

PASTA e VINO

Small Plates

SEASONAL BRUSCHETTA • 5 ✓

Ricotta Cheese, Delicata Squash, Pomegranate,
Maple Balsamic Reduction

CLASSIC MEATBALLS • 8

Veal, Pork, Beef, Tomato Basil Sauce, Herbed Focaccia Bread

BAKED CLAMS CASINO • 12

Pancetta Herb Crust

OCTOPUS CARPACCIO • 15

Frisée, Fennel, Lemon Confit, Fried Caper Relish

FRIED CALAMARI • 10

Lemon Aioli, Tomato Basil Sauce

GRILLED FLATBREAD • 13

Squash Puree, Ricotta, Crispy Prosciutto, Madiera Reduction, Sage

ROASTED SQUASH SOUP • 9 ✓

Farro, Yogurt, Affilia Cress

BURRATA • 16 ✓

Grilled Focaccia, Sun Dried Tomato Pesto,
Madiera-Sherry Gastrique, Marcona Almonds

BEETROOT SALMON GRAVLAX • 13

House Smoked, Endive, Horseradish, Crème Fraîche,
Caper Berry, Salmon Roe, Croccantini

STEAMED PEI MUSSELS • 13

Tomato & Chiles, Toasted Herbed Focaccia

ARTISAN MEAT & CHEESE BOARD • 22

served with Apricot Mostardo,
Toasted Marcona Almonds, Caper Berry

HERBED FOCACCIA BREAD • 4 ✓

Salads

ROASTED BABY BEETS • 12 ✓ GF

Winter Greens, Parmesan Crisp, Grannysmith Apple, Madiera Reduction

LOCAL BABY ARUGULA & PROSCIUTTO • 12 GF

Arugula, Parmesan Espuma, Apricot Mostardo

CAESAR • 14

Kale, Focaccia Parm Croutons, Housemade Caesar Dressing
Add Grilled Chicken (\$5)

Pasta

ALL PASTAS ARE HOUSEMADE

add \$2 for gluten free

GARGANELLI CACIO E PEPE • 14 ✓

Fresh Cracked Black Pepper, Caciocavallo Cheese

CASARECCE PESTO • 16 ✓

Basil & Pine Nut Pesto, Parmesan Crisp

PUMPKIN RICOTTA GNOCCHI • 20

Pancetta, Kale, Shaved Parmesan, Balsamic Reduction,
Toasted Pumpkin Seeds

SPAGHETTI POMODORO • 14 ✓

Tomato & Basil Sauce, Pecorino Romano

Add Meatballs (\$8)

MAFALDI FRA DIAVOLO • 20 🌶

Sautéed Shrimp, Lemon Chile Tomato Sauce,
Garlic Toasted Bread Crumbs

BAKED LASAGNA • 24

Traditional Lasagna with Layers of Bolognese, Pomodoro &
Béchamel Sauce, Fresh Mozzarella, Ricotta Cheese

SPAGHETTI ALLA VONGOLE • 19

Little Neck Clams, White Wine & Garlic Clam Sauce

RIGATONI ALLA VODKA • 16

Pancetta & Vodka Sauce

TRUFFLED MAC 'N' CHEESE • 17 ✓

Radiatori, Béchamel, Smoked Cheddar,
Focaccia Breadcrumbs, Truffle Oil

WILD MUSHROOM RAVIOLI • 22 ✓

Ricotta, Porcini, Cremini, Marsala Truffle Pan Sauce

MAFALDI BOLOGNESE • 18

Classic Veal, Pork & Beef Meat Sauce, Basil, Cream

ORECCHIETTE CON SALSIICCIA • 18

Fennel, Broccoli Rabe, Sweet Italian Sausage

SHRIMP SCAMPI TAGLIATELLI • 20

Sautéed Shrimp, Lemon Butter Caper Sauce



Entrées

CHARRED CAULIFLOWER STEAK • 22 ✓

Baby Kale, Parmesan Mashed Potato, Cremini Mushrooms,
Lemon Butter Caper Sauce, Focaccia Breadcrumbs

CHICKEN PARMIGIANA • 22

Breaded Chicken Cutlet, Mozzarella, Spaghetti, Tomato Basil Sauce

PAN ROASTED CHICKEN BREAST • 24

Potato Mille Feuille, Brussel Sprouts, Pancetta, Dijon Pan Sauce

CEDAR PLANK WILD SALMON • 24

Farro, Endive, Black Radish, Roasted Pepper Emulsion

Kids Menu

SERVED WITH ONE SCOOP OF GELATO

PIZZA • 12 ✓

MAC 'N' CHEESE • 12 ✓

SPAGHETTI & MEATBALLS • 12

CHICKEN CUTLET & PASTA • 12

PASTA & BUTTER • 10 ✓

children 10 yrs & under

Sides

ALL SIDES ARE VEGETARIAN & GLUTEN FREE

BRAISED BROCCOLI RABE & FENNEL • 9

MASHED POTATO • 7

SAUTÉED BRUSSELS SPROUTS • 8

SAUTÉED MUSHROOMS • 10

vegetarian ✓

gluten free GF

spicy 🌶

Pasta E Vino proudly supports
local farmers and purveyors

Please let your server know of any allergies prior to ordering.
20% Gratuity will be added for parties of 5 or more.

Chef De Cuisine:
Luis Blasini-Sinchi