

BOOK YOUR NEXT
EVENT WITH US



REQUEST
AVAILABILITY

La Pastaia

CUCINA ITALIANA



#LAPASTAIASD

Antipasti

CARPACCIO DI MANZO
Thin sliced Filet Mignon, Arugula,
Shaved Parmesan, Lemon Dressing. 18.95

CARPACCIO DI SALMONE
Scottish smoked salmon, green onions,
capers, dill lime creme fraiche. 21.95

FRITTO DI CALAMARI E ZUCCHINI
Deep Fried Calamari & Zucchini served with
Spicy San Marzano Sauce
and Lemon Mayo. 17.95

BURRATA & MORTADELLA
Imported Mortadella, Fresh Burrata,
Pistachio Pesto, Pizza Dough Crostini. 17.95

FIORI DI ZUCCA
Zucchini Blossoms stuffed with Ricotta,
Mozzarella & Basil, spicy Apricot Jam. 17.95

TRIO DI BRUSCHETTE
Smoked Salmon Burrata; Prosciutto
Arugula & Grana; Cherry
Tomato Confit. 14.95

POLPO GRIGLIATO
Grilled Octopus, Roasted Potato, Cannellini
Beans, Lemon Reduction. 21.95

CARCIOFI ALLA ROMANA
Grilled Artichokes, Garlic,
Lemon and Capers. 16.95

POLPETTE DI CARNE
Homemade Meatballs in a San Marzano
Tomato Sauce with Ricotta
and Crostini. 15.95

Insalate

INSALATA DI CESARE
Signature caesar salad,
served with achovis. 13.95

PASTAIA
Arugula, fennel, avocado, cherry tomato,
caramelized walnuts, balsamic dressing. 14.95

CONTADINA
butter lettuce, blue cheese, pears, dried cranberries
honey mustard vinaigrette. 13.95

ZUPPA DEL GIORNO
Soup of the Day. 12.95

INSALATA BARBABIETOLE ROSSE
Mixed Green, Fennel, Oranges, Red Onion,
Beets in a Lemon Dressing. 14.95

Pasta Cheese Wheels

Parmigiano Reggiano

Pecorino Romano

FETTUCCINE PORCINI E TARTUFO
Creamy Porcini Mushroom Sauce
and Shaved Summer Truffle.
33.95

SPAGHETTI CACIO E PEPE
Pecorino Romano
and Black Pepper
26.95

Chef's Favorites

FETTUCCINE MEDITERRANEO
Fresh seafood, clams,
mussels and shrimp,
light marinara sauce.
29.95

BONE IN RIB EYE
16oz bone-in Rib Eye served on a
Lava Stone with Peppercorn Sauce
and Beet Mashed Potatoes.
49.95

Pasta

ALL THE PASTA ARE MADE IN HOUSE. | GLUTEN FREE PASTA. +\$3

PAPPARDELLE SHORT RIB
Homemade Ribbon Pasta, Short Rib,
Parmesan Cheese. 26.95

SHORT RIB TORTELLONI
Homemade Large Short Rib Tortelli
in creamy Shiitake Mushroom sauce. 25.95

PACCHERI SCAMPI
Spicy Pink Vodka Sauce,
Shrimps and Prawns. 28.95

TONNARELLO NERANO
Cream of Zucchini, Crispy Zucchini Chips. 22.95

RIGATONI CARBONARA
Crispy Guanciale, Egg Yolk, Pecorino Cheese. 21.95

FETTUCCINE BOLOGNESE
Slowly Braised Beef and Pork Ragu. 22.95

LINGUINE ALLE VONGOLE
Fresh Manila Clams, Garlic, EVOO,
White Wine, Parsley. 26.95

GNOCCHI SORRENTINA
San Marzano tomato Sauce, Mozzarella, Parmesan
and Burrata served in a Pizza Dough Bowl. 24.95

RISOTTO ZAFFERANO E GAMBERI
Arborio Rice, Creamy Saffron
Sauce and Fresh Prawns. 26.95

Pizze

MARGHERITA
San Marzano Tomato Sauce,
Mozzarella, Basil. 14.95

4 FORMAGGI AL TARTUFO
Mozzarella, Pecorino, Parmigiano,
Gorgonzola and Truffle Cream. 18.95

SALMONE
Pistachio Crust, Parmesan
Risotto, Lemon Aioli. 27.95

PATATE E SALSICCIA
Fresh mozzarella, Italian Sausage, Crispy Potato
Chips, Oregano 18.95

PESTO E PANCETTA
Fresh Mozzarella, Pesto,
Cherry Tomatoes, Prosciutto Crudo 18.95

FILETTO AI FUNGHI
8oz Filet Mignon, Wild Mushroom Sauce and
Shaved Summer Truffle with Yukon Mashed
potatoes and Asparagus. 39.95

CAPRICCIOSA
Fresh Mozzarella, San Marzano Tomato Sauce
Ham, Artichokes, Olives, Mushrooms. 18.95

COVACCINO EMILIANO
Folded Pizza Filled with Imported mortadella,
provolone cheese, creamy pistachio. 17.95

POLLO CACCIATORA
Chicken Brest, roasted cheery tomato,
capers, black olives, diced potato
and mushroom. 26.95

MASHED POTATOES (BEET or YUKON) 7.95

TRUFFLE FRIES 7.95

SPIGOLA AL GUAZZETTO
Pan Seared Chilean Sea bass,
Mussels, Clams and Crostini, Tomatoes Fish
Broth 38.95

BAKED POTATOES 6.95

ASPARAGI ALLA GRIGLIA 7.95

COSTOLETTA MILANESE
Pounded pork chop, breaded, arugula,
cherry tomato lemon emulsion. 24.95

*Consuming raw food increase the risk of food born illness. For all party of 6 or more we will apply 18% gratuity to the final bill.