

PASTABILITIES

July-August 2010

Starters

- THAI CHICKEN WINGS** *with* red curry, cilantro-lime chili sauce \$8
GRILLED SHRIMP & CHORIZO SKEWERS *with* chipotle-guava bbq sauce \$9
CLASSIC CALAMARI FRITTI *with* house "50/50" sauce \$13
WARM GOAT CHEESE BRUSCHETTA *with* fresh bing cherry, jicama, mint \$7
AHI TARTARE "TACOS" *with* mango salsa, avocado cream \$9.5
HOT GARLIC AND CHEESE STRETCH BREAD *with* house tomato sauce **sml - \$5.5 / lg - \$8.5**
SOUP D'JOUR \$4.5

*Our bakery fresh stretch bread and one plate of our "spicy hot tomato oil" are complimentary.
An extra plate of "spicy hot tomato oil" is \$3.5.*

Salads

- SALAD OF THE MONTH: \$8.5**
strawberries, blueberries, goat cheese, dried cranberries, sugared almonds *over* spinach
with raspberry vinaigrette
MIXED FIELD GREENS *with* shredded asiago, lemon oil \$7
TOSSED SALAD \$6.5
SONOMA CAESAR *with* sundried tomatoes \$7
HOUSE ANTIPASTO: (1) \$9 (2) \$14 (4) \$19
with provolone, gorgonzola, roasted red & yellow peppers, cauliflower, cappicola,
artichokes, calamata olives, sweet onion, anchovy, basil italian vinaigrette

*OUR HOUSE DRESSINGS: basil italian, raspberry poppy seed, lemon-balsamic vinaigrette,
basil-walnut pesto vinaigrette, creamy bleu cheese, (crumbled gorgonzola cheese add \$1)*

Pesto Marguerite Pizza \$9

with basil-walnut pesto, fresh mozzarella, parmigiano-reggiano, vine-ripened tomato *on*
fresh bakery pizza dough

Pasta's Burger \$9.75

8 oz black angus beef burger *with* extra sharp white cheddar, sweet-hot pepper relish,
lettuce, tomato, onion, side of mayo. *Served with side of house fries or tossed green salad.*

ADDITIONAL TOPPINGS & SIDES

- meatballs, sausage, grilled chicken, blackened chicken \$4.5**
steamed broccoli, grilled balsamic portobello or house vegetable \$3
large grilled shrimp (2) \$4 (4) \$8 / sea scallops \$6
house vegetable \$3 / polenta \$3 / plate of spicy hot tomato oil \$3.5
bowl of tomato sauce \$3.5 / bowl of basil pesto \$4.5
loaf of stretch bread to go \$3.25 / spicy hot tomato oil to go (12oz) \$5.5

*A 20% gratuity will be added to parties of seven or more.
Sorry, individual checks are not available.*

Pasta's Famous Sauces *July-August 2010*

(homemade linguine or fettuccine, angel hair, penne, whole wheat penne)

HOUSE TOMATO SAUCE \$9 *with* **MEATBALLS, SAUSAGE \$11**

WHITE CLAM SAUCE \$13

FETTUCCHINE ALFREDO \$12

FRESH BASIL-WALNUT PESTO *with* pine nuts, shredded locatelli cheese **\$13**

BROCCOLI, WALNUTS, GARLIC, ROMANO & OLIVE OIL *with* shredded locatelli cheese **\$11**

PASTA'S BOLOGNESE MEAT SAUCE *on* penne *with* parmigiano-reggiano **\$11**

CARBONARA *with* peas, bacon, egg, cream, romano cheese **\$12.5**

OUR FAMOUS "SPICY HOT TOMATO OIL" *with* shredded locatelli cheese **\$12**

BAKED SPINACH AND FETA MANICOTTI *with* mozzarella, house tomato sauce **\$11**

PINK VODKA CREAM SAUCE *on* penne **\$12** *add* **SCALLOPS \$17** *add* **SHRIMP \$19**

LOBSTER & CHIVE MACARONI & CHEESE *with* gruyère, cheddar, stretch bread crumbs **\$18**

*** Mac & Cheese also available plain, without lobster & chive, for \$12***

SOUTHWESTERN CHICKEN LASAGNA *with* black beans, chipotle cream, fresh tomato salsa **\$16**

HOMEMADE ARTICHOKE RAVIOLI *with* artichoke hearts, tomatoes, cream **\$15**

RICOTTA CAVATELLI BLT *with* pancetta, spinach, tomato, sweet basil cream **\$14**

PASTA TOPPINGS

meatballs, sausage, grilled chicken, blackened chicken \$4.5
steamed broccoli, grilled balsamic portobello or house vegetable \$3
large grilled shrimp (2) \$4 (4) \$8 / sea scallops \$6

Specials

SWEET SOY & GARLIC MARINATED SKIRT STEAK *with* szechuan chili sauce **\$21**

10oz grilled skirt steak served with whipped wasabi potatoes and roasted summer vegetables.

wine suggestions: Salmon Run, Riesling \$7/gls - Montevina "Terra d'Oro," Zinfandel \$44/btl

BAVARIAN SMOKED, EXTRA THICK PORK CHOP *with* cherry-balsamic syrup **\$18**

Sweet cherry cornbread stuffed pork chop served with sautéed swiss chard and mashed potatoes.

wine suggestions: Peter Lehmann "Layers," Red Blend \$8/gls - Lyeth, Pinot Noir \$44/btl

LEMON & HERB MARINATED CHICKEN *with* whole grain mustard & honey sauce **\$19**

Served with arugula & roasted potato salad and broiled tomato provençal.

wine suggestions: Arnaldo Caprai, Grechetto \$8/gls - Jade Mountain, White Blend \$39/btl

NORI & SESAME CRUSTED TUNA *with* soy & ginger asparagus salad, citrus-coconut glaze **\$25**

Served medium rare with choice of pasta or polenta.

wine suggestions: San Telmo "Esencia," Torrontés \$7/gls - La Cala, Vermentino \$31/btl

SEARED MAHI MAHI *with* spicy brown sugar & orange sauce **\$22**

Served with black bean & pineapple salsa and roasted corn risotto cake.

wine suggestions: Martín Códax, Albariño \$8/gls - Andriano, Pinot Grigio \$38/btl

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