

Antipasti

Pesce Crudo del Giorno \$12 ~ \$15

Fresh fish carpaccio of the day

Insalata Mista \$8

Young Boston lettuce & mesclun salad,
tarragon balsamic dressing

Insalata di Cesare \$9

Basta Pasta's original Romaine lettuce Caesar salad
Cherrywood-smoked sliced duck breast,

Insalata d'Anatra \$12

watercress, arugula

Bagna Cauda \$12

Fresh vegetables, warm anchovy cream dip

Tortino di Granchio \$15

Crab meat, avocado, green apples, Yukon Gold potatoes,
basil aioli, grapefruit jelly, sliced market radishes

Caprese di Bocconcino \$12

Campania buffalo mozzarella, mixed beets,
white balsamic vinegar, Lucky's prime tomatoes

Tonno Fresco Scottato \$14

Prime tuna tataki, original wasabi tartar sauce,
Cauliflower, fingerling potatoes, hearts of palm,
Saffron orange sauce

Asparagi Gratinati \$12

Al dente asparagus, golden Parmesan crust

Gnocchi di Zucca \$10

Pumpkin gnocchi, sage cream sauce

Calamari alla Griglia \$13

Grilled Squid,
Homemade sausage stuffed with curry risotto,
golden raisins, pistachios & prosciutto

Polpi \$13

Braised Octopus,
baby fingerling potatoes, radishes, olive flakes,
pangrattato, paprika tomato sauce

Galletto Ruspante Saltato con Insalatina \$12

Crispy sautéed tender young chicken, petite salad

Zuppa di Cozze e Vongole \$15

Black mussels & clams steamed in garlic & white wine

Primi Piatti ... appetizer portion available

Spaghetti con Uova di Pesce \$17
Spaghetti, tobiko (flying fish roe), shiso

Spaghetti con Mozzarella, Pomodori e Funghi \$17
mozzarella cheese, basil, fresh tomato sauce
Spaghetti, shiitake mushrooms,

Spaghetti con Prosciutto e Parmigiano \$18
Spaghetti with Parmigiano Reggiano & Parma Prosciutto,
served in a half wheel of Parmesan cheese at the table

Linguine ai Ricci di Mare \$20
Linguine, fresh Sea Urchin, pink sauce, fresh basil
Linguine, clams, mussels, shrimp, squid, sea scallops

Linguine alla Pescatore \$23
choice of red or white sauce

Fusilli al Pollo Organico \$17
Fusilli, organic chicken ragù,
fresh tomatoes, sliced prosciutto

Crespelle con Funghi e Ricotta \$17
Homemade silk handkerchief pasta,
mixed mushrooms, lemon zest, ricotta cheese

Pappardelle alla Siciliana \$17

Homemade Pappardelle, eggplant, basil,
fresh tomatoes, tapenade

Tagliolini con Ragù di Pesce \$18

Homemade Tagliolini, Chilean Sea Bass ragù,
capers, shredded zucchini, spicy tomato sauce

Farfalle con Salmone e Crema \$17

Bow tie pasta, lightly smoked Salmon,
tarragon grain mustard cream sauce
asparagus, fresh tomatoes,

Ravioli di Vitello, Prosciutto e Mozzarella \$17

Homemade Ravioli with veal, prosciutto, mozzarella,
with fresh tomatoes, Parmesan sauce

Fettuccine alla Bolognese \$17

Homemade Fettuccine,
Basta Pasta original meat sauce

Risotto con Gamberi e Funghi \$19

Risotto, Shrimp, three kinds of mushrooms

Secondi Piatti

Cacciucco \$29

Chilean Sea Bass, Octopus, Sea Scallops, Shrimp,
asparagus, fingerling potatoes, ocean tomato sauce

Arrosto di Spigola Cilena \$30

Roasted Chilean Sea Bass,
squid ink risotto

Petto di Pollo Impanato \$24

Herb panko-cruste organic Chicken Breast,
endive, Porcini mushroom chips, truffle oil,
lemon Parmesan sauce

Arrosto di Anatra \$27

Seared Duck Breast,
roasted mixed mushrooms, truffle Porcini sauce
preparation time approximately 40 minutes

Cotoletta di Vitello alla Milanese \$24

crushed herb potatoes, pickled red cabbage
Breaded Veal Cutlet,

Griglia

Pesce del Giorno M/P

Charcoal-grilled fish of the day,
grilled vegetables

Trancio di Salmone \$22

Charcoal-grilled Scottish Salmon fillet,
grilled vegetables

Lombata di Maiale \$25

Charcoal-grilled Naiman Ranch Pork Loin,
roasted fingerling potatoes, shishitou peppers,
mango slices, red curry paste

Costolette d'Agnello \$26

Charcoal-grilled Colorado free range Lamb Chops (2pcs),
potato gratin

Bistecca \$30

Charcoal-grilled Prime Strip Steak & Portobello mushrooms,
grain mustard crushed potatoes, horseradish sour cream

Please alert your server to any food allergies
before ordering.

Gift certificates and homemade dressing/hot sauce
are available upon request.

Dolce Della Casa

TORTINA \$9

Petite Pumpkin Tart with caramel cinnamon gelato and red wine sauce

COMPOSTA DI MELA \$9

Organic Red Delicious apple compote & vanilla gelato topped with caramelized Marsala wine zabaglione

COMPOSTA DI PERA \$9

Pear compote with red wine & cinnamon, served with Mascarpone gelato and chocolate sauce

CRESPO \$10

Single crepe wrapped over apple compote & vanilla gelato, served with Earl Grey tea jelly and roasted almonds

TORTA DI PARMIGIANO REGGIANO \$8

Soft & creamy Parmigiano Reggiano cheesecake with fresh fruit and whipped cream

BLANCMANGE \$7

Almond Blancmange

TIRAMISU \$8

Basta Pasta original tiramisu

VULCANO \$10

Melting chocolate inside warm cocoa sponge cake, served with vanilla gelato and fresh fruit

FLAN \$8

Baked crème caramel with fresh fruit and whipped cream

GELATO Vanilla or Almond | **SORBET** Pineapple or Yogurt \$7

FORMAGGIO Assorted cheeses \$12

Basta Pasta
Since 1990

2013 Fall Menu

Chef: Satoru Takada