

Basta Pasta

Dinner Menu

Antipasti

Boquerones 7

Marinated White Anchovy,
Castelvetro Olives, garlic Crostini

Stracciatella 12

Egg Drop Soup, Black Tuscan Kale,
Grana Padano, Bone Broth, Garlic Bread

Bagna Cauda 14

Market Vegetables,
warm Anchovy cream dip

Insalata Caesar 12

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

Tortino di Granchio 18

Red Crab Meat, Avocado, Potatoes, Granny
Smith Apple, Onions, *Aioli Verde*, Endive

Insalata di Anatra 16

Cherry wood smoked Duck Breast, Baby
Artisan mini-Lettuce, Radicchio, Endive,
house balsamic dressing, *Grana Padano*

Prosciutto e Pera 15

Sliced Prosciutto with Pear

Burrata 15

Burrata, Candy Cane Beets, Walnuts,
Market Tomatoes, Onion

Pesce Crudo del Giorno 15

Japanese Sea Scallop *Crudo*, Pink Grapefruits,
Red Onion, Radishes, Pink Pepper Corn,
Lime Wasabi

Tonno Fresco Scottato 17

Tuna Tataki, Wasabi Tartare Sauce,
Grilled *Caulilini* (Baby Cauliflower Stem)

Polpo 18

Grilled Spanish Octopus, Broccoli, Scallion,
Potatoes, Zucchini, Radicchio,
Smoky Paprika Sauce

Primi Piatti

Fusilli con Prosciutto e Parmigiano 22

Fusilli, Parmigiano Reggiano, sliced prosciutto

Garganelli ai Ricci di Mare 28

Garganelli, Sea Urchin (Maine),
Basil, Pink Sauce

Spaghetti con Uova di Pesce 23

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

Spaghetti Nero ai Frutti di Mare 27

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

Risotto ai Funghi 25

Risotto, 3 kinds of Mushrooms, Black Tuscan Kale,
Truffle Butter, *Grana Padano*

Cavatelli con Mozzarella, Pomodori e Funghi 22

Cavatelli, Mozzarella, *shiitake*-mushrooms,
fresh tomato sauce, *Ricotta Salata*

Paccheri al Ragù di Basta Pasta 22

Paccheri, Basta Pasta Original Meat Sauce,
Black Tuscan Kale, *Grana Padano*

Secondi Piatti

Salmone Atlantico alla Griglia 29

Grilled Atlantic Salmon fillet,
Oyster, King Oyster & Shiitake Mushrooms,
Caper & Olive Vinaigrette

Coda di Rospo alla Griglia 26

Grilled Monkfish Fillet,
Market Vegetables, *Salsa Verde*

Arrost Pollo 26

Herb Panko Crusted Halal Chicken Breast,
Endive, *Shiitake Mushrooms*,
Parmesan Sauce, White Truffle Oil

Agnello alla Griglia (2pc) 30

Grilled Colorado Free Range Lamb Chops,
Black Tuscan Kale, Roasted Potatoes,
Garlic Herb Oil

Tagliata di Manzo alla Griglia 29

Grilled Seared Herbed Hanger Steak,
Endive, *Agrodolce*, Balsamic Reduction,
Mashed Potatoes

Beverage

Pompelmo

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

Beer

Sixpoint Pilsner "Crisp" *Draft 7

Sapporo 8

Birra Follina, Veneto

Follietta Classic Blonde Ale (ABV 5%) 9

Sanavalle Belgian Abbey Beer (ABV 6%) 9

Ommegang Nirvana IPA (ABV 6.5%) 8

Southern Tier 2XIPA (ABV 8.2%) 8

Wines by the glass

Prosecco 9/ 35

Rosé '20, 12/42

White Pecorino '20, 9 / 35

Gavi '19, 14 / 48

Pinot Grigio '17, 15 / 52

Roero Arneis '20, 12 / 42

Red Montepulciano '20, 9 / 35

Capezzana '16 13 / 45

(Sangiovese, Cabernet Sauvignon, Canaiolo)

Sangiovese '19, 15 / 52

Roero (Nebbiolo) '17 15/ 52

Barolo '17 20/75

**Bottle Special "Aglianico '13", 28*

Cocktails

B.P.17 16

(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 18

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

Molto Fumoso 18

(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 16

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

Sbagliato 14

(Campari, Red Vermouth, Prosecco)

Cherylyn 15

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