

## *Risotti*

### **Risotto Nero 26.95**

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

### **Risotto Zenzero 19.95**

Carnaroli Rice with Shrimp and Ginger

### **Risotto Verde 19.95**

Carnaroli Rice with Spinach Puree and Green Peas

### **Risotto Funghi 24.95**

Carnaroli Rice with Porcini Mushrooms

### **Risotto Salsicce 21.95**

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 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 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 17.95**

Parma Prosciutto Served with Gorgonzola Cheese, Walnuts, Crouton and Fresh Pears

Add Burrata \$4.50

#### **Bresaola 17.95**

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

#### **Polenta Soffice 23.95**

Soft Polenta with Mushrooms, Fresh Mozzarella Cheese and Truffle Fondue

#### **Zuppetta 17.50**

Mussels and Clams Steamed in a Spicy Tomato and Garlic Broth

#### **Grigliata di Vegetali 16.50**

Grilled Zucchini, Eggplant, Carrots, Asparagus, Tomato, Bell Pepper, 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 18.95**

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

#### **Carpaccio di Tonno 18.95**

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

#### **Carpaccio di Pesce Spada 18.50**

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

#### **Rollini di Melanzane 16.95**

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 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

\*We reserve the right to refuse service

~ Catering & Gift Certificates Available ~

\*Plate Splitting Charge 3.50

## *Insalate*

### **Mista 10.25**

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 14.50**

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

### **Trittico 17.95**

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

### **Lenticchie 17.95**

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

### **Tricolore 15.75**

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 17.75**

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 15.75**

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 21.95**

Spelt Spaghetti with Fresh Ricotta Cheese and Lemon Zest

### **Scoglio 26.95**

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

### **Arrabbiata 17.75**

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

### **Garganelli con Broccoli e Salsicce 21.95**

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 18.95**

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 22.95**

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

### **Ravioli di Spinaci e Ricotta 17.95**

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 18.95**

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.*