

*La Pastaia*

— CUCINA ITALIANA —



# La Pastaia

CUCINA ITALIANA



BOOK YOUR NEXT  
EVENT WITH US

## ANTIPASTI



### CRISPY PISTACCHIO BURRATA

Breaded burrata with breadcrumbs, pistacchio pesto sauce. 16.95

### FRITTO DI CALAMARI

Deep fried calamari, zucchini, shrimp, salmon served with spicy San Marzano tomato sauce & lemon mayo. 19.95

### FRESH OYSTERS

Mignonette, lemon, cocktail sauce. Half dozen 15.95 / Dozen 29.95

### CARPACCIO DI MANZO

Filet Mignon thinly sliced with arugula shaved parmigiano, capers & EVOO. 19.95

### COZZE & VONGOLE

sauté with fresh marinara sauce served with toast bread 17.95

### BRUSCHETTONE

Cherry tomatoes confit & fresh stracciatella cheese. 12.95

### INVOLTINI MELANZANE

Eggplants stuffed with ricotta, spinach & San Marzano tomato sauce. 13.95

### CARCIOFI ALLA ROMANA

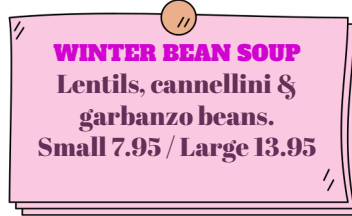
Grilled artichokes, garlic, lemon & capers. 17.95

### ARANCINETTE ALFREDO

Rice fried balls with mozzarella, Alfredo sauce & ham. 15.95

### POLPETTE DI CARNE

Homemade meatballs in a San Marzano tomato sauce with ricotta & crostini. 15.95



**WINTER BEAN SOUP**  
Lentils, cannellini & garbanzo beans.  
Small 7.95 / Large 13.95

## PRIMI PIATTI

### RAVIOLI AI CARCIOFI

Homemade artichoke ravioli, creamy pesto sauce, topped with toasted almonds. 19.95

### TORTELLONI DI CARNE

Homemade large Short Rib tortelli in creamy Shiitake mushroom sauce. 26.95

### GNOCCHI SORRENTINA

Homemade potato gnocchi, San Marzano tomato sauce, mozzarella topped with burrata. 23.95

### LOBSTER RAVIOLI

Lobster bisque sauce & shrimp. 28.95

### RISOTTO PESCATORA

Risotto with marinara sauce and clams, mussels, shrimp, calamari and salmon. 34.95

## INSALATA



### INSALATA DI SPINACI

Baby spinach, roasted beets, crispy prosciutto, goat cheese, blood orange vinaigrette. 11.95

### CAPRESE CLASSICA

Heirloom tomatoes, fresh

### FRESCHISSIMA

Arugula, pear, shaved parmigiano, lemon dressing, caramelized walnuts. 12.95

### INSALATA DI CESARE

Signature caesar salad with croutons. 10.95  
+add Anchovies \$3

## PASTA FRESCA

Build your own

Ask for Daily fresh pasta

GLUTEN FREE + \$3



## SECONDI DELLO CHEF



### SALMONE

Pistacchio crust, parmigiano risotto, lemon aioli. 28.95

### POLLO PARMIGIANA

Breaded chicken breast topped with mozzarella & San Marzano tomato sauce served with spaghetti alla chitarra. 26.95

### COSTATA FIORENTINA 40.95

20 OZ. Angus Bone-in ribeye served with Chef's special sides. 48.95

### SHORT RIB

Slowly braised short rib over mashed potatoes & grilled seasonal veggies. 39.95

### FILETTO AI FUNGHI

8oz Filet Mignon, wild mushroom sauce and shaved summer truffle with Yukon mashed potatoes and spinach.

## PIZZE

GLUTEN FREE + \$3

### SALSICCIA e PATATE

Fresh mozzarella, Italian sausage, fried potato, oregano. 16.95

### 4 FORMAGGI

Mozzarella, pecorino, parmigiano, gorgonzola, fig jam, & toasted caramelized walnuts. 17.95

### VEGETARIANA

Mozzarella, San Marzano tomato sauce, roasted organic seasonal veggies. 16.95



### MARGHERITA

San Marzano tomato sauce, mozzarella, basil. 14.95

### PROSCIUTTO e BURRATA

San Marzano tomato sauce burrata, Parma prosciutto, basil. 17.95

### SPINACI e MASCARPONE

Mascarpone, mozzarella, spinach, crispy bacon. 16.95



## SIDES

MASHED POTATOES 7.95

TRUFFLE FRIES 7.95

SAUTÉED WILD MUSHROOM 7.95

ROASTED SEASONAL

VEGETABLE 7.95

## ADD A PROTEIN

Chicken \$6 - Burrata \$4

Shrimp \$9 - Sausage \$6

Meatballs \$5 - Veggies \$5