

Antipasto

Pizzetta del giorno	\$7
Individually baked Focaccia Pizza Toppings changed regularly	
Calamari Fritti	\$8
Cherry peppers and zesty lemon caper sauce	
Salumi Misti	\$12
Prosciutto, Sopressata & Cappocollo, sharp provolone, Grissini & aged balsamic vinegar	
Fonduta alla Gorgonzola	\$8
Served with hot garlic dipping sticks	
Grilled Eggplant Rollatini	\$8
Stuffed with fresh Ricotta, Mozzarella & Parmigiano Reggiano, sugo di pomodoro	
Arancine alla Romana	\$7
Mini saffron rice balls stuffed with mozzarella & Ragu Bolognese	
Vongole al Forno	\$9
Littleneck Clams, baked with lemon garlic butter, Pinot Grigio and seasoned bread crumbs	
Little Meatballs	\$7
Served in a Sicilian sweet & sour tomato sauce	
Mussels all' Arrabbiata	\$8
Spicy tomato sauce, with garlic and basil	
Mozzarella di Bufala	\$9
Dressed with roasted peppers, fresh basil, virgin oil & aged balsamic syrup	
Insalata pastaVino	\$8
Mixed field greens, apples, walnuts & crumbled Goat Cheese, red wine basil vinaigrette	
Tuscan Tomato Salad	\$8
Plum tomatoes, croutons, red onion, cucumbers, fresh basil & black olives, balsamic vinaigrette	
Insalata Cesare	\$8
Crisp Romaine Hearts, croutons, roasted garlic Caesar dressing & shaved Parmesan cheese	
Escarole & White Bean Soup	\$7
with little meatballs	
Tortellini en Brodo	\$7
Fresh spinach & Parmigiano Reggiano	

Taste the good life.

pastaVino

ITALIAN BISTRO

Pasta

Capellini ai Frutti di Mare	\$21
Shrimp, clams, mussels & calamari, in a Pinot Grigio garlic clam broth	
Spaghetti and Little Meatballs	\$16
Linguine alla Posillipo	\$21
Shrimp, clams, mussels & calamari, in a light sugo di Pomodoro	
Bucatini all' Amatriciana	\$17
Guanciale, red onion, pepper flakes, plum tomatoes & Pecorino Romano cheese	
Tagliatelle al Ragu alla Bolognese	\$18
A careful blend of pancetta, ground pork, beef & plum tomatoes, Parmigiano Reggiano cheese	
Pappardelle alle Noci	\$18
Sweet sausage, braised fennel & green peas, tossed in a creamy toasted walnut sauce	
Penne alla Puttanesca	\$17
Filetto di pomodoro with Gaeta olives, anchovies and capers	
Whole Wheat Penne e Lenticchie	\$18
Lentils, prosciutto, carrots & fresh thyme, chicken broth and a touch of tomato sauce, grated Pecorino Romano	
Mezzi Rigatoni alla Norma	\$17
Grilled eggplant, fresh basil, sugo di Pomodoro and grated Ricotta Salata	
Pumpkin Ravioli	\$17
Bathed in brown butter with fresh sage & roasted butternut squash	
Manicotti al Forno	\$17
Tender crepes stuffed with fresh ricotta, mozzarella and Parmigiano Reggiano, salsa di Pomodoro	
Grandmas' Lasagna	\$18
Sheets of pasta, layered with fresh ricotta, little meatballs, mozzarella and Parmigiano Reggiano, baked individually to order	

*Whole Wheat Penne Substitution add \$2

Vino

	1/2 glass (3OZ)	glass (6OZ)	quartino (8 1/2OZ)
ROSSO (Red)			
Chianti , Terra di Toscana	\$5	\$8	\$10
Nero D'Avola , Nausica (Sicily)	\$4.50	\$7	\$9
Sangiovese , Silene Terre di Chieti (Abruzzo)	\$5	\$8	\$10
Montepulciano D'Abruzzo Arboreto (Abruzzo)	\$5	\$7	\$9
Cabernet , Santa Marina (Veneto)	\$5	\$8	\$10
Pinot Nero , Casarsa (Friuli)	\$4.50	\$7	\$9
Valpolicella Classico , Accordini (Veneto)	\$5	\$8	\$10
Merlot , Benvolio (Trentino)	\$5	\$8	\$10
BIANCO (White)			
Pinot Grigio , Salvalaia (Veneto)	\$4.50	\$7	\$9
Orvieto Classico , Antinori (Umbria)	\$5	\$8	\$10
Gavi , Principessa (Piedmont)	\$6	\$9	\$12
Chardonnay , Villa Fiori (Friuli)	\$4.50	\$7	\$9
Sauvignon Blanc , Terre Di Gioia (Friuli)	\$5	\$8	\$10
Cococciola, (Trebiano)	\$5	\$8	\$10
Silene Terre di Chieti (Abruzzo)			
Rosato (white Zinfandel) CK Mondavi (California)	\$4.50	\$7	\$9

Additional Wine selections on back of menu

Carne, Pesce & Pollo

(14oz.) New York Steak alla Fiorentina	\$25
Roasted garlic butter, charred broccoli rabe, virgin oil & fresh rosemary veal glaze	
Tender Veal Scallopine Milanese	\$24
Sautéed and finished with prosciutto, sage leaves, cherry peppers & fresh mozzarella, Marsala veal sauce	
(16oz.) Pork Chop alla pastaVino	\$23
Lightly breaded, cooked to a golden brown, topped with mixed greens, house dressing and fresh lemon	
"Spiedini" di Shrimp alla Siciliana	\$23
Skewered & char-grilled, served over Sicilian couscous with green olives, capers & plum tomatoes, citrus basil vinaigrette	
Brodetto "Little Broth" di Pesce	\$23
Halibut, clams, mussels & calamari, served in a light broth of Pinot Grigio, saffron, fennel & plum tomatoes, garlic-charred Tuscan bread	
Pan Roasted Filet of Sole	\$23
Garlic whipped potatoes, fresh wilted spinach & Gremolata crumb topping, salsa verde	
Lemon Rosemary Chicken	\$17
Boneless breast of chicken, egg battered and finished in a light lemon rosemary sauce, Cremini mushrooms with herbs & pignoli crumbs	
Galletto "al Mattone"	\$18
Double breast of game hen, char-grilled "under a brick", served with sausage, potatoes & braised fennel, roasted red pepper vinaigrette	
Contorni	
Garlic Charred Broccoli Rabe	\$6
Rosemary Tuscan Potatoes	\$5
Sicilian Couscous	\$5
Garlic Whipped Potatoes	\$5
Sautéed Cremini Mushrooms	\$6
Fresh Wilted Spinach	\$6
Patate Fritti	\$4
Garden Fresh Salad	\$6
Pasta al Pomodoro	\$8

Executive Chef Phil Iannuccilli