

# Pasta Bar Menu

## Step 1 Choose One Sauce

<b>Aglio, olio e peperoncino</b> <small>Organic E.V.O.O., garlic &amp; chili flakes</small>	17
<b>Pomodoro</b> <small>Tomato sauce &amp; basil</small>	20
<b>Bolognese</b> <small>Grass-fed ground beef, aromatic vegetables &amp; marinara sauce.</small>	25
<b>Pesto &amp; Cream</b> <small>Classic basil pesto &amp; organic heavy cream</small>	22
<b>Alfredo</b> <small>Organic butter, organic heavy cream, Parmigiano cheese &amp; nutmeg</small>	22
<b>Tre Formaggi</b> <small>Gorgonzola cream sauce, pecorino, parmigiano &amp; organic heavy cream</small>	23
<b>Arrabbiata</b> <small>Tomato sauce, diced tomatoes, garlic, basil &amp; spicy peppers.</small>	22
<b>Spicy Calamari</b> <small>Spicy tomato sauce with tubes &amp; tentacles.</small>	25

## Step 2 Choose One Pasta

<b>Fettuccine (egg)</b>
<b>Gnocchi</b>
<b>Penne</b>
<b>Fusilli</b>
<b>Spaghetti</b>
<b>Ravioli (Add \$4):</b>
<b>Beef</b> <small>Ground beef, spinach &amp; ricotta cheese</small>
<b>Seafood</b> <small>Seafood filled ravioli</small>
<b>Wild Mushrooms</b> <small>Wild mushrooms, mozzarella &amp; ricotta cheese</small>
<b>Vegan</b> <small>Beet pasta stuffed with roasted vegetables, chickpeas, sun-dried tomatoes &amp; basil</small>

### Gluten Free Option:

<b>G.F. Pasta (Add \$2)</b>
<b>G.F. Ravioli (Add \$4):</b> <small>Kale &amp; Mozzarella</small>

## Step 3 Optional Toppings

Black olives	2	Anchovies	3
Capers	2	Crumbled Italian Sausage	4
Caramelized Onions	2	Pancetta	4
Diced Tomatoes	2	Mixed veggies	5
Mushrooms	2	Organic Chicken	6
Spinach	2	Wild Shrimp	8



## Appetizer

<b>Mediterranean olives</b>	8
Medley of Mediterranean olives.	
<b>Bruschetta classica</b>	14
4 slices of house-made toasted bread rubbed in garlic & topped with diced tomato and basil. (add Fresh mozzarella +4)	
<b>Beef Carpaccio</b>	19
Thinly sliced raw filet mignon topped with E.V.V.O., fresh lemon juice, hand shaved parmigiano & Capers.	
<b>Antipasto Italiano</b>	26
Imported cheeses & cold cuts with Caprese salad, mix olives & grilled artichokes.	
<b>Focaccia al Salmone</b>	25
Focaccia bread topped with fresh mozzarella, romaine salad & Smoked salmon.	
<b>Meatballs in tomato sauce</b>	20
4 grass-fed beef meatballs in tomato sauce with toasted house-made bread.	
<b>Sauté di vongole</b>	20
Sautéed clams with white wine sauce and garlic, served with toasted house-made bread.	
<b>Sicilian Caponata</b>	17
Eggplant, green olives, celery, onions & caper mixed in 'agrodolce' tomato sauce.	
<b>Calamari fritti</b>	22
Deep fried calamari tube & tentacles, wild shrimp, Served with marinara sauce & spicy chipotle aioli	
<b>Chicken tenders</b>	12
<b>Fries</b>	8

## Salads

(add chicken 8, add shrimps 10)

<b>Della casa</b>	12
Seasonal mixed greens in balsamic dressing, served with sliced cucumber & tomatoes	
<b>Caesar</b>	14
Romaine lettuce, house-made caesar dressing, Parmigiano cheese, anchovies & house-made croutons	
<b>Caprese</b>	14
Sliced tomato & fresh mozzarella, topped with E.V.O.O., oregano & fresh basil	
<b>Spinach</b>	14
Organic baby spinach in balsamic dressing, topped with goat cheese & caramelized onions	

## Flat Bread - Pizzas

<b>Margherita</b>	20
Tomato sauce, mozzarella cheese & fresh basil.	
<b>Pepperoni</b>	21
Tomato sauce, mozzarella cheese & pepperoni.	
<b>Funghi &amp; salsiccia</b>	22
Tomato sauce, mozzarella cheese, mushrooms & crumbled italian sweet sausage.	
<b>Capricciosa</b>	22
Tomato sauce, mozzarella, cheese, artichokes, mushrooms, black olives, & pepperoni.	
<b>Vegetariana</b>	22
Tomato sauce, mozzarella cheese, mushrooms, bell peppers, artichokes & black olive.	
<b>Pesto</b>	21
Pesto sauce, mozzarella, diced tomato & olives.	

## Traditional Pastas

<b>Penne Vodka &amp; Salmon</b>	25
Diced Smoked Alaskan salmon flavored with vodka and served in aurora sauce.	
<b>Spaghetti e polpette</b>	26
House-made meatballs in tomato sauce.	
<b>Spaghetti Carbonara</b>	25
Italian pancetta, organic eggs & Parmigiano cheese.	
<b>Fusilli Porcini &amp; Salsiccia</b>	26
Porcini mushrooms, crumbled italian sweet sausage, sautéed in E.V.O.O., served in creamy sauce.	
<b>Penne Puttanesca</b>	23
Anchovies, black olives, capers & marinara.	
<b>Fettuccine Allo Scoglio</b>	29
Clams, wild shrimp & calamari in white wine & garlic sauce with a touch of House-made Marinara.	
<b>Spaghetti alle Vongole</b>	26
Spaghetti with Clams and diced tomatoes in white wine & garlic sauce, lightly spicy.	
<b>Beef lasagna</b>	26
House-made lasagna layered with a ground beef ragú & bechamel, served in tomato sauce	
<b>Spinach &amp; ricotta cannelloni</b>	25
Organic spinach & fresh ricotta cheese, served in tomato sauce	
<b>Eggplant parmigiana</b>	25
Sliced eggplant deep fried and layered with tomato sauce, Parmigiano cheese, fresh basil & mozzarella	

## Secondi Piatti \*

(served with a side of veggies & potatoes)

<b>Veal Scaloppine</b>	33
Grass-fed veal loin with red wine, mushrooms & rosemary.	
<b>Pollo Parmigiana</b>	30
Organic chicken breast breaded, fried and backed with tomato sauce and mozzarella	
<b>Pollo Marsala</b>	29
Organic chicken breast with Marsala wine sauce and mushrooms.	
<b>Pollo Piccata</b>	29
Organic chicken breast with white wine, lemon juice and capers sauce.	
<b>Gamberoni alla diavola</b>	25
Wild shrimp served in spicy tomato sauce.	
<b>Steak of the day</b> (Ask your server)	
<b>Fish of the day</b> (Ask your server)	

\*add side spaghetti aglio & olio 6