

PASTABILITIES

February – March 2012

Starters

FRIED EGGPLANT STACK *with* fresh mozzarella & basil, house tomato sauce, fresh ricotta \$8

SHRIMP SCAMPI BRUSCHETTA *with* tomatoes, lemon, shallots \$12

HOUSEMADE FRESH MOZZARELLA *with* extra virgin olive oil, hawaiian sea salt,
fresh course-ground pepper \$8

“WEST OF UTICA” GREENS *with* prosciutto, stretch breadcrumbs \$7

CLASSIC CALAMARI FRITTI *with* house “50/50” sauce \$14

GARLIC STRETCH BREAD *with* mozzarella, 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: \$8.75

baby spinach, mesclun, goat cheese, candied walnuts, orange segments, dried cranberries,
balsamic vinaigrette

MIXED FIELD GREENS *with* shredded asiago, lemon oil \$7

TOSSED SALAD \$6.5

SONOMA CAESAR *with* sundried tomatoes, stretch bread croutons, parmigiano-reggiano \$7

HOUSE ANTIPASTO: (sml) \$9 (med) \$14 (lg) \$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, buttermilk ranch, (crumbled gorgonzola cheese add \$1)*

ADDITIONAL TOPPINGS & SIDES

meatballs, sausage, grilled chicken, blackened chicken \$4.5

steamed broccoli, grilled balsamic portobello or house vegetable \$3.5

blackened salmon \$12 / 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 (14oz) \$5.5

Pasta’s Flatbread Pizza \$11

tea smoked duck, fresh mozzarella, crumbled humboldt fog goat cheese, tart cherries,
caramelized shallots *on* our fresh bakery pizza dough

Pasta’s Burger \$12

8 oz house-ground angus beef burger *with* baby swiss, rosemary bacon, caramelized
onion, lettuce & tomato, side horseradish aioli. *Served with side of french fries or
house vegetable.*

beer suggestion: Middle Ages, Swallow Wit (draft) \$5.5

Pasta's Famous Sauces *Feb – Mar 12*

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

HOUSE TOMATO SAUCE \$9 *with* **MEATBALLS, SAUSAGE \$12**

WHITE CLAM SAUCE \$14

FETTUCCHINE ALFREDO \$13

FRESH BASIL-WALNUT PESTO *with* pinenuts, shredded locatelli cheese **\$14**

BROCCOLI, WALNUTS, GARLIC, ROMANO & OLIVE OIL *with* shredded locatelli cheese **\$12**

PASTA'S BOLOGNESE MEAT SAUCE *on* penne *with* parmigiano-reggiano **\$12**

CARBONARA *with* peas, bacon, egg, cream, romano cheese **\$13**

OUR FAMOUS "SPICY HOT TOMATO OIL" *with* shredded locatelli cheese **\$12.5**

BAKED SPINACH AND FETA MANICOTTI *with* mozzarella, house tomato sauce **\$13**

PINK VODKA CREAM SAUCE *on* penne **\$12.5** *add* **SCALLOPS \$17** *add* **SHRIMP \$19**

TUSCAN CHICKEN *on* rigatoni *with* ground chicken sausage, fresh fennel, leek, white wine, parmigiano-reggiano **\$14**

CHEESE TORTELLINI BAKE *with* house tomato sauce, mascarpone, smoked mozz, thyme **\$16**

HOMEMADE THREE CHEESE & MUSHROOM RAVIOLI *with* mushroom-marsala wine sauce, parm-regg **\$15**

PASTA TOPPINGS

meatballs, sausage, grilled chicken, blackened chicken \$4.5

steamed broccoli, grilled balsamic portobello or house vegetable \$3.5

blackened salmon \$12 / large grilled shrimp (2) \$4 (4) \$8 / sea scallops \$6

Specials

SWORDFISH PICCATA **\$21**

Swordfish medallions served piccata-style, house vegetable.

wine suggestions: Palo Alto, Sauvignon Blanc \$8/gls - Dry Riesling, Hermann J. Wiemer, \$34/btl

BONE-IN RIBEYE *with* bacon-mushroom jus **\$25**

14 oz grilled ribeye, house vegetable, sweet potato fries.

wine suggestions: Lucky Country, Shiraz \$10/gls - Earthquake, Zinfandel \$44/btl

CHIPOTLE-HONEY GLAZED SALMON *with* pineapple-mango salsa **\$22**

Jail Island salmon, house vegetable, stone ground polenta.

wine suggestions: Calea, Fiano \$7.5/gls - Muri-Gries, Pinot Grigio \$35/btl

CHICKEN PARMESAN *with* sundried tomato, housemade ricotta, fresh mozzarella **\$19**

Side of pasta, polenta or house vegetable.

wine suggestions: Zaccagnini, Montepulciano Riserva \$8.5/gls - Ricasoli, "Baby Tuscan" \$34/btl

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