

il Pastaio

M E N U

Antipasti

Burrata 105.00

Creamy Mozzarella Cheese, Tomato, Basil

Carpaccio di Bue 90.00

Beef Carpaccio, Capers, Shaved Parmesan Cheese and Mustard Dressing

Carpaccio di Tonno 85.00

Big Eye Tuna Carpaccio, Haricot Verts, Capers, Baby Frisée,
Arugula, Tomato, Onion, Oil Lemon Vinaigrette

Bresaola 85.00

Dry Cured Beef, Arugula and Shaved Parmesan Cheese, Lemon Vinaigrette

Grigliata di Verdure (V) 70.00

Grilled Zucchini, Eggplant, Carrots, Asparagus, Bell Pepper, Endive, Radicchio,
Shiitake Mushroom, Shaved Parmesan Cheese and Rosemary Vinaigrette

Rollini di Melanzane 85.00

Eggplant Rolls Filled with Goat Cheese and Sun-Dried Tomato,
Bell Pepper Sauce, Fresh Tomato

Calamari Fritti 95.00

Fried Calamari with Spicy Tomato Sauce

Arancini 65.00

Breaded Rice Cones, Filled with Mozzarella Cheese, Peas and Pomodoro Sauce

Melanzane Parmigiana (V) 95.00

Baked Eggplant, Tomato Sauce, Parmesan, Basil

Insalate

Mista (V) 70.00

Mixed Baby Greens with Balsamic Vinaigrette

Primavera (V) 85.00

Mixed Baby Greens, Lettuce, Grilled Eggplant, Roasted Bell Peppers and Goat Cheese, Balsamic Vinaigrette

Cesare 75.00

Romaine Lettuce, Caesar Dressing, Shaved Parmesan Cheese and Garlic Croutons

Add Chicken 25.00 or Shrimp 35.00

Tricolore (V) 75.00

Radicchio, Belgium Endive, Arugula, Balsamic Vinaigrette and Shaved Parmesan Cheese

Alessandra 85.00

Romaine Lettuce, Tuna, Onion, Corn, Lemon Vinaigrette

Panzanella 70.00

Bread, Tomato, Cucumber, Basil, Onion and Extra Virgin Olive Oil

Add Burrata 45.00

Buffalo Caprese (V) 95.00

Heirloom Tomato, Buffalo Mozzarella, Basil, Bell Peppers and Olive Oil

Zuppe

Minestrone di Verdure (V) 55.00

Mixed Vegetable Soup

Zuppa di Lenticchie (V) 55.00

Lentil Soup

Paste

Scoglio 150.00

Seafood Spaghetti, Calamari, Scallops, Shrimp,
Mussels and Clams in a Light Spicy Tomato Sauce

Arrabbiata 80.00

Penne Pasta in a Spicy Tomato and Garlic Sauce

Add Chicken 25.00 or Shrimp 35.00

Garganelli con Broccoli e Salsicce 95.00

Homemade Pasta, Chicken Sausage, Broccoli, Pecorino Cheese, Garlic and Olive Oil

Pappardelle 105.00

Homemade Wide Green Fettuccini Pasta, Venison and Porcini Mushrooms, Ragù

Paccheri alla Justin Bieber (V) 98.00

A Justin Bieber Creation, Large Rigatoni, Pink Sauce

Linguine con Crostacei 240.00

Linguine Pasta, Lobster and Crab Meat in a Light Spicy Tomato Sauce

Rigatoni alla Norma (V) 85.00

Sicilian Style Pasta with Eggplant, Tomato, Basil, Mozzarella Cheese and Baked Ricotta

Agnolotti (V) 95.00

Homemade Green Ravioli Filled with Mushrooms, Cheese Fondue and Truffle Sauce

Ravioli di Spinaci e Ricotta (V) 90.00

Homemade Ravioli Stuffed with Spinach and Ricotta Cheese, Tomato and Basil Sauce

Fettuccine Bolognese 105.00

Homemade Fettuccine with Meat Sauce

Spaghetti al Pomodoro e Basilico (V) 85.00

Spaghetti Pasta with Tomato and Basil Sauce

Cacio & Pepe (V) 85.00

Spaghetti, Cracked Black Pepper and Pecorino Romano

Lasagna 85.00

Layers of Baked Homemade Pasta with Meat Ragù and Béchamel Sauce
gratinated with Parmesan Cheese

Add Truffle 120.00

Risotti

Risotto Verde (V) 95.00

Carnaroli Rice, Spinach Purée and Green Peas

Risotto Funghi (V) 95.00

Carnaroli Rice, Porcini Mushrooms

Secondi Piatti

Ossobuco 235.00

Veal Shank, Risotto Alla Parmigiana and Mixed Vegetables

Pollo alla Milanese 155.00

Breaded Chicken Breast Milanese, Arugula and Cherry Tomato

Scaloppine ai Funghi 195.00

Veal Scaloppine, Mushroom Sauce, Seasonal Vegetables

Scaloppine ai Limone 190.00

Veal Scaloppine, Lemon Butter Sauce

Costata di Bue 240.00

Prime Rib Eye with Roasted Potatoes, Seasonal Vegetables, Rosemary Sauce

Tagliata di Bue 260.00

Beef Tenderloin, Potato Tart, Arugula, Lemon Vinaigrette

Lombata di Vitello 220.00

Grilled Veal Chop, Roasted Potatoes and Seasonal Vegetables

Costolette d'Agnello 180.00

Lamb Chops with Eggplant Purée, Balsamic Mint Sauce

Branzino 195.00

Pan Roasted Fillet of Sea Bass, Seasonal Vegetables, Salmoriglio

Salmone 180.00

Pan Roasted Norwegian Salmon, Seasonal Vegetables, Mango Salsa

Dessert

Panna Cotta 55.00

Cream Custard with Mixed Berry Sauce

Tiramisù 55.00

Lady Fingers Dipped in Espresso and Mascarpone Cream

Torta di Mele 60.00

Apple Tart Tatin with Cream Caramel and Vanilla Ice Cream

Ciocolato 60.00

Flourless Chocolate Cake

Limone 55.00

Lemon Meringue Tart

Torta al Formaggio 60.00

Passion Fruit Cheesecake with Wild Berries Coulis

Crostata alla Banana 85.00

Banana Chocolate Cream Tart