

# Pasta Nostra Dinner Menu

June 2, 2023

DINNER TO GO, OR TO STAY

CALL 203 854-9700

## BREAD & PIZZA

<b>BREAD: Wave Hill Focaccia, served hot</b>	<b>5</b>
<b>Add: OLIVE OIL (1 oz)</b>	<b>5</b>
<b>Genoese TORTA PASQUALINA</b>	<b>30</b>
Typical mix of Swisschard, leeks & cheeses baked in a flaky crust of flour and olive oil. Share one as part of an appetizer. Take one home for breakfast.	
<b>FOCACCIA PIZZA</b> Crispy, open-faced focaccia, pick a topping.	
<b>TOMATO &amp; MOZZARELLA</b>	<b>22</b>
<b>PESTO, TOMATO &amp; MOZZARELLA</b>	<b>22</b>
<b>ANCHOVIES, GARLIC &amp; TOMATO</b>	<b>22</b>

## APPETIZERS

<b>CIANFOTTE – eggplant, peppers, onion &amp; tomato appetizer</b>	<b>25</b>
Naples' best summer appetizer and one that you will almost never see there any longer. "Too much work" the lazy young ones complain.	
<b>ASPARAGUS GRATINATI</b>	<b>25</b>
Hot from the oven, topped with crispy Parm & Breadcrumb crust.	
<b>SPRINGTIME</b>	<b>25</b>
Fresh spring fava beans, snap peas, fennel tops, asparagus, maitake mushrooms all sautéed with prosciutto di parma. Pecorino Romano on top.	
<b>SPICY GRILLED SCALLOPS &amp; RUCOLA SALAD</b>	<b>27</b>
With tomatoes, lemon & olive oil.	
<b>ROASTED PEPPERS, EGGPLANT &amp; MOZZARELLA</b>	<b>22</b>
<b>with PROSCIUTTO</b>	<b>33</b>
<b>ROASTED PEPPERS &amp; MOZZARELLA</b>	<b>22</b>
<b>Old PROSCIUTTO &amp; Old REGGIANO PARMIGIANO</b>	<b>29</b>
We scored several well-aged forms of Reggiano—4.5 years old, to be precise, and amazing! The PARMA HAM is 24 months. <b>Served with Olive &amp; Celery Salad.</b>	
<b>CLAMS OREGANATA</b>	<b>24</b>
Lightly baked with crispy flavored breadcrumbs on top.	
<b>CALAMARI FRITTI w Spicy Italian Ketchup 🍷</b>	<b>27</b>
Fresh, N. Atlantic calamari. Our homemade "ketchup."	
<b>GREEN SALAD</b>	<b>17</b>
with Pasta Nostra's balsamic salad sauce & superb olive oil	
<b>GREEN SALAD, as above, with GORGONZOLA</b>	<b>22</b>

## PASTA & Other Main Courses 6/2

<b>PAPPARDELLE all' AMATRICIANA</b>	<b>37</b>
Roman sauce of prosciutto, onion & tomato on paper-thin pasta ribbons.	
<b>PAPPARDELLE &amp; PESTO, LIGURIAN STYLE</b>	<b>37</b>
It's pesto season in Liguria: pasta, pesto, asparagus, potato & snap peas.	
<b>CLAMS &amp; LINGUINE</b> (garlic, parsley, black pepper & olive oil)	<b>40</b>
<b>CANNELLONI with Roast Pork Ragu</b> (ragu means meat sauce)	<b>37</b>
Filled with ricotta & parmigiano cheeses.	
<b>AUNT NANCY'S Genoese Spinach &amp; Meat RAVIOLI</b>	<b>37</b>
Served as they do in Genoa with Ragu (meat sauce). These are the ravioli that led to the creation of Pasta Nostra almost 40 years ago.	
<b>AGNOLOTTI with Sausage &amp; Peas</b>	<b>37</b>
Half-moon cheese ravioli, browned onions, our home-made sausage and peas.	
<b>DUCK SAUCE on PAPPARDELLE</b>	<b>40</b>
Confit of LaBelle Farm NY Duck legs in a sauce of tomato, carrots, onions, prosciutto, red wine.	
<b>SPEZZATINO with GNOCCHI di Patate</b>	<b>37</b>
Potato gnocchi with skirt steak & mushroom sauce w carrots & onions.	
<b>EGGPLANT PARMIGIANO &amp; Linguine w Garlic &amp; Oil</b>	<b>40</b>
The classic preparation without any breadcrumbs.	
<b>SPIRAL SAUSAGE (since 1984), Linguine &amp; Marinara Sauce</b>	<b>37</b>
Our own sausage made of organic pork shoulder, provolone & parsley.	
<b>CHICKEN PARM, Fettuccine with PESTO</b>	<b>40</b>
Joyce Farm chicken breast rich with tomato sauce, parmigiano Reggiano and fresh mozzarella. Paired with our pasta with basil sauce.	
<b>HALIBUT in Spicy Pepper Sauce, Linguine, garlic &amp; oil</b>	<b>45</b>
Pan-sautéed HALIBUT, finished with our pickled pepper salsa. Note: Dip the Linguine with garlic & oil into the Pepper Salsa.	
<b>SALMON MARECHIARA, Linguine, garlic &amp; oil</b>	<b>45</b>
Wild Pacific KING SALMON, pan-sautéed, finished with sauce of tomato, olives & capers. NOTE: dip the Linguine into the Marechiara Sauce.	
<b>CRISPY CUTLET, Dipping Salsa, Broccoli rabe &amp; potatoes</b>	<b>42</b>
Niman Ranch Iberico Pork Loin Cutlet, crispy breading, tasty dipping salsa, rabe and potatoes on the side. Wonderful!	
<b>VEGETABLES</b>	
<b>BROCCOLI RABE &amp; POTATOES</b>	<b>18</b>
<b>ASPARAGUS, TOMATO &amp; OYSTER MUSHROOM SAUTE</b>	<b>18</b>

## DESSERT

<b>BISCOTTI fatto in casa</b>	<b>12</b>
<b>HOT CHOCOLATE CAKE, WHIPPED CREAM</b>	<b>16</b>
<b>Harry's Berries STRAWBERRY SHORTCAKE</b>	<b>18</b>
<b>CITRUS CARPACCIO</b>	<b>14</b>
Blood Oranges, Ruby Grapefruit, Oranges, Black pepper, olive oil, our own candied orange skins.	
<b>GELATO OF PINEAPPLE &amp; COCONUT, with CHURROS</b>	<b>18</b>
Made here of ripe pineapples, organic coconut milk, Ronnybrook cream, sugar & NOTHING ELSE! Served with Marcelo's outstanding CHURROS.	
<b>NOTE:</b> Some have opined that Pineapples belong to SE Asia and, as such, do not fit our menu. Our research indicates that they are native to South America. In any case, they are wildly popular in Italy, as are Coconuts, which do, in fact, seem to have come from SE Asia. Buon Appetito. Chef Joe Bruno	

**-Dishes may contain ingredients not listed on the menu.**

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

**-Dept of Health Advisory: eating raw or undercooked food can increase the chances of food-borne illness.**