

Pasta Nostra Dinner Menu

February 2, 2023

Take Home or Dine at Pasta Nostra

Roman Pizza & Genoese Torta

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
Typical mix of Swisschard, leeks & cheeses baked in a flaky crust of flour and olive oil. Great to take home for breakfast.	

APPETIZERS

LENTIL SOUP with Pastina al Parmigiano	20
Green lentils, onion, carrots, tomato, tiny pasta bits. Sprinkle on some Parmigiano.	
TALEGGIO FONDUE, MUSHROOMS, Crepe – exquisite!	22
The Taleggio is specially cured in Italy for Cheese Master Ken at Darien Cheese. The crepe is served flat, not rolled.	
SCALLOPS KAZU	29
REAL Nantucket Bays , fresh from their icy watery home, served cold and RAW, with garlic, hot pepper, parsley, lemon, and olive oil.	
CLAMS OREGANATA alla Mom	22
Topped with crispy seasoned breadcrumbs—Mom’s are unsurpassed!	
TUSCAN CALAMARI with Burnt Bread	22
Long Island Squid & Swisschard slowly cooked in red wine. Fit for the Medici.	
HOT & SWEET PEPPERS allo Chef	22
Our Chef’s version of a classic Peperonata, with his signature pepper salsa, and bits of assorted cheeses.	
MUSSELS FRA DIAVOLO	22
Venetian BACCALA MANTECATO on Polenta	20
House-cured cod fish, whipped into a spread, served on hard polenta, topped with olive tapenade.	
EGGPLANT SANDWICHES with MARINARA	20
Stuffed with pancetta & provolone, coated with Parmigiano & breadcrumbs.	
ROASTED PEPPERS, EGGPLANT & MOZZARELLA	22
with PROSCIUTTO	33
ROASTED PEPPERS & MOZZARELLA	20
PROSCIUTTO PLATE (our favorite Parma Ham)	22
with creamy sharp provolone and Sicilian olive salad	
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	40
Aged carnaroli, smoked pancetta, onion, red peppers, Parmigiano Reggiano, topped with pesto of cilantro and pistachio.	
PUTTANESCA SAUCE on Tonnarelli	37
The famous harlot’s sauce attributed to the professional ladies of Napoli, made of tomato, olives, capers, garlic & a pinch (of hot pepper).	
CANNELLONI with Cheese & Sage Sauce	40
Braised Beef in red wine and herbs, stuffed into our fresh pasta tubes, baked with Parmigiano & Sage Sauce.	
Last Week:	
PAPPARDELLE with Sausage & Local SPINACH	37
Local spinach of Ottimo Qualità with onions, our organic sausage and a touch of Hudson Valley cream. The delicate pappardelle are like silk.	
SPAGHETTI, MEATBALL & SAUSAGE	37
Meatball of grass-fed beef, Sausage of Organic Pork—both made in house and simmered in Mom’s Sunday Sauce.	
AGNOLOTTI with Sausage & Peas	37
Small half-moon ravioli filled with Parmigiano & ricotta, in a sauce of browned onions, our home-made sausage and peas.	
CHEESE RAVIOLI	37
With MARINARA SAUCE or MEAT SAUCE	
CLAMS & LINGUINE alla Siciliana	40
Clams, parsley, garlic, black pepper and extra virgin olive oil.	
FRITTEDO with Roasted Vegetables	37
Pan-roasted Sicilian meatloaf with carrots, onions & potatoes.	
EGGPLANT PARMIGIANO & Linguine W Garlic & Oil	40
The classic preparation without any breadcrumbs.	
SPIRAL SAUSAGE, Linguine & Marinara Sauce	37
Our own sausage made of organic pork shoulder, provolone & parsley.	
CHICKEN PARM, Fettuccine with PESTO	39
SWORDFISH MESSINA with Linguine	45
My Sicilian Nona’s recipe: superb N. Atlantic sword married to eggplant. olives, capers & olive under a light breadcrumb crust. With Linguine, garlic, oil, corn, fava beans, oyster mushrooms & hazelnuts.	
VEGETABLES	
SWISSCHARD, garlic & olive oil	18
BRUSSELS SPROUTS, sauteed with garlic & oil	18
DESSERT	
BISCOTTI	12
HOT CHOCOLATE CAKE, WHIPPED CREAM	16
SICILIAN CANNOLI, Orange/cherry compote	16
Classic Sicilian dessert made in house—mildly sweet, wonderfully crunchy as they are filled to order.	
GELATO SUNDAE: MOKA OR MARASCHINO	16
Our gelato is made with Ronnybrook Farm heavy cream & Tahitian Vanilla beans. Taste the difference!	
TORTA SICILIANA	16
Sponge Cake, Rum, Rich Pastry Cream, Whipped Cream, Hazelnuts.	

-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 and undercooked foods advisedly. They offer no definition of what undercooked means, however.