

il Pastaio

M E N U

Antipasti

Burrata (D, V) 115.00

Burrata Cheese with selection of Tomatoes, Basil

Carpaccio di Bue (D) 90.00

Beef Carpaccio, Arugula, Shaved Parmesan Cheese and Mustard Dressing

Carpaccio di Salmone 115.00

Thin sliced Scottish Salmon with Orange Dressing, Frisée Lettuce and Avocado

Tartare di Manzo (D,G) 110.00

Beef Tartare with Truffle oil, served with Parmesan fondue

Grigliata di Verdure (D, V) 75.00

Grilled Zucchini, Eggplant, Asparagus, Bell Pepper, Endive, Radicchio, Button Mushroom, Parmesan Cheese and Shallot Vinaigrette

Calamari Fritti (G) 100.00

Fried Calamari with Marinara Sauce and Tartar Sauce

Arancini (G, D, V) 75.00

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

Melanzane Parmigiana (D, V) 100.00

Baked Eggplant, Tomato Sauce, Mozzarella Cheese, Parmesan, Basil

Zuppe

Minestrone di Verdure (V) 60.00

Mixed Vegetable Soup

Zuppa di Lenticchie (V) 60.00

Lentil Soup

*Ask your Waiter for Allergies

(V) - Vegetarian (D) - Dairy (G) - Gluten (N) - Nuts (S) - Shellfish & Crustaceans
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Insalate

Mista (V) 75.00

Mixed Baby Greens and Carrots with Balsamic Vinaigrette

Capricciosa (D, G, V) 80.00

Romaine Lettuce, Cherry Tomatoes, White Cannellini Beans, Palm Hearts, Onion, and Mustard Dressing

Cesare (G, D) 80.00

Romaine Lettuce, Caesar Dressing, Shaved Parmesan Cheese and Croutons
Add Chicken 25.00 or Shrimp 35.00

Alessandra 90.00

Romaine Lettuce, Tuna, Onion, Corn, Lemon Vinaigrette

Panzanella (G, V) 75.00

Croutons Bread, Heirloom Tomatoes, Cucumber, Basil, Onion,
Extra Virgin Olive Oil and Vinegar
Add Burrata 45.00

Paste

Scoglio (S, G) 185.00

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

Arrabbiata (G, V) 100.00

Penne in a Spicy Tomato and Garlic Sauce
Add Chicken 25.00 or Shrimp 35.00

Tonnarelli alla Carbonara (G, D, E) 110.00

Homemade Tonnarelli Pasta, Smoked Beef Bacon, Red Onion, Pasteurized
Whole Egg, Pecorino Cheese, Parmigiano Reggiano, Toasted Black Pepper

Pappardelle (G, D, E) 125.00

Homemade Green Pappardelle, Bolognese and Porcini Mushrooms Sauce, Cream

Rigatoni alla Norma (D, G, V) 110.00

Rigatoni with Fried Eggplant, Tomato Sauce, Basil, Mozzarella Cheese and Baked Ricotta

Spaghettono O' Scarpariello (G, D, V) 115.00

Spaghetti, Datterino Tomatoes, Garlic, Basil, Pecorino Romano Cheese

Agnolotti (G, D, V, E) 110.00

Homemade Green Ravioli Filled with Mushrooms,
Ricotta, Burrata, served with Truffle Cheese Fondue

Ravioli di Spinaci e Ricotta (G, D, V, E) 105.00

Homemade Ravioli Stuffed with Spinach and Ricotta Cheese,
Tomato and Basil Sauce or Butter Sage Cream Sauce

Fettuccine Bolognese (G, D, E) 110.00

Homemade Fettuccine with Bolognese Sauce

Spaghetti al Pomodoro e Basilico (G, V) 110.00

Spaghetti Pasta with Tomato and Basil Sauce

Cacio & Pepe (G, D, V) 90.00

Spaghetti, Cracked Black Pepper and Pecorino Romano

Lasagna (G, D, E) 110.00

Layers of Baked Homemade Pasta with Bolognese, Béchamel Sauce, Mozzarella,
Provolone, gratinated with Parmesan Cheese

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Risotti

Risotto alla Pescatora (S) 120.00

Carnaroli Rice with Calamari, Prawns, Clams, touch of Tomato Sauce

Risotto Funghi (V, D) 100.00

Carnaroli Rice, Porcini Mushrooms

Secondi Piatti

Pollo alla Milanese (G) 185.00

Breaded Chicken Breast Milanese, Arugula and Cherry Tomato

Costata di Bue 280.00

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

Branzino all'Isolana (G, S) 205.00

Baked Sea Bass Fillet, Cherry Tomatoes, Black Taggiasca Olives, Capers, Potatoes

Salmone (D) 180.00

Pan Roasted Norwegian Salmon, Seasonal Vegetables, Mango Salsa, Mashed Potatoes

Desserts

Tiramisù (G, D, N, E) 60.00

Lady Fingers Dipped in Espresso and Mascarpone Cream

Add Brandy (A) 15.00

Torta di Mele (G, D, N, E) 65.00

Apple Tart with Cream Caramel and Vanilla Ice Cream

Crème Brûlée (D, N, E) 60.00

Custard base topped with a layer of hardened Caramelized Sugar

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