

# Pasta Nostra Dinner Menu

May 25, 2023

Take Out or Dine here at Pasta Nostra

## BREAD & PIZZA

<b>BREAD: Wave Hill Focaccia, served hot</b>	<b>5</b>
Add: OLIVE OIL (1 oz)	5
<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>Spicy SEA SCALLOPS w Rucola and Tomato</b>	<b>27</b>
Plump, spiced-up and quickly grilled scallops. Lemon & oil dressing.	
<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>ZUCCHINI FLOWERS &amp; tomato salsa</b>	<b>25</b>
Lightly stuffed with ricotta, basil & parmigiano. Sauteed in 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>PROSCIUTTO PLATE (our favorite Parma Ham)</b>	<b>25</b>
<b>with creamy sharp provolone and Sicilian olive salad</b>	
<b>CEVICHE Pasta Nostra Style</b>	<b>29</b>
Black Bass, Spanish Mackerel, lime juice, olive oil, onion, celery, radish.	
<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

<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 & green beans.	
<b>CLAMS &amp; LINGUINE</b> (garlic, parsley, black pepper & olive oil)	<b>40</b>
<b>CANNELLONI with Roast Pork Ragu (sauce)</b>	<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)	
<b>AGNOLOTTI with Sausage &amp; Peas</b>	<b>37</b>
Half-moon cheese ravioli, browned onions, our home-made sausage and peas.	
<b>PASTA 'N CASCIATA alla SICILIANA</b>	<b>37</b>
Thick pasta, like Rigatoni, baked with EGGPLANT, CHEESE, MEAT SAUCE.	
<b>DUCK SAUCE on PAPPARDELLE</b>	<b>40</b>
Confit of Bella Bella NY Duck legs in a sauce of tomato, carrots, onions, prosciutto, red wine.	
<b>GNOCCHI DI PATATE</b>	<b>37</b>
Classic Genovese potato pasta, with meat sauce and melted Parmigiano.	
<b>EGGPLANT PARMIGIANO &amp; Linguine w Garlic &amp; Oil</b>	<b>40</b>
The classic preparation without any breadcrumbs.	
<b>SPIRAL SAUSAGE, 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>BLACK BASS in Spicy Pepper Sauce, Linguine, garlic &amp; oil</b>	<b>45</b>
Florida fish quickly sauteed then topped with our pickled pepper salsa. Dip the Linguine with garlic & oil into the Pepper Salsa.	
<b>SKIRT STEAK PIZZAIOLA, Linguine, garlic &amp; oil</b>	<b>40</b>
Flavorful steak topped with tomato sauce, <b>Pizza-Maker Style</b> .	
<b>SWORDFISH MESSINA w. Linguine, tomatoes &amp; garlic</b>	<b>45</b>
Sword w eggplant & olive stuffing. Linguine with garlic, oil, spring tomatoes.	
<b>NIMAN RANCH IBERIAN PORK CHOP, Broccoli rabe &amp; potatoes</b>	<b>47</b>
The famous Spanish breed, now being raised here in the USA, densely rich flavor, fine texture. Chef recommended temp: <b>medium</b> .	
<b>VEGETABLES</b>	
<b>BROCCOLI RABE &amp; POTATOES</b>	<b>18</b>
<b>SPRING GREEN BEANS, TOMATO, GARLIC &amp; OLIVE OIL</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>Liana's CAPPUCINO TART w whipped cream</b>	<b>16</b>

-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.