

## Risotti

### Risotto Nero 26.95

Carnaroli Rice with Calamari, Shrimp, Scallops and Squid Ink Sauce

### Risotto Zenzero 21.95

Carnaroli Rice with Shrimp and Ginger

### Risotto Verde 20.95

Carnaroli Rice with Spinach Puree and Green Peas

### Risotto Funghi 26.95

Carnaroli Rice with Porcini Mushrooms

### Risotto Salsicce 23.95

Carnaroli Rice with Barolo Wine, Sausages and Rosemary

### Risotto con Barbabietola Rossa 20.95

Carnaroli Rice with Red Beets and Goat Cheese

## Secondi Piatti

### Pollo alla Giaco Mani 26.75

Chicken Breast with Arugola, Tomato, Oil and Lemon

### Ossobuco 35.95

Veal Shank Served with Risotto Alla Parmigiana and Mixed Vegetables

### Pollo alla Milanese 27.95

Breaded Chicken Milanese Served with Arugola, Tomato and Onion, Roasted Potatoes and Steamed Vegetables

### Scaloppine di Vitello 35.95

Veal Scaloppine Served with Porcini Mushroom Sauce, Steamed Vegetables and Roasted Potatoes

### Petto di Pollo 24.95

Grilled Chicken Breast Served with Steamed Vegetables

### Costata di Manzo 39.95

T-bone Steak Served with Roasted Potatoes, Mixed Vegetables and Rosemary Sauce

### Tagliata di Bue 42.50

Piedmontese Filet Mignon Served on a Bed of Potato Tart, Arugola and Worcestershire Vinaigrette

### Lombata di Vitello 42.50

Grilled Veal Chop Served with Sauteéd Spinach and Roasted Potatoes

### \* Tonno con Yuzu e Zenzero \$27.95

Peppered Grilled Ahi Tuna Served with Baby Arugola, Frisee Salad, Onions, Tomato, and Yuzu-Ginger Vinaigrette

### Pesce del Giorno A.Q.

Fish of the Day

~ 18% gratuity will be added to parties of 6 or more ~

~ For parties of 6 or more, maximum number of splits per check is 5 credit cards ~

\* Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

# il Pastaio

## M E N U

### Antipasti

#### Prosciutto 19.95

Parma Prosciutto Served with Gorgonzola Cheese, Walnuts, Crouton and Fresh Pears  
Add Burrata \$4.50

#### Bresaola 19.95

Dry Cured Beef Served with Hearts of Palm, Arugola and Shaved Parmesan Cheese

#### Polenta Soffice 25.50

Soft Polenta with Mushrooms, Fresh Mozzarella Cheese and Truffle Fondue

#### Zuppetta 18.95

Mussels and Clams Steamed in a Spicy Tomato and Garlic Broth

#### Grigliata di Verdure 17.95

Grilled Zucchini, Eggplant, Carrots, Asparagus, Tomato, Bell Pepper, Endive, Radicchio, Shitake Mushroom, Shaved Parmesan Cheese and Rosemary Vinaigrette

#### Timballo di Zucchine 16.95

Zucchini Soufflé Served over Roasted Bell Pepper Sauce and a Touch of Truffle Fondue

#### \*Carpaccio di Bue 19.95

Beef Carpaccio Served with Capers, Shaved Parmesan Cheese and Mustard Dressing

#### \*Carpaccio di Tonno 19.95

Big Eye Tuna Carpaccio Served with Haricot Verts, Capers, Baby Frisée Lettuce, Arugola, Tomato, Onion with Olive Oil Lemon Dressing

#### \*Carpaccio di Pesce Spada 19.50

Smoked Swordfish Carpaccio with Arugola, Fennel, Baby Frisee, Capers, Olive Oil and Lemon Dressing

#### Rollini di Melanzane 18.95

Eggplant Rolls Filled with Goat Cheese and Sun Dried Tomato, Bell Pepper Sauce, Served on a Bed of Fresh Tomato

#### Calamari Fritti 17.50

Fried Calamari with Spicy Tomato Sauce

#### Arancini 12.95

Breaded Rice Cones, Filled with Mozzarella Cheese, Peas and Pomodoro Sauce

#### Antipasto Casereccio 34.95

Assorted Cold Cut, Cheese, Olives, Roasted Peppers, Eggplant, Tomato Bruschetta, Capers  
Minimum for 2 guests

#### 6 Courses Chef's Tasting Menu\* (Per Person) 72.00

\*minimum 2 guests

Soup, Salad, Ravioli, Choice of Risotto or Pasta, Choice of Meat or Fish, and Dessert

\* Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

\*We reserve the right to refuse service

~ Catering & Gift Certificates Available ~

\*Plate Splitting Charge 3.50

## Insalate

### Mista 11.95

Mixed Baby Greens with Balsamic Vinaigrette

### Primavera 14.95

Mixed Baby Greens with Balsamic Dressing, topped with Grilled Eggplant, Roasted Bell Peppers and Goat Cheese

### Capricciosa 19.95

Chopped Romaine Lettuce, Chopped Chicken Breast, Hearts of Palm, Tomato, Cannellini Beans, Haricot Vert, Onion, Light Mustard Dressing

### Cesare 15.50

Romaine Lettuce, Tossed with Caesar Dressing, Shaved Parmesan Cheese and Garlic Croutons  
Add Chicken or Shrimp \$5.50

### Trittico 18.95

Chopped Radicchio, Belgium Endive and Arugola with Balsamic Dressing, Grilled Shrimp and Topped with Fresh Mango

### Lenticchie 18.95

Arugola, Lentils and Shrimp Salad with Tomato, Onion, Olive Oil and Lemon Dressing

### Tricolore 16.95

Radicchio, Belgium Endive and Arugola with Balsamic Dressing and Shaved Parmesan Cheese

### Tonno e Romana di Alessandra 17.50

Romaine Lettuce with Tuna, Onion, Corn and an Olive Oil and Lemon Dressing

### Panzanella 18.50

Bread and Tomato Salad with Cucumber, Basil, Onion and Extra Virgin Olive Oil

### Trecciolina 18.50

Arugola Salad with Tomato, Hearts of Palm, Shaved Parmesan and Mozzarella Cheese with Avocado Dressing

### Vegetariana 17.50

Chopped Grilled Mixed Vegetables and Onion with Avocado Dressing.  
Add Shrimp or Grilled Calamari \$5.50

### Asparagi 17.95

Asparagus, Arugola, Corn, Tomato, Chopped Grilled Chicken, Shaved Parmesan Cheese Olive Oil and Lemon Dressing

### Caprese 17.75

Fresh Tomato, Mozzarella Cheese, Basil, Bell Peppers and Olive Oil. Substitute Burrata 4.50

### Carciofi 19.95

Baby Artichokes Tossed with Oil and Lemon, Arugola and Shaved Parmesan Cheese

### Aragosta 25.95

Lobster Salad with Bell Peppers, Arugola, Corn, Tomato, Onion, Cucumber and Lemon Oil Dressing

## Zuppe

### Minestrone di Verdure 9.95

Mixed Vegetable Soup

### Zuppa di Lenticchie 11.95

Lentil Soup

### Zuppa del Giorno A.Q.

Soup of the Day

## Paste

### Spaghetti di Farro 23.95

Spelt Spaghetti with Fresh Ricotta Cheese and Lemon Zest

### Scoglio 28.50

Spaghetti with Calamari, Scallops, Shrimp, Mussels and Clams in a Light Spicy Tomato Sauce

### Arrabbiata 18.50

Penne Pasta in a Spicy Tomato and Garlic Sauce. Add Chicken or Shrimp \$5.50

### Garganelli con Broccoli e Salsicce 23.50

Curly Homemade Pasta with Sausage, Broccoli, Pecorino Cheese, Garlic and Oil

### Rigatoni alla Norma 19.95

Rigatoni Pasta with Eggplant, Tomato, Basil, Mozzarella Cheese and Ricotta Infornata

### Capellini 17.95

Angel Hair Pasta with Fresh Tomato, Garlic and Basil

### Pappardelle 29.95

Homemade Wide Green Fettuccini Pasta in a Venison Ragu and Porcini Mushrooms

### Paccheri alla Justin Bieber - \$20.95

Artisan Wide Rigatoni Pasta with Pink Sauce

### Bucatini con Polpette della Nonna 21.95

Bucatini Pasta with Meat Balls in Light Spicy Tomato Sauce

### Spugnette don Lillo 20.95

Sponge Pasta with Onion, Peas, Haricot Vert, Fava Beans, Spinach Puree and Pecorino Cheese

### Linguine con Crostacei 31.50

Linguine Pasta with Half Lobster and Crab Meat in a Light Spicy Tomato Sauce

### Bianchi e Neri 20.95

Homemade Black and White Tagliolini Pasta with Baby Clams and Arugola

### Agnolotti 30.95

Homemade Green Ravioli Stuffed with Mushrooms; Cheese Fondue and Truffle Sauce

### Mezzelune 24.95

Homemade Half Moon Ravioli stuffed with Shrimp and Scallops, served with Lobster sauce and diced Zucchini

### Ravioli di Spinaci e Ricotta 19.95

Homemade Ravioli Stuffed with Spinach and Ricotta Cheese, Tomato and Basil Sauce

### Tortelloni di Zucca 19.95

Homemade Tortelloni stuffed with Pumpkin and fresh Ricotta Cheese, with Sage and Parmesan Cream Sauce

### Fettuccine Bolognese 20.50

Homemade Fettuccine with Meat Sauce

### Paglia Fieno 18.95

Homemade Green and White Tagliatelle with Zucchini, Basil, Garlic, and Parmesan Cheese

### Farfalle al Salmone 19.95

Butterfly Pasta with Smoked Salmon, Chives, Touch of Cream

### Garganelli Verdi Alle Spugnole 29.99

Homemade Spinach Garganelli, with Morel Mushrooms, Asparagus and Shaved Parmesan Cheese

### Spaghetti al Pomodoro e Basilico 19.95

Spaghetti Pasta with Tomato and Basil Sauce (Marinara)

### Spaghetti Cacio & Pepe 20.95

Spaghetti with fresh Black Pepper sauce and Pecorino Siciliano

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We have Gluten Free Pasta, Kamut Pasta, Spelt Pasta and Quinoa Pasta available. Please ask your server. Additional charge will apply.