

PASTABILITIES

February-March 2010

STARTERS

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

SPINACH, ARTICHOKE & ROMANO DIP *with* grilled homemade stretch bread \$7

CLASSIC CALAMARI FRITTI *with* house "50/50" sauce \$12

MUSHROOM & GOAT CHEESE STRUDEL *with* balsamic molasses \$7

HOT GARLIC AND CHEESE STRETCH BREAD: sm1 - \$5.5 / lg - \$8.5

SOUP D'JOUR: cup - \$3.5 / bowl - \$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

Warm gorgonzola tart, arugula, walnuts, grapes, white balsamic vinaigrette

MIXED FIELD GREENS *with* shredded asiago, lemon oil \$6.5

TOSSED SALAD \$5.75

SONOMA CAESAR *with* sundried tomatoes \$6.75

HOUSE ANTIPASTO: (1) \$8 (2) \$12 (4) \$16

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, french, low-fat honey dijon (crumbled gorgonzola cheese add \$1)*

WHITE GARLIC PIZZA \$8.5

with bacon, fontina, mozzarella, caramelized onions, fresh herbs *on* fresh bakery pizza dough

PASTA'S HOT EGGPLANT AND PESTO SANDWICH \$9.5

Crispy eggplant, marinated tomatoes, fresh mozzarella & basil pesto *on* our fresh bakery foccacia *with* side of house tomato sauce for dipping. *Served with house fries or tossed green salad.*

ADDITIONAL TOPPINGS & SIDES

meatballs, sausage or grilled chicken \$4.5 / broccoli, 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 eight or more.
Sorry, individual checks are not available.*

PASTA'S FAMOUS SAUCES *February-March 2010*

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

HOUSE TOMATO SAUCE \$8.25 *with* **MEATBALLS, SAUSAGE** \$10.25

WHITE CLAM SAUCE \$12

FETTUCCHINE ALFREDO \$11

FRESH BASIL-WALNUT PESTO *with* pine nuts, shredded locatelli cheese \$11

BROCCOLI, WALNUTS, GARLIC, ROMANO & OLIVE OIL *with* shredded locatelli cheese \$9.5

PASTA'S BOLOGNESE MEAT SAUCE *on* penne *with* parmigiano-reggiano \$10

CARBONARA *with* peas, bacon, egg, cream, romano cheese \$11

OUR FAMOUS "SPICY HOT TOMATO OIL" *with* shredded locatelli cheese \$9.75

BAKED SPINACH AND FETA MANICOTTI *with* mozzarella, house tomato sauce \$10.25

PINK VODKA CREAM SAUCE *on* penne \$11 *add* **SCALLOPS** \$16 *add* **SHRIMP** \$18

TUSCAN CHICKEN ON RIGATONI *with* chicken sausage, fresh fennel, tomato, white wine, parm-regg \$12

"HOT OIL" SEAFOOD PASTA *with* "spicy hot oil cream," scallops, shrimp, lobster \$23

SWISS CHARD & WILD MUSHROOM LASAGNA *with* roasted shallot béchamel \$14

HOMEMADE "PIEROGI" RAVIOLI *filled with* potato, leek, cream cheese *topped with* caramelized onions \$14

PASTA TOPPINGS

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

SPECIALS

BACON WRAPPED FILET MIGNON *with* madeira wine, button mushrooms \$28

10oz filet served with mascarpone mashed potatoes and house vegetable.

wine suggestions: Trapiche "Broquel," Cabernet \$8.5/gls - Two Hand's "Bella's Garden," Shiraz \$72/btl

BRAISED BEEF SHORT RIB *with* red wine, balsamic and brown sugar \$21

Served with egg noodle gratin and sweet & sour red cabbage with dried cherries.

wine suggestions: Errazuriz "Single Vineyard," Carmenère \$9/gls - Ceretto "Zonchera," Barolo \$58/btl

ARTICHOKE CHICKEN PICCATA *with* fresh lemon and capers \$19

Served with mascarpone mashed potatoes, fried onions and house vegetable.

wine suggestions: Tariquet, Sauvignon Blanc \$8/gls - Dr. Konstantin Frank, Chardonnay \$32/btl

NEW ZEALAND RACK OF LAMB *with* pomegranate-mint molasses, feta \$21

Served with quinoa tabouleh and roasted pecans.

wine suggestions: La Valentina, Montepulciano \$8.5/gls - Numanthia "Termes," Tinto de Toro \$52/btl

CHIPOTLE-HONEY GLAZED SALMON *with* pineapple-mango salsa \$19

Served with house vegetable and polenta.

wine suggestions: Salmon Run, Riesling \$7/gls - Livio Felluga, Pinot Grigio \$39/btl

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