



Special Lunch

il pastaiolo
TRATTORIA GOURMET

Special Lunch 24.99

CHOOSE 1 APPETIZER + 1 ENTRÉE

APPETIZERS

BRUSCHETTA

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

Add: Prosciutto / 8

GRANDMA'S MEATBALLS POLPETTE DELLA NONNA

Homemade beef meatballs with tomato sauce and fresh goat ricotta.

BURRATA

Fresh burrata cheese with cherry tomato and arugula. All topped with olive oil.

Add: Prosciutto / 8

FRIED CALAMARI

House made crispy fried calamari with a touch of black peppers. Served with aioli sauce.



ENTRÉES

GNOCCHI BOLOGNESE

Home made gnocchi tossed in a fresh bolognese sauce finished with parmigiano reggiano.

MARINARA SPAGHETTI

Spaghetti with house made San Marzano tomato sauce, basil and cherry tomatoes.

BUCATINI CARBONARA

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

PANINI PROSCIUTTO

Italian bread, tomato, prosciutto, fresh arugula.

PANINI CAPRESE

Italian bread, mozzarella cheese, tomato, pesto sauce.

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PIZZAS



PEPPERONI / 16

Tomato, mozzarella and salami.

PROSCIUTTO / 18

Tomato, mozzarella, arugula, prosciutto, San Daniele and grana padano.

MARGHERITA / 15

Tomato, basil, fresh imported mozzarella.

MEATBALLS MARGHERITA / 22

Tomato, basil, imported Italian mozzarella and tender beef meatballs.



5.00



BEERS

PERONI NASTRO AZZURRO, ITALY
CORONA, MEXICO

10.00



RED WINE
WHITE WINE
PROSECCO



For your convenience an 20% service charge will be added to 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.