



La Pastaia

— CUCINA ITALIANA —



#LAPASTAIASD

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CUCINA ITALIANA



BOOK YOUR NEXT
EVENT WITH US

LUNCH MENU

ANTIPASTI

ARANCINETTE ALFREDO

Rice fried balls with mozzarella, Alfredo sauce & ham. 14.95
POLPETTE DI CARNE

Homemade meatballs in a San Marzano tomato sauce with ricotta & crostini. 14.95

CRISPY PISTACCHIO BURRATA

Breaded burrata with breadcrumbs, pistacchio pesto sauce. 14.95
FRITTO DI CALAMARI

Deep fried calamari, zucchini, shrimp, salmon served with spicy San Marzano tomato sauce & lemon mayo. 17.95

CARCIOFI ALLA ROMANA

Grilled artichokes, garlic, lemon & capers. 16.95
CARPACCIO DI MANZO

Filet Mignon thinly sliced with arugulashaved parmigiano, capers & EVOO. 17.95

INSALATA

FRESCHISSIMA

Arugula, pear, shaved parmigiano, lemon dressing, caramelized walnuts. 10.00

INSALATA DI CESARE

Signature caesar salad. 10.00
+add Anchovies \$3

PASTA FRESCA

Build your own

Ask for Daily fresh pasta

GLUTEN FREE + \$3

PASTA RIPIENA

RAVIOLI AI CARCIOFI

Homemade artichoke ravioli, creamy pesto sauce, topped with toasted almonds. 18.95

GNOCCHI SORRENTINA

Homemade potato gnocchi, San Marzano tomato sauce, mozzarella topped with burrata. 22.95

TORTELLONI DI CARNE

Homemade large Short Rib tortelli in creamy Shiitake mushroom sauce. 25.95

LOBSTER RAVIOLI

Lobster bisque sauce & shrimp. 27.95

CHOOSE YOUR SAUCE

PINK VODKA

Tomato, touch of cream, vodka. 20.95

BOLOGNESE

Braised beef and pork ragù. 21.95

ALFREDO

Creamy alfredo sauce. 18.95

SHORT RIB RAGU

Slowly cooked Short Rib, touch of cream parmesan cheese. 23.95

SHRIMP FRA DIAVOLA

Spicy fresh tomato sauce. 25.95

CARBONARA

Crispy guanciale, egg yolk, pecorino cheese. 21.95

CACIO & PEPE

Creamy parmigiano sauce. 20.95

PESTO GENOVESE

Basil, walnuts, pine nuts, garlic. 19.95

POMODORO

Homemade marinara sauce. 18.95

ADD A PROTEIN

SHRIMP \$9, CHICKEN \$6, SAUSAGE \$6,
MEATBALLS \$5, VEGGIES \$5, BURRATA \$5

SECONDI DELLO CHEF

SALMONE

Pistacchio crust, parmigiano risotto, lemon aioli. 26.95

POLLO PARMIGIANA

Breaded chicken breast topped with mozzarella & San Marzano tomato sauce served with spaghetti alla chitarra. 25.95

SHORT RIB

Slowly braised short rib over mashed potatoes & grilled seasonal veggies. 37.95

FILETTO AI FUNGHI

8oz Filet Mignon, wild mushroom sauce and shaved summer truffle with Yukon mashed potatoes and spinach. 38.95

SIDES

MASHED POTATOES 7.95

ROASTED POTATOES 6.95

TRUFFLE FRIES 7.95

SAUTÉED WILD MUSHROOM 7.95

ROASTED SEASONAL VEGETABLE 7.95



CONSUMING RAW FOOD INCREASE THE RISK OF FOODBORNE ILLNESS. FOR ALL PARTIES OF 6 OR MORE WE WILL APPLY 15% GRATUITY TO THE FINAL BILL.