

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 Grapefruits,
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 al Salmoriglio 27

Grilled Branzino Filet, Market Vegetables,
Salmoriglio Sauce

Cotoletta di Pollo alla Milanese 26

Breaded Halal Chicken Breast Cutlet,
Endive & Radicchio Salad

Agnello alla Griglia 28

Grilled Colorado free-range Lamb Chops (2pc),
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)