

# Pasta Nostra Dinner Menu

Nov 3, 2022

To Dine with Us: Reserve at 203 854-9700

DINNER TO GO: Order at 203 854-9700

## Roman Pizza & Genoese Torta

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

## APPETIZERS

<b>TUSCAN WHITE BEAN SOUP</b>	<b>18</b>
<b>SPRINGTIME</b>	<b>20</b>
Pancetta, Artichokes, Fava, Snap Peas, Fennel Tops, Leeks, Roman Cheese	
<b>NANTUCKET BAY SCALLOPS</b>	<b>29</b>
Extraordinary! Finest scallop on the planet as far as we know, RAW, dressed with garlic, hot pepper, parsley, lemon and olive oil.	
<b>CLAMS OREGANATA alla Mom</b>	<b>20</b>
Topped with crispy seasoned breadcrumbs—Mom’s are unsurpassed!	
<b>HOT &amp; SWEET PEPPERS allo Chef</b>	<b>22</b>
Our Chef’s version of a classic Peperonata, with his signature pepper salsa, and bits of assorted cheeses.	
<b>BRAISED RADICCHIO, ENDIVE &amp; FENNEL</b>	<b>18</b>
<b>SARDE A’ SCAPECE</b>	<b>20</b>
From Naples: Fresh pan-seared sardines, doused with onions, black pepper, bay leaves & balsamic. A peasant dish fit for a prince.	
<b>CRISPY ZUCCHINI &amp; ONIONS alla Carlo Midione</b>	<b>20</b>
Coated with Parmigiano & breadcrumbs.	
<b>ROASTED PEPPERS, MARINATED EGGPLANT &amp; FRESH MOZZARELLA</b>	<b>20</b>
<b>+add PROSCIUTTO</b>	<b>30</b>
<b>ROASTED PEPPERS &amp; MOZZARELLA</b>	<b>18</b>
<b>PROSCIUTTO PLATE (our favorite Parma Ham) with creamy sharp provolone and Sicilian olive salad</b>	<b>22</b>
<b>GREEN SALAD</b>	<b>16</b>
with Pasta Nostra’s balsamic salad sauce & superb olive oil	
<b>GREEN SALAD, as above, with GORGONZOLA</b>	<b>21</b>

## PASTA & Other Main Courses

<b>PASTA ‘n CASCIATA</b>	<b>35</b>
Sicilian baked pasta with eggplant, meat sauce, Roman cheese	
<b>PIZZOCCHERI di LAKE COMO</b>	<b>37</b>
Pappardelle made of buckwheat, baked with cheese, potatoes & local Swisschard, topped with melted Taleggio aged by Ken of Darien Cheese.	
<b>CAPPELLACCI CON ZUCCA di Ferrara</b>	<b>37</b>
Winter squash filled Tortelloni with sauce of brown butter & toasted hazelnuts, over a bed of prosciutto.	
<b>PAPPARDELLE with Sausage &amp; Local SPINACH</b>	<b>37</b>
Local spinach of Ottimo Qualità with onions, our organic sausage with a touch of Hudson Valley cream.	
<b>SPAGHETTI, MEATBALL &amp; SAUSAGE</b>	<b>37</b>
Meatball of grass-fed beef, Sausage of Organic Pork—both made in house and simmered in Mom’s Sunday Sauce.	
<b>AGNOLOTTI with Sausage &amp; Peas</b>	<b>37</b>
<b>AGNOLOTTI with Meat Sauce</b>	<b>37</b>
<b>AGNOLOTTI with Marinara Sauce</b>	<b>35</b>
<b>CLAMS &amp; LINGUINE alla Siciliana</b>	<b>39</b>
Clams, parsley, garlic, black pepper and extra virgin olive oil.	
<b>EGGPLANT PARMIGIANO &amp; Linguine W Garlic &amp; Oil</b>	<b>39</b>
The classic preparation without any breadcrumbs.	
<b>SWORDFISH with Sicilian Salmoriglio Salsa</b>	<b>45</b>
Montauk fish, griddle seared, with Sicilian Roasted Eggplant, and Sicilian Parsley Lemon Salsa.	
<b>SPIRAL SAUSAGE, Linguine &amp; Marinara Sauce</b>	<b>37</b>
Our own sausage made of organic pork shoulder, provolone & parsley.	
<b>SALTIMBOCA ALLA ROMANA, Fettuccine d’Alfredo</b>	<b>45</b>
Two Roman classics in one meal.	
<b>LAMB CHOPS, Pasta, Fava &amp; Artichokes in Concerto</b>	<b>45</b>
Pasta, pancetta, artichokes, fava, snap peas, fennel & Romano cheese, grass-fed LAMB from below the Arctic Circle.	

## VEGETABLES

<b>Joe Smith’s SPINACH w garlic &amp; olive oil</b>	<b>18</b>
<b>BRUSSELS SPROUTS</b>	<b>16</b>
<b>Braised RADDICCHIO, ENDIVE &amp; FENNEL</b>	<b>18</b>

## DESSERT

<b>BISCOTTI</b>	<b>12</b>
<b>HOT CHOCOLATE CAKE, WHIPPED CREAM</b>	<b>16</b>
<b>GELATO SUNDAE: MOKA OR MARASCHINO</b>	<b>14</b>
<b>Liana’s CAPPUCCINO TART W WHIPPED CREAM</b>	<b>16</b>
<b>APPLE PIE, WHIPPED CREAM ON TOP</b>	<b>16</b>