

# ———— Pasta Bar Menu ————

## Step 1 *Choose Your Sauce*

<b>Aglione, olio e peperoncino</b>	15
Organic E.V.O.O., garlic & chili flakes	
<b>Pomodoro</b>	16
Tomato sauce & basil	
<b>Pesto &amp; Cream</b>	18
Classic basil pesto & organic heavy cream	
<b>Alfredo</b>	18
Organic butter, organic heavy cream, Parmigiano cheese & nutmeg	
<b>Tre Formaggi</b>	19
Gorgonzola cream sauce, pecorino, parmigiano & organic heavy cream	
<b>Puttanesca</b>	19
Anchovies, black olives, capers & marinara	
<b>Bolognese</b>	21
Grass-fed ground beef, aromatic vegetables & marinara	
<b>Spicy Calamari</b>	21
Spicy tomato sauce with calamari	

## Step 2 *Choose Your Pasta*

<b>Bucatini</b>
<b>Fettuccine (egg)</b>
<b>Gnocchi</b>
<b>Penne</b>
<b>Rigatoni</b>
<b>Riccioli</b>
<b>Spaghetti</b>
<b>Ravioli (Add \$4):</b>
<b>Beef</b>
Ground beef, spinach & ricotta cheese
<b>Seafood</b>
Seafood filled ravioli
<b>Wild Mushrooms</b>
Wild mushrooms, mozzarella & ricotta cheese
<b>Vegan</b>
Beet pasta stuffed with roasted vegetables, chickpeas, sun-dried tomatoes & basil
<b>Gluten Free Option:</b>
<b>G.F. Pasta (Add \$2)</b>
<b>G.F. Ravioli (Add \$4):</b>
Kale & Mozzarella

## Step 3 *Optional Toppings*

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



\* An automatic 20% gratuity will be added to parties 6 or more.

## Appetizer

<b>Mix olives</b>	7
Medley of Kalamata & Castelvetrano olives.	
<b>Bruschetta classica</b>	10
4 slices of house-made toasted bread rubbed in garlic & topped with diced tomato and basil.	
<b>Beef Carpaccio</b>	16
Thinly sliced raw filet mignon topped with E.V.V.O., fresh lemon juice, hand shaved parmigiano & Capers.	
<b>Antipasto Italiano</b>	25
Imported cheeses & cold cuts with Caprese salad, mix olives & grilled artichokes.	
<b>Focaccia al Salmone</b>	20
Focaccia bread topped with fresh mozzarella, romaine salad & Smoked salmon.	
<b>Meatballs in tomato sauce</b>	17
4 grass-fed beef meatballs in tomato sauce with toasted house-made bread.	
<b>Mussels &amp; Clams</b>	15
Sauteed with white wine sauce and garlic, served with toasted house-made bread.	
<b>Sicilian Caponata</b>	15
Eggplant, green olives, celery, onions & caper mixed in 'agrodolce' tomato sauce.	
<b>Calamari fritti</b>	15
<b>Chicken tenders</b>	12
<b>Fries</b>	6

## Salads

(add chicken 6, add shrimps 8)

<b>Della casa</b>	8
Seasonal mixed greens in balsamic dressing, served with sliced cucumber & tomatoes	
<b>Caesar</b>	10
Romaine lettuce, house-made caesar dressing, Parmigiano cheese, anchovies & house-made croutons	
<b>Caprese</b>	10
Sliced tomato & fresh mozzarella, topped with E.V.O.O., oregano & fresh basil	
<b>Spinach</b>	10
Organic baby spinach in balsamic dressing, topped with goat cheese & caramelized onions	

## Flat Bread - Pizzas

<b>Margherita</b>	17
Tomato sauce, mozzarella cheese & fresh basil.	
<b>Pepperoni</b>	18
Tomato sauce, mozzarella cheese & pepperoni.	
<b>Funghi &amp; salsiccia</b>	20
Tomato sauce, mozzarella cheese, mushrooms & sausage.	
<b>Capricciosa</b>	20
Tomato sauce, mozzarella, cheese, artichokes, mushrooms, black olives, & pepperoni.	
<b>Vegetariana</b>	20
Tomato sauce, mozzarella cheese, mushrooms, bell peppers, artichokes & black olive.	
<b>Marinara</b>	17
Tomato sauce, anchovies, capers, olives & oregano.	

## Traditional Pastas

<b>Penne Arrabbiata</b>	18
Tomato sauce, diced tomatoes, garlic, basil & spicy peppers.	
<b>Penne Vodka &amp; Salmon</b>	21
Smoked Alaskan salmon flavored with vodka and served in aurora sauce.	
<b>Spaghetti e polpette</b>	22
House-made meatballs in tomato sauce.	
<b>Spaghetti Carbonara</b>	20
Italian pancetta, organic eggs & Parmigiano cheese.	
<b>Bucatini Amatriciana</b>	20
Italian pancetta in tomato sauce.	
<b>Riccioli Mushrooms Salsiccia</b>	20
Cremini mushrooms, italian sausage, sautéed in E.V.O.O. & marinara sauce.	
<b>Spaghetti Allo Scoglio</b>	25
Mussels, clams, wild shrimp & calamari in white wine & garlic sauce with a touch of House-made Marinara.	
<b>Beef lasagna</b>	22
House-made lasagna layered with a ground beef ragú & bechamel, served in tomato sauce	
<b>Spinach &amp; ricotta cannelloni</b>	20
Organic spinach & fresh ricotta cheese, served in tomato sauce	
<b>Eggplant parmigiana</b>	20
Sliced eggplant deep fried and layered with tomato sauce, Parmigiano cheese, fresh basil & mozzarella	

## Secondi Piatti

(served with a side of veggies)

<b>Pollo Parmigiana</b>	26
Organic chicken breast breaded, fried and backed with tomato sauce and mozzarella	
<b>Pollo Marsala</b>	23
Organic chicken breast with Marsala wine sauce and mushrooms.	
<b>Pollo Piccata</b>	23
Organic chicken breast with white wine, lemon juice and capers sauce.	
<b>Gamberoni alla diavola</b>	22
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)	