

# *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 (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 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

### **Limone di Sorrento con sorbetto 65.00**

Sorrento's Lemon with his own Sorbet

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