

Basta Pasta

Dinner Menu

Antipasti

Boquerones 7

Marinated White Anchovy,
Castelvetro 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 14

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

Prosciutto e Pera 12

Sliced prosciutto & Bartlett Pear

Burrata 14

Burrata, Beets, Walnuts,
Market Tomatoes, Onion

Pesce Crudo del Giorno 15

Fish Carpaccio of the Day, Asparagus, Radishes,
Pink Pepper Corn, Yuzu Vinaigrette

Asparagi Gratinati 12

Asparagus with Golden Parmesan Crust

Tonno Fresco Scottato 15

Tuna Tataki, Wasabi Tartare Sauce,
Caulilini (baby Cauliflower)

Polpo 15

Grilled Octopus, Broccoli, Snow Peas, Olive
Flakes, Smoky Paprika Sauce

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 23

Risotto, Shrimp, *Shiitake Mushrooms*,
Asparagus, Truffle Butter, Grana Padano

Cavatelli con Mozzarella e Funghi 20

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

Paccheri al Ragù di Basta Pasta 20

Paccheri, Basta Pasta Meat Sauce,
Broccoli Rabe, Grana Padano

Secondi Piatti

Salmone Atlantico alla Griglia 25

Grilled Atlantic Salmon fillet,
Market Vegetables, Lemon Confit

Coda di Rospo alla Griglia 25

Grilled Wild Atlantic Monkfish, Asparagus,
Snow Peas, Broccoli, Capers, Salsa Verde

Petto di Pollo Impanato 25

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

Tagliata di Bistecca alla Griglia 27

Grilled, Seared & Herbed Hanger Steak,
Asparagus, Roasted Potatoes, Gorgonzola,
Balsamic Reduction

Arista di Maiale alla Griglia 27

Grilled Herbed Organic Canadian Pork Chop,
Caulilini, *Cipollini Agrodolce*, Mashed Potatoes

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, 9

White Soave '19, 9

Gavi '19, 14

Chardonnay '18, 15

Sauvignon Blanc '18, 12

Red Montepulciano '18, 9

Aglianico '17, 13

Capezzana '16, 13

Nebbiolo '17, 16

Sake

Masumi Junmai-ginjo 14

Cocktails

B.P.17 15

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

Bellini 13

(Prosecco, Peach Purée)

Pera 15

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

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, Mango pureé, lime juice, coconut)