

# Pasta Nostra Dinner Menu

Take him or dine with us

Call 203 854-9700

Jan 12, 2023

## 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>
Typical mix of Swisschard, leeks & cheeses baked in a flaky crust of flour and olive oil. Great to take home for breakfast or to share as an appetizer.	

## APPETIZERS

<b>FAVATA – Sardinia’s Best Soup</b>	<b>22</b>
Sardinian fava bean, pork meatball, cabbage & fennel soup.	
<b>TALEGGIO FONDUE, MUSHROOMS, Crepe – exquisite!</b>	<b>22</b>
The Taleggio is specially cured in Italy for Cheese Master Ken at Darien Cheese. The crepe is served flat, not rolled.	
<b>SCALLOPS KAZU</b>	<b>29</b>
<b>REAL Nantucket Bays</b> , fresh from their icy watery home, served cold and RAW, with garlic, hot pepper, parsley, lemon, and olive oil.	
<b>CLAMS OREGANATA alla Mom</b>	<b>22</b>
Topped with crispy seasoned breadcrumbs—Mom’s are unsurpassed!	
<b>TUSCAN CALAMARI with Burnt Bread</b>	<b>22</b>
Long Island Squid & Swisschard slowly cooked in red wine. Fit for the Medici.	
<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>MUSSELS FRA DIAVOLO</b>	<b>22</b>
<b>SARDINES ‘A SCAPECE’</b>	<b>22</b>
<b>EGGPLANT SANDWICHES with MARINARA</b>	<b>20</b>
Stuffed with pancetta & provolone, coated with Parmigiano & breadcrumbs.	
<b>ROASTED PEPPERS, EGGPLANT &amp; MOZZARELLA</b>	<b>22</b>
<b>with PROSCIUTTO</b>	<b>33</b>
<b>ROASTED PEPPERS &amp; MOZZARELLA</b>	<b>20</b>
<b>PROSCIUTTO PLATE (our favorite Parma Ham)</b>	<b>22</b>
<b>with creamy sharp provolone and Sicilian olive salad</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>STUFFED BREAST of VEAL, Brussels Sprouts</b>	<b>45</b>
Oven roasted Boneless Breast, with stuffing of sausage, bread & foie gras.	
<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>CANNELLONI with Cheese &amp; Sage Sauce</b>	<b>40</b>
Braised Beef in red wine and herbs, stuffed into our fresh pasta tubes, baked with Parmigiano & Sage Sauce.	
<b>PAPPARDELLE with Sausage &amp; Local SPINACH</b>	<b>37</b>
Local spinach of Ottimo Qualità with onions, our organic sausage and a touch of Hudson Valley cream. The delicate pappardelle are like silk.	
<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:</b> small half-moon ravioli, stuffed with Parmigiano & Ricotta.	
<b>AGNOLOTTI with Sausage &amp; Peas</b>	<b>37</b>
<b>AGNOLOTTI with Marinara</b>	<b>35</b>
<b>AGNOLOTTI with Ragù (Meat Sauce)</b>	<b>35</b>
<b>CLAMS &amp; LINGUINE alla Siciliana</b>	<b>40</b>
Clams, parsley, garlic, black pepper and extra virgin olive oil.	
<b>FRITTEDO with Roasted Vegetables</b>	<b>37</b>
Pan-roasted Sicilian meatloaf with carrots, onions & potatoes.	
<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>39</b>
<b>SWORDFISH MESSINA with Linguine</b>	<b>45</b>
My Sicilian Nona’s recipe: orange fleshed local sword married to eggplant & olive under a light breadcrumb crust. With, Linguine, garlic, oil, corn, oyster mushrooms & hazelnuts.	

## VEGETABLES

<b>SWISSCHARD, garlic &amp; olive oil</b>	<b>18</b>
<b>BRUSSELS SPROUTS, sauteed with garlic &amp; oil</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>16</b>
Our gelato is made with Ronnybrook Farm heavy cream & Tahitian Vanilla beans. Taste the difference!	
<b>PEACH PIE w whipped cream</b>	<b>16</b>
Summer peaches from our freezer.	
<b>Chef Joe’s Italian BIRTHDAY CAKE</b>	<b>16</b>
Classic Sponge Cake, Rum, Orange Custard filling, Chocolate Italian Meringue butter cream, toasted hazelnuts.	
	<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 says to eat raw and undercooked foods advisedly. They offer no definition of what undercooked means, however.