

# Basta Pasta

## Dinner Menu

### Antipasti

#### Boquerones 7

Marinated White Anchovy,  
Castelvetro Olives, garlic Crostini

#### Mais alla Griglia 8 (1pc)

Grilled Corn, Parmesan Sauce, Chili Powder

#### Bagna Cauda 14

Market Vegetables,  
warm Anchovy cream dip

#### Insalata Caesar 12

A whole Baby Romaine Heart, Tomatoes,  
Basta Pasta original Caesar dressing

#### Insalata di Anguria 14

Watermelon, Cucumber, Cherry Tomatoes,  
Olives, Onions, Mint, *Ricotta Salata*

#### Insalata di Anatra 16

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

#### Prosciutto e Melone 14

Cantaloupe with Sliced Prosciutto

#### Burrata 15

Burrata, Peach, Walnuts,  
Market Tomatoes, Onion

#### Pesce Crudo del Giorno 15

Japanese Sea Scallop *Crudo*, Pink Grape Fruits,  
Red Onion, Radishes, Pink Pepper Corn,  
*Yuzu Vinaigrette*

#### Tonno Fresco Scottato 16

Tuna Tataki, Wasabi Tartare Sauce,  
Grilled Cucumber & Endive

#### Calamari 16

Grilled Calamari, Broccoli, Scallion  
& Yellow Summer Squash, Chickpeas,  
Radicchio, Caper Vinaigrette,  
Smoky Paprika Sauce

### Primi Piatti

#### Fusilli con Prosciutto e Parmigiano 22

Fusilli, Parmigiano Reggiano, sliced prosciutto

#### Spaghetti con Uova di Pesce 23

Spaghetti, Tobiko (Flying Fish Roe), *Shiso*, Onions,  
Garlic Butter, Clam Juice

#### Spaghetti Nero ai Frutti di Mare 26

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

#### Risotto Estivo 26

Risotto, Shrimp, Sea Scallops, Summer Squash,  
Oyster Mushrooms, Lemon Confit,  
Saffron, *Grana Padano*

#### Cavatelli alla Norma con Mozzarella 21

Cavatelli, Roasted Japanese Eggplant, Mozzarella,  
fresh tomato sauce, *Ricotta Salata*

#### Orecchiette con Salsiccia e Cime di Rapa 22

Orecchiette, Sausage, Broccoli Rabe,  
Serrano Peppers (Spicy), Garlic Oil,  
*Grana Padano*

### Secondi Piatti

#### Salmone Atlantico alla Griglia 26

Grilled Atlantic Salmon fillet,  
English Cucumber & Cannellini Bean Salad, *Ricotta Salata*, *Salsa Verde*

#### Branzino alla Griglia 27

Grilled Branzino Filet, Market Vegetables,  
*Olive & Sesame Vinaigrette*

#### Cotoletta di Pollo alla Milanese 26

Breaded Halal Chicken Breast Cutlet,  
Endive & Radicchio Salad

#### Maiale alla Griglia 26

Grilled Organic Canadian Pork Loin,  
Broccoli Rabe, *Caponata*, Roasted Potatoes,  
Herbed Garlic Oil

#### Tagliata di Manzo alla Griglia 29

Grilled Seared Herbed Hanger Steak,  
Italian Long Hot, *Agrodolce*, Balsamic Reduction,  
*Fregola Sarda* with Oyster Mushrooms, Corn,  
Grana Padano

## **Beverage**

### **Pompelmo**

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

## **Beer**

**Sixpoint Pilsner "Crisp" \*Draft 7**

**Sapporo 8**

**Ommegang Nirvana IPA (ABV 6.5%) 8**

**Southern Tier 2XIPA (ABV 8.2%) 8**

## **Wines by the glass**

**Prosecco 9**

**Prosecco Rosé 9**

**Rosé '20, 12**

**White** Vermentino '20, 9

Gavi '19, 14

Chardonnay '18, 15

Sauvignon Blanc '18, 12

**Red** Montepulciano '18, 9

Capezzana '16, 13

Aglianico '13, 10

Nebbiolo '17, 16

## **Sake**

Hoyo Sawayaka Junmai 14

## **Cocktails**

### **B.P.17 15**

(Bird Dog Bourbon, Hibiscus Syrup,  
Lime juice, Jalapeño Salsa, Fresh Mint)

### **Bellini 13**

(Prosecco, Peach Purée)

### **Sangria 13 \*Red or White**

(Homemade Sangria Mix, Orange Juice,  
Fresh Fruits)

### **Sunshine 16**

(Vecinos Mezcal, Pineapple Juice,  
Passion Fruit syrup, Lime Juice, Salt)

### **Molto Fumoso 16**

(Vecinos Mezcal, Homemade Ginger syrup,  
Elderflower Liqueur, Lime juice,  
Peychaud's Bitters)

### **Anatrella 15**

(Gin, Lime Juice, Elderflower Liqueur,  
Cucumber, Soda)

### **Lychee Martini 14**

(Vodka, Elderflower Liqueur, Lychee Puree)

### **Mamma Piccante 15**

(Pueblo Vieja Blanco Tequila,  
Ruby Grapefruit Juice,  
Homemade Honey Jalapeño, Lime juice)

### **Spagliato 14**

(Campari, Red Vermouth, Prosecco)

### **Cherylyn 15**

(Tequila Blanco, Lime Juice, Simple Syrup,  
\*Choice of Peach or Mango)