

Basta Pasta

Dinner Menu

Antipasti

Boquerones 7

Marinated White Anchovy,
Castelvetrano Olives, garlic 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 Arance 12

Blood Orange, Fennel, Onion, Pistachio,
Olives, Ricotta Salata

Insalata di Anatra 13

Cherry wood smoked duck breast, Baby Kale
& Spinach, house balsamic dressing, Grana
Padano

Prosciutto e Cachi 12

Sliced prosciutto & Persimmon

Burrata 14

Burrata, Beets, Walnuts, Market Tomatoes,
Onion

Minestrone 10

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

Tonno Fresco Scottato 15

Tuna Tataki, Wasabi Trattare Sauce,
Caulilini, Chives

Gamberi e Capesante 15

Pan Seared Shrimp & Sea Scallops,
Radicchio, Endive & Herb Salad, Fennel, Red
Onion, Pine nuts, Tomatoes, Salsa Verde

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 Ganberi e Funghi 22

Risotto, Shrimp, Shiitake & Oyster Mushrooms,
Broccoli Rabe, Lemon Confit, Grana Padano

Cavatelli con Mozzarella e Funghi 20

Cavatelli, Mozzarella, *Shiitake Mushrooms*,
fresh tomato sauce, Grana Padano

Paccheri al Ragu D'Agnello 20

Paccheri, Lamb Meat Sauce, Broccoli Rabe,
Grana Padano

Secondi Piatti

Salmone Atlantico alla Griglia 25

Grilled Atlantic Salmon fillet, Oyster & Shiitake
Mushrooms, Lemon Confit

Zuppa di Pesce 28

Fish Soup with Codfish, Monkfish, Salmon,
Clams, Shrimp, Calamari

Petto di Pollo Impanato 25

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

Tagliata di Manzo alla Griglia 25

Grilled & Seared Herb Marinated Hanger
Steak, Endive, Radicchio & Shiitake
Mushrooms, Gorgonzola, Balsamic Reduction

Agnello alla Griglia 26(2pc)

Grilled Colorado free range Lamb Chops,
Winter Vegetables, Garlic Herb Oil

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** '19, 10

White Soave '19, 9

Gavi '19, 13

Chardonnay '18, 15

Red Montepulciano '18, 9

Aglianico '17, 13

Capezzana '16, 13

Sake

Masumi Junmai-ginjo 14

Cocktails

Chiling Out 15

(Bird Dog Bourbon, Hibiscus syrup, lime juice, Jalapeño salsa, Fresh Mint)

Pera 15

(Vecinos Mezcal, homemade Pear, Puree, cinnamon, lime juice, salt)

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)