
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

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, Snow Peas, English Peas, Fava Beans, 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, Lentils, Celery, Red Onions, Cucumbers

Pesce alla Griglia M/P

Grilled Fish of the day, Steamed Asparagus, Broccoli Snow Peas, English Peas, Fava Beans, Salsa Verde

Arrosto Pollo 28

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

Agnello alla Griglia (2PC) 34

Grilled Colorado Free Range Lamb Chops, 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 18

Peloton de la Muerte Mezcal,
Hibiscus Syrup, Lime juice,
Serrano Salsa, Fresh Mint

Sangria Bianca 14 🍷

White Wine, Plum Wine, Rum,
Triple Sec, Fresh Fruits, Prosecco

UA Mule 16

Ukrainian Vodka,
Fever-Tree Ginger Ale, Ginger Syrup

Anatrella 16 🍷

Gin, Lime Juice, Elderflower Liqueur,
Cucumber, Soda

Lychee Martini 15 🍷

Vodka, Elderflower Liqueur,
Lychee Puree

Bella Estate 17

Vodka, Lime Juice, Cucumber Juice
White Cranberry Juice, Cointreau

Mamma Piccante 17 🍷

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

Sbagliato 14 🍷

Campari, Red Vermouth, Prosecco

Bellini 14 🍷

Prosecco, Peach Purée

Espresso Martini 16 🍷

Vodka, Meletti Amaro, Espresso

Wine by the Glass

Sparkling

Prosecco 🍷 9/ 35

Rose

Rosato '20, Veneto 12 /42

White

Pecorino '20, Abruzzo 🍷 9 /35

Vermentino '20, Sardegna 13 /45

Gavi '19, Piemonte 15 /54

Favorita '20, Piemonte 15 /54

Sauvignon Blanc '20, Alto Adige 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

Hibiscus Limeade 6

Limeade, Hibiscus syrup