapporo** 8

## **Wines by the glass**

**Prosecco** 9                      **Rose** Langhe '19, 10

**White** Soave '19, 9

Sauvignon Blanc '18, 12

**Red** Montepulciano '16, 9

Nebbiolo '15, 13

## **Sake**

Masumi Junmai-ginjo 14

## **Cocktails**

**Superfrutto** (Mezcal, soursop puree, cinnamon stick, fresh mint) 15

### **Bella Stellina**

(prosecco, limoncello, poli gran bassano white vermouth, fresh basil) 14

**Bellini** (prosecco, peach pureé) 13

### **Lychee Martini**

(vodka, fresh lychee juice) 14

### **Margarita**

(tequila, lime juice, triple sec) 14

**Sangria Red or White** 13

**Anatrella** (gin, st. germain, lime juice, sliced cucumber) 14

### **Spagliato**

(campari, red vermouth, prosecco) 14

**Cherylyn** (tequila, lime juice, triple sec, peach pureé) 15