

Basta Pasta

Dinner Menu

Antipasti

Boquerones 7

Marinated White Anchovy,
Castelvetrano Olives, garlic Crostini

Crostini Misti 9

3 kinds of crostini

Bagna Cauda 13

Market Vegetables,
warm Anchovy cream dip

Insalata Caesar 11

A whole little Gem Lettuce, tomatoes,
Basta Pasta original Caesar dressing

Insalata di Anatra 13

Cherry wood smoked duck breast, Baby Kale
& Spinach, house balsamic dressing, sliced
parmesan cheese

Prosciutto e Pera 12

Sliced prosciutto & Pear

Burrata 14

Burrata, Market Tomatoes, Persimmon, Mint

Minestrone 8

Vegetable, Pasta & Bean Soup, Parmesan
Cheese, Chicken Broth, Garlic Toast

Funghi e Radicchio 14

Grilled King Oyster Mushrooms & Shiitake
Mushrooms, Radicchio, Ricotta Cheese

Calamari e Gamberi 15

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

Polpo 16

Grilled Octopus, Zucchini, Radicchio
& *Shishitou* Pepper, Roasted Potatoes,
Olive & Caper Salsa

Primi Piatti

Fusilli con Prosciutto e Parmigiano 21

Fusilli, Parmigiano Reggiano, sliced prosciutto

Garganelli ai Ricci di Mare 26

Garganelli, 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)

Risotto ai Funghi e Castagne 22

Risotto, market Mushrooms, Chestnut, Truffle
Butter, Parmesan Cheese

Cavatelli con Mozzarella e Funghi 20

Cavatelli, Mozzarella, *Shiitake* Mushrooms,
fresh tomato sauce, parmesan cheese

Pennoni al Ragu D'Agnello 20

Pennoni Pasta, Lamb Meat Sauce, Broccoli
Rabe, Parmesan Cheese

Secondi Piatti

Salmone Atlantico alla Griglia 25

Grilled Atlantic Salmon fillet, Cauliflower Rice,
Yellow Split Peas, Quinoa, Lemon Confit

Sgombro alla Griglia 24

Grilled Mackerel fillet & King Oyster
Mushroom, Zucchini, Salsa Verde

Petto di Pollo Impanato 25

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

Tagliata di Manzo alla Griglia 25

Grilled & Seared Herb Marinated Hanger
Steak, Endive & Radicchio, Broccoli Rabe,
Gorgonzola, Balsamic Reduction

Agnello alla Griglia 26(2pc) or 38 (3p)

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

Beverage

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

Beer

Sixpoint Pilsner "Crisp" 7 **Sapporo** 8

Wines by the glass

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

White Soave '19, 9
Sauvignon Blanc '18, 12
Gavi '19, 13

Red Montepulciano '18, 9
 Bolgheri '18
 (Cabernet & Merlot, 14
 Aglianico '17, 14

Sake

Masumi Junmai-ginjo 14

Cocktails

Pera 15

(Vecinos Mezcal, homemade pear puree, cinnamon, lime juice, salt)

Bella Stellina 14

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

Bellini 13 (prosecco, peach pureé)

Lychee Martini 14

(vodka, fresh lychee juice)

Mamma Piccante 15

(Pueblo Vieja Blanco Tequila, Pink Grapefruit Juice, Homemade Jalapeño syrup, fresh lime juice, sliced jalapeño)

Spagliato 14

(campari, red vermouth, prosecco)

Cherylyn 15

(tequila, lime juice, triple sec, peach pureé)

Il Camino 15 *Hot Drink

(Apple Brandy, spiced apple cider, baked apple)