

CALL YOUR TO-GO ORDER IN

AT 203 854-97600

Pasta Nostra July 29, 2022

Roman Pizza & Genoese Torta

Vive la differenza!

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 (order 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

From Sicily:

PANELLE & PATATE	20
A vestige of Arabic cooking in Sicily. PANELLE = Sicilian Chick Pea Croquettes, PATATE = potato croquettes. We serve them with Ricotta & Shredded Provolone.	

CLAMS OREGANATA alla Mom	20
Topped with crispy seasoned breadcrumbs—Mom's are unsurpassed!	

PROSCIUTTO & MELON	20
Summer melon, black pepper, lemon, our favorite Parma Ham.	

WHITE BEANS, GARLIC, HOT PEPPER CHUTNEY	18
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CITY of NORWALK EGGPLANT w Roman Sheep CHEESE	18
Chef Joe's marinated eggplant with short Romano Cheese	

PANZANELLA	20
Tuscan TOMATO & BREAD SALAD with basil, celery, fennel, olive oil	

ROAST 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.	

ROASTED PEPPERS & Sicilian ANCHOVIES	18
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ROASTED PEPPERS & our fresh MOZZARELLA	18
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PROSCIUTTO PLATE	
with creamy sharp provolone and Sicilian olive salad	21

CALAMARI, Guacamole, chips	22
Spicy grilled calamari, Guacamole Pasta Nostra style, Pasta Nostra homemade chips, tomatoes.	

EGGPLANT AL FORNO	20
Slices of eggplant baked in the oven with tomato sauce & ricotta.	

GREEN SALAD	16
with Pasta Nostra's balsamic salad sauce & Tuscan olive oil	

GREEN SALAD, as above, with GORGONZOLA Piccante	21
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PASTA & Other Main Courses

ASPARAGUS RISOTTO	38
Carnaroli Rice, prosciutto, asparagus, Parmigiano cheese.	
PESTO like they serve it in Liguria:	
PAPPARDELLE, Pesto, Asparagus, Potato & French Beans	35
SPICY GRILLED SCALLOPS & LINGUINE, With local CORN, TOMATOES & RUCOLA	39
SAUSAGE, SPINACH & CREAM on PAPPARDELLE	37
Jersey spinach, our sweet sausage, onion, cream, thin pasta ribbons	
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	
AGNOLOTTI, MEAT SAUCE	35
Little half-moon ravioli filled 50/50 with Parmigiano & Ricotta	
CLAMS & LINGUINE alla Siciliana	39
Clams, parsley, garlic, black pepper and extra virgin olive oil.	
PACCHERI with SPICY CHEESE SAUCE	37
Paccheri are large pasta, like Rigatoni, served alla Liana's Trattoria with a cheese, basil & pepper sauce.	
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.	
CUTLETS, Mushrooms, French Beans, Potatoes	45
Grassfed Ribeye of Beef, carefully sliced into cutlets, rolled in breadcrumbs & Parmigiano Reggiano. Pan-sautéed in olive oil. Elegant and tastier than Veal.	
MONTAUK SWORDFISH, CORN SALSA	
French Beans & Mushrooms Saute	45
The sword came in from Montauk on Wed night, it's one of the best we've seen. Rich and full of flavor. The corn is local as are the little tomatoes in the salsa.	
VEGETABLES	
Sauté of OYSTER MUSHROOMS & FRENCH BEANS	16
CORN, OYSTER MUSHROOMS, ZUCCHINI SAUTE	16
DESSERT	
BISCOTTI	12
HOT CHOCOLATE CAKE, WHIPPED CREAM	14
CITRUS CARPACCIO, black pepper, olive oil, candied rinds	14
SOUR CHERRY PIE, WHIPPED CREAM	16
PEACH/NECTARINE Pistachio SHORTCAKE CRUMBLE	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.