

*Risotti*

**Risotto Nero 26.95**

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

**Risotto Zenzero 20.95**

Carnaroli Rice with Shrimp and Ginger

**Risotto Verde 19.95**

Carnaroli Rice with Spinach Puree and Green Peas

**Risotto Funghi 25.95**

Carnaroli Rice with Porcini Mushrooms

**Risotto Salsicce 22.95**

Carnaroli Rice with Barolo Wine, Sausages and Rosemary

**Risotto con Barbabietola Rossa 19.95**

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 33.95**

Veal Shank Served with Risotto Alla Parmiggiana 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 33.95**

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

**Petto di Pollo 24.50**

Grilled Chicken Breast Served with Steamed Vegetables

**Costata di Manzo 37.95**

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

**Tagliata di Bue 39.95**

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

**Lombata di Vitello 39.95**

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 ~

**il Pastaio**

**M E N U**

*Antipasti*

**Prosciutto 18.95**

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

**Bresaola 18.99**

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

**Polenta Soffice 24.95**

Soft Polenta with Mushrooms, Fresh Mozzarella Cheese and Truffle Fondue

**Zuppetta 17.95**

Mussels and Clams Steamed in a Spicy Tomato and Garlic Broth

**Grigliata di Vegetali 16.95**

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

**Timballo di Zucchine 15.95**

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

**Carpaccio di Bue 19.50**

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

**Carpaccio di Tonno 19.50**

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

**Carpaccio di Pesce Spada 18.95**

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

**Rollini di Melanzane 17.95**

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

**Calamari Fritti 16.95**

Fried Calamari with Spicy Tomato Sauce

**Arancini 11.95**

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

\*We reserve the right to refuse service

~ Catering & Gift Certificates Available ~

\*Plate Splitting Charge 3.50

*Insalate*

**Mista 10.95**

Mixed Baby Greens with Balsamic Vinaigrette

**Primavera 13.95**

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 14.95**

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 15.95**

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

**Tonno e Romana di Alessandra 16.95**

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

**Panzanella 17.95**

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

**Trecciolina 17.95**

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

**Vegetariana 16.95**

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 16.75**

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

**Carciofi 18.95**

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 22.95**

Spelt Spaghetti with Fresh Ricotta Cheese and Lemon Zest

**Scoglio 27.95**

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

**Arrabbiata 17.95**

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

**Garganelli con Broccoli e Salsicce 22.95**

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

**Rigatoni alla Norma 17.95**

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

**Capellini 16.95**

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 20.95**

Bucatini Pasta with Meat Balls in Light Spicy Tomato Sauce

**Spugnette don Lillo 19.95**

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

**Linguine con Crostacei 29.95**

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

**Bianchi e Neri 19.95**

Homemade Black and White Tagliolini Pasta with Baby Clams and Arugola

**Agnolotti 29.95**

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

**Mezzelune 23.95**

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

**Ravioli di Spinaci e Ricotta 18.50**

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

**Tortelloni di Zucca 18.95**

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

**Fettuccine Bolognese 19.95**

Homemade Fettuccine with Meat Sauce

**Paglia Fieno 17.75**

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

**Farfalle al Salmone 18.95**

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 19.50**

Spaghetti Pasta with Tomato and Basil Sauce (Marinara)

**Spaghetti Cacio & Pepe 19.95**

Spaghetti with fresh Black Pepper sauce and Pecorino Siciliano

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