

APPETIZERS | ANTIPASTI

PASTAILO MEATBALL / 18

Homemade Angus beef and veal meatballs, with marinara sauce and basil.

FRIED CALAMARI AND SHRIMP / 19 (Frittura Mista)

Crispy calamari and shrimp served with crispy zucchini and homemade spicy mayonnaise.

GRILLED OCTOPUS / 21 (Polpo alla griglia)

Grilled octopus served with zucchini cream and fresh mushrooms.

Add: Fresh Truffle / 14

BEEF CARPACCIO / 23 (Carpaccio Marinara)

Thin slices of raw beef, marinara sauce, oregano, capers, crispy parmesan cheese and truffle oil.

Add: Fresh truffle / 14

BURRATA E POMODORI / 18

Fresh local burrata served with wild arugula, fresh datterini tomatoes imported from Italy, black olives crumbl, zucchini chips and fresh basil on top.

Add: Prosciutto di Parma aged 24 months / 9

BRUSCHETTA / 14

Toasted bread, organic tomato, basil, garlic and extra virgin olive oil.

Add: Prosciutto di Parma aged 24 months / 9

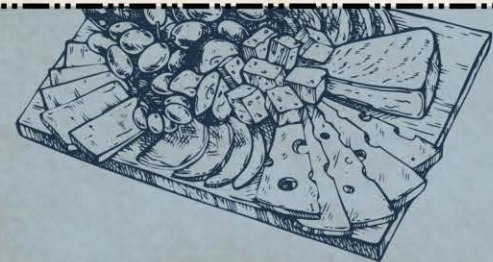
Add: Fresh Burrata / 12

SALMON TARTARE / 21

Raw diced fresh salmon, capers, lemon zest, mango purée, guacamole mousse.

SOUP OF THE DAY / 18

-ASK YOUR SERVER-



To Share



TAGLIERE SALUMI E FORMAGGI / 34

Prosciutto crudo di parma aged 24 months, Salame Napoli, Coppa, Parmigiano reggiano, pecorino, gorgonzola and carasau bread.

SALADS | L'Insalata

CAESAR SALAD / 17

Green salad of romaine lettuce and croutons, with classic caesar dressing and parmesan cheese.

Add: Chicken / 8, Shrimps / 10

IMPERIAL SALAD / 19

Arugula, romaine lettuce, cherry tomato, black olives and Parmesan cheese.



PIZZAS

TILL 5:00 PM

MARGHERITA CLASSICA / 15

San Marzano tomato sauce, mozzarella and basil.

PIZZA PROSCIUTTO AND ARUGULA / 21

San Marzano tomato sauce, mozzarella, prosciutto di Parma aged 24 months and grana padano.

Add: Burrata / 12

PEPPERONI PIZZA / 16

San Marzano tomato sauce, mozzarella, basil and salami.

For your convenience we add a 20% service charge on your bill

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



Pasta



GNOCCHI CACIO E PEPE WITH FRESH TRUFFLE / 32

Handmade gnocchi, with cheese and black pepper sauce, fresh seasonal Italy fresh truffle.

LOBSTER RAVIOLI / 36 (Ravioli alla aragosta)

Homemade ravioli filled with lobster meat and tomato sauce.

FETTUCCINE BOLOGNESE / 28

Homemade fettuccine in the fresh bolognese sauce finished with parmigiano reggiano.

Add: Fresh Truffle / 14

TAGLIATELLE MUSHROOMS / 28

Fresh tagliatelle with mix wild mushrooms and demiglace sauce.

Add: Fresh Truffle / 14

LINGUINE SEAFOOD PASTA / 38

Fresh linguine pasta with seafood: Mussels, clams, squid, shrimp and touch of cherry tomato, parsley, organic olive oil DOP.

LINGUINI CLAMS / 29

Classic linguine clams with a touch of yellow tomato from Italy and tarallo crumble.

MACCHERONI RAGU / 32

Slow cooked Angus beef in tomato sauce and fresh basil, served with a cheese fondue.

Add: Fresh Truffle / 14

SPECIAL CACIO E PEPE / 54 (Table side presentation)

Home made fettuccine with cacio romano cheeses, cracked black pepper and finish in form of pecorino wheel, all topped with burrata and fresh truffle.

FETTUCCINE ALFREDO / 25

Fresh fettuccine cooked with house made Alfredo sauce melted in a creamy parmigiano reggiano.

Add: Chicken / 6 | Shrimps / 8

RISOTTO NERANO / 28

Italian risotto, zucchini chips, zucchini cream, parmesan cheese, basil and provolone del monaco on top.

Add: Srimp / 8, Fresh Truffle / 14

RIGATONI CARBONARA / 28

Roasted guanciale, pecorino romano and cracked pepper in a creamy eggs yolk sauce.

Add: Fresh Truffle / 14

MEAT

8 OZ FILET MIGNON / 48

Grilled filet mignon served with mashed potatoes, grilled asparagus and demi glace sauce.

16 OZ RIB EYE "COWBOY" / 64

Grilled Rib eye served with cherry tomato, arugula salad, roasted fingerling potatoes, Parmesan shaved and demi glace sauce.

CHICKEN PARMIGIANA / 32

(Pollo Parmigiana)

Breaded chicken breast, covered with marinara sauce and mozzarella, all served with a side of fettuccine alfredo.

FISH

SCOTTISH SALMON / 32 (Salmon Scorzese)

Charcoal grilled salmon with mashed potatoes, carrot cream and mixed vegetables.

CHILEAN SEABASS / 55

Lemon butter seared filet with pistachio, broccoli purée and rainbow baby carrots.

MEDITERRANEAN BRANZINO / 45

Fresh whole baked in the pot foil seabass, cherry tomatoes, black olives, capers and baby zucchini.

SIDES / 10

MASHED POTATOES
ROASTED FINGELING POTATOES
ARUGULA SALAD
GRILLED ASPARAGUS
SAUTÉED SPINACH
FRENCH FRIES
MIX VEGETABLES

Desserts

CHEESECAKE / 12

Creamy fresh Philadelphia cheese with fresh fruit on top.

TIRAMISU / 12

(Table side presentation)

Imported Italian savoiardo biscuits soaked with espresso coffee and covered with homemade mascarpone mousse.

CANNOLI / 10

Imported Sicilian lightly sweetened ricotta cream dipped in cannoli shell with a rim covered of dark chocolate and shaved pistachios.



KIDS MENU / 10

SPAGHETTI MEATBALL
FETTUCCINE ALFREDO
CHICKEN FINGERS WITH
FRENCH FRIES

il pastaiolo

TRATTORIA GOURMET

Italian Classics / 15

APEROL SPRITZ

Aperol, Prosecco and Soda.

NEGRONI

Gin, Campari, Martini Rosso.

AMERICANO

Campari, Martini Rosso,
Soda Water.



BEERS / 8

PERONI NASTRO AZZURRO, ITALY.

CORONA, MEXICO.

STELLA ARTOIS, BELGIUM.

BLUE MOON, USA.

Mojitos / 15



- CLASSIC
- MANGO
- STRAWBERRY
- PINEAPPLE
- WATERMELON

PITCHER OF MOJITO / 45



Bubbles / 15

BELLINI
MIMOSA
ROSSINI



MARGARITAS / 15

- CLASSIC
- MANGO
- STRAWBERRY
- WATERMELON
- SPICY

PITCHER OF MARGARITA / 50

MARTINIS / 16

- ESPRESSO
- WATERMELON
- MANGO
- STRAWBERRY



Sodas / 5

COCA-COLA
COKE ZERO
SPRITE



Juices / 5

ORANGE JUICE
PINEAPPLE
LEMONADE



SANGRIA

RED SANGRIA / 15
WHITE SANGRIA / 15
PITCHER OF SANGRIA / 50



Coffees

ESPRESSO (Small Shot) / 3.50
DOPPIO (Double shot espresso) / 4.50
MACCHIATO (Espresso / Foam milk) / 5

CAFFÈ LATTE (Espresso / Hot milk) / 5.50
AMERICANO (Espresso / Hot water) / 5.50
CAPPUCCINO (Espresso / Foam milk / Hot milk) / 5.50

WINES BY THE GLASS

RED

DUE TORRI, Cabernet Sauvignon, Veneto, Italy. / 14
DUE TORRI, Pinot Noir, Veneto, Italy. / 14
CAPOSALDO, Chianti, Italy. / 15



WHITE, ROSÉ AND SPARKLING

FETZER, Sauvignon Blanc, California. / 14
CAPOSALDO, Pinot Grigio, Veneto, Italy. / 14
DUE TORRI, Chardonnay, Veneto, Italy. / 14
AIMÉ ROQUESANTE, Rosé, Côtes de Provence, France. / 15
LA GIOIOSA, Prosecco, Veneto, Italy. / 15



WINES BY THE BOTTLE

RED

DUE TORRI, Cabernet Sauvignon, Veneto, Italy. / 48
DUE TORRI, Pinot Noir, Veneto, Italy. / 48
CAPOSALDO, Chianti, Italy. / 56
RUFFINO MODUS SUPER TUSCAN, Tuscany, Italy. / 82
BELLE GLOS, Pinot Noir, Santa Barbara, California. / 76
ELOUAN, Pinot Noir, Oregon, USA. / 58
BONANZA, Caymus Vineyard, Sonoma, California, USA. / 62
CAYMUS, Cabernet Sauvignon, Napa Valley, California. / 251
ZACCAGNINI MONTEPULCIANO D'ABRUZZO, Abruzzi, Italy. / 59
FUMANELLI AMARONE, Veneto, Italy. / 185
MARCATI AMARONE, Veneto, Italy. / 82
SPERI RIPASSO, Veneto, Italy. / 72
BORGOGNO BAROLO, Piedmont, Italy. / 116
ARUMA, Malbec, Mendoza, Argentina. / 58
NOHEMIA, Malbec, Patagonia, Argentina. / 64
PRISONER RED BLEND, Napa Valley, California. / 98



WHITE, ROSÉ AND SPARKLING

FETZER, Sauvignon Blanc, California. / 48
CAPOSALDO, Pinot Grigio, Veneto, Italy. / 46
DUE TORRI, Chardonnay, Veneto, Italy. / 52
LIVIO FELLUGA, Pinot Grigio, Friuli, Venezia, Italy. / 76
LANDMARK, Chardonnay, Sonoma County, California. / 58
LOUIS LATOUR LA CHANFLEURE CHABLIS, Burgundy, France. / 78
JUSTIN, Sauvignon Blanc, Central Coast, California. / 60
SARACCO MOSCATI D'ASTI, Piedmont, Italy. / 62
FALANGHINA TERRADORA, Campania, Italy. / 56
GAVI LA SCOLCA WHITE LABEL, Piemonte, Italy. / 58
MOET & CHANDON BRUT IMPERIAL CHAMPAGNE, France. / 145
AIMÉ ROQUESANTE, Rosé, Côtes de Provence, France. / 58
WHSPERING ANGEL, Rosé, Provence, France. / 64
NINO FRANCO RUSTICO, Prosecco, Veneto, Italy. / 58
LA GIOIOSA, Prosecco, Veneto, Italy. / 48



il pastaiolo

TRATTORIA GOURMET

MENU