
Antipasti

Prosciutto e Papaia 18

Prosciutto, Fresh Papaya, Lemon Vinaigrette

Boquerones 7

Marinated White ANchovy, Castelvetroano Olives, Sliced Onions, Garlic Crostini

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 Anatra 17

Cherry wood Smoked Duck Breast, Castelfranco, Radicchio, Endive, Baby lettuce, house balsamic dressing, Olives, Grana Padano

Burrata 15

Burrata, Campari Tomatoes, Fresh Basil

Pesce Crudo del Giorno 16

Japanese Sea Scallop Crudo, Onions, Radishes, Pink Pepper Corns, Lime Wasabi

Asparagi Gratinati 15

Al dente Asparagus, golden Parmesan Crust, shallots

Verdure del Mercato alla Griglia 18

Grilled Market Vegetables, E.V.O.O

Tonno Fresco Scottato 17

Seared Tuna, Wasabi Tartare sauce, Grilled Caulilini (Baby Cauliflowers)

Polpo 18

Grilled Octopus, Broccoli, Scallions, 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), 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 28

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

Risotto Primavera 27

Risotto, Asparagus, Sugar Snap Peas, English Peas, Truffle Butter, Grana Padano

Gnocchi di Patate con Mozzarella e Pomodori 24

Potato Gnocchi, Mozzarella, Fresh Tomato Sauce

Paccheri al Ragù di Basta Pasta 22

Paccheri, Basta Pasta Original Meat Sauce, Asparagus, Grana Padano

Secondi Piatti

Salmone Atlantico alla Griglia 27

Grilled Atlantic Salmon Fillet, Capers & Olive Vinaigrette, Butter Beans, Celery, Hearts of Palm

Pesce alla Griglia M/P

Grilled Fish of the day, Steamed Asparagus, Sugar Snap Peas, English Peas, Broccoli, Salsa Verde

Arrosto Pollo 28

Herb Panko Crusted Halal Chicken Breast, English Peas, Grana Padano, Fregola Pasta, Asparagus, Summer Truffle Carpaccio

Agnello alla Griglia (2PC) 34

Grilled Colorado Free Range Lamb Chops, Sugar Snap Peas, Roasted Potatoes, Garlic Herb Oil

Bistecca alla Griglia 38

Grilled Black Angus Striploin, Endive, Agrodolce, Balsamic Reduction, Mashed Potatoes

*Please notify your waiter of any food allergies when you order

Glass of Happiness

Cocktails

No BS 17

Bird Dog Bourbon, Hibiscus Syrup,
Lime juice, Serrano Salsa, Fresh Mint

Island Party 18

Peloton de la Muerte Mezcal,
Passion Fruit Puree, Pomegranate
Liquor, Simple Syrup

Not your business 18

Peloton de la Muerte Mezcal,
Homemade Ginger syrup, Lime Juice
Elderflower Liqueur, Peychaud's Bitters

Anatrella 16

Gin, Lime Juice, Elderflower Liqueur,
Cucumber, Soda

Lychee Martini 15

Vodka, Elderflower Liqueur,
Lychee Puree

The Queen Of Tokio 15

Vodka, Lime Juice, Elderflower Liqueur
Rubi Grapefruit

Mamma Piccante 16

Teremana Blanco Tequila,
Ruby Grapefruit Juice, Lime Juice,
Homemade Honey Jalapeño,

Sbagliato 14

Campari, Red Vermouth, Prosecco

Bellini 14

Prosecco, Peach Purée

Wine by the Glass

Sparkling

Prosecco 9 / 35

Rose

Rosato '20, Veneto 12 / 42

White

Soave '20, Veneto 9 / 35

Gavi '19, Piemonte 15 / 52

Favorita '20, Piemonte 15 / 52

Sauvignon Blanc '20, Friuli 14 / 48

Red

Magliocco'16, Calabria 9 / 35

Chianti Classico '18, Toscana 14 / 48

Merlot '18, Lazio 17 / 60

Barolo '16, Piemonte 22 / 77

Half Bottle: Amarone "Campo Leon" '14, 55

Beer & Sake

Beer

Sixpoint Pilsner "Crisp" *Draft 7

Ommegang Nirvana IPA (ABV 6.5%) 8

Sapporo 8

Sake

Gekkyu Junmai (Cold) 18

Mocktail

Pompelmo 6

Fresh Squeezed Grapefruit Juice,
Tonic Water, Club Soda, Fresh Mint