

Pasta Nostra Dinner Menu

Sept 14, 2022

Reservations or Dinner TO GO,
call 203 854-9700 Option 1

Roman Pizza & Genoese Torta

Rome, with its fully hydrated pizza dough, leads the wave of the future both for flavor and digestibility.

MARINARA -- tomato, garlic, oregano, Sicilian Anchovies	30
MARGHARITA – tomato, mozzarella, basil	30
PESTO – tomato mozzarella, parmigiano reggiano, PESTO	35
SAUSAGE – tomato, mozzarella, our organic sausage	35
TORTA PASQUALINA (share one for the table)	30
Exquisite mix of greens, artichokes, leeks & cheeses baked in a flaky crust of flour and olive oil. Great to take home for breakfast.	

APPETIZERS

Sicilian PANELLE & PATATE	20
A vestige of Arabic cooking in Sicily. PANELLE = Sicilian Chick Pea Croquettes, PATATE = potato croquettes. We serve them with Ricotta & Provolone.	
Sicilian RICE BALL (Arancine)	20
A ball of risotto-like rice with a center of meat, peas & tomato sauce.	
TUNA GOCHUJANG	22
Raw L.I. Big Eye Tuna, Avodaco, Korean Hot Pepper Sauce	
CLAMS OREGANATA alla Mom	20
Topped with crispy seasoned breadcrumbs—Mom's are unsurpassed!	
PROSCIUTTO & MELON	20
CALAMARI in INZIMINO	22
Brilliant Tuscan braise of local calamari, red wine and Swisschard served with mildly charred focaccia bread. A dish wrested from the jaws of antiquity by the late pioneering chef Fabio Picchi of Ristorante CIBREO in Florence.	
ZUCCHINI OREGANATA	20
Zucchini, filled with cheese & tomato, under crispy flavored breadcrumbs.	
ROASTED PEPPERS, MARINATED EGGPLANT, ROMAN SHEEP CHEESE	20
+with Prosciutto	30
Summer's Last Call: PANZANELLA	20
Tuscan TOMATO & BREAD SALAD with basil, celery, fennel, olive oil	
GREEN BEANS ALLA JULIA CHILDS	18
PORK TACOS	20
An Italian inflected version of the famous Tacos al Pastor, topped with Pico di Gallo & Guajillo Chile Salsa on our homemade corn tortillas.	
INSALATA CAPRESE—tomatoes, basil, our mozzarella	18
PROSCIUTTO PLATE (our favorite Parma Ham) with creamy sharp provolone and Sicilian olive salad	22
GREEN SALAD	16
with Pasta Nostra's balsamic salad sauce & superb olive oil	
GREEN SALAD, as above, with GORGONZOLA	21

PASTA & Other Main Courses

ROASTED RED PEPPER RISOTTO, Cilantro Pesto	38
Carnaroli Rice, bacon, roasted peppers, Reggiano Parmigiano.	
PASTA 'n CASCIAATA	35
Sicilian baked pasta with eggplant, meat sauce, Roman cheese	
GRILLED SCALLOPS w summer corn, tomatoes & rucola	40
GRILLED SCALLOPS w summer corn, tomatoes & rucola served with our homemade linguine	40
BLACK PASTA w Jimmy Nardello PEPPERS & ZUCCHINI	35
World's sweetest peppers, tomato, garlic, a bit of hot pepper, zucchini, basil, aged Piave cheese and Black Pasta.	
FETTICCINE AMATRICIANA	35
(Roman Sauce of prosciutto, tomato & onion)	
SPAGHETTI, MEATBALL & SAUSAGE	35
Meatball of grass-fed beef, Sausage of Organic Pork—both made in house and simmered in Mom's Sunday Sauce.	
AGNOLOTTI, SAUSAGE & PEAS SAUCE	35
Little half-moon ravioli filled 50/50 with Parmigiano & Ricotta	
CHEESE RAVIOLI, Meat Sauce	35
CHEESE RAVIOLI, Marinara Sauce	35
CLAMS & LINGUINE alla Siciliana	39
Clams, parsley, garlic, black pepper and extra virgin olive oil.	
EGGPLANT PARMIGIANO & Linguine W Garlic & Oil	39
The classic preparation without any breadcrumbs.	
SPIRAL SAUSAGE, Linguine & Marinara Sauce	37
Our own sausage made of organic pork shoulder, provolone & parsley.	
VEAL CUTLET PARMIGIANO or plain VEAL CUTLETS With Green Beans alla Julia & Potatoes	43
PORK CHOP, Broccoli Rabe & Potatoes	40
Juicy Niman Ranch Pork Loin Chop, spiced dry rub, griddle seared.	
HALIBUT with Sweet & Spicy Pepper Salsa with Green Beans all Julia	45
with Linguine, Garlic & Olive Oil	45

VEGETABLES

GREEN BEANS alla Julia Childs	16
BROCCOLI RABE & Potatoes	16

DESSERT

BISCOTTI	12
HOT CHOCOLATE CAKE, WHIPPED CREAM	16
GELATO SUNDAE: MOKA OR MARASCHINO	14
PINEAPPLE POUND CAKE, whipped cream	14
BANANAS FOSTER CREAM PIE	16

-Dishes may contain ingredients not listed on the menu.

-Food Allergies? We need to know before the order is taken.

-Dept of Health says to eat raw foods advisedly.