

Taste the good life.

# pastaVino

ITALIAN BISTRO

## Antipasto

- Pizzetta del giorno \$5**  
Individually baked Focaccia Pizza  
Toppings changed regularly
- Calamari Fritti \$6**  
Cherry peppers and zesty lemon  
caper sauce
- Grilled Eggplant Rollatini \$6**  
Stuffed with fresh Ricotta,  
Mozzarella & Parmigiano  
Reggiano, sugo di pomodoro
- Arancine alla Romana \$5**  
Mini saffron rice balls  
stuffed with mozzarella &  
Ragu Bolognese
- Vongole al Forno \$7**  
Littleneck Clams, baked with  
lemon garlic butter, Pinot Grigio  
and seasoned bread crumbs
- Little Meatballs \$5**  
Served in a Sicilian sweet &  
sour tomato sauce
- Mussels all' Arrabbiata \$6**  
Spicy tomato sauce, with garlic  
and basil
- Mozzarella di Bufala \$7**  
Dressed with roasted peppers,  
fresh basil, virgin oil & aged  
balsamic syrup
- Insalata pastaVino \$6**  
Mixed field greens, apples,  
walnuts & crumbled Goat  
Cheese, red wine  
basil vinaigrette
- Tuscan Tomato Salad \$6**  
Plum tomatoes, croutons,  
red onion, cucumbers, fresh  
basil & black olives, balsamic  
vinaigrette
- Insalata Cesare \$6**  
Crisp romaine hearts, croutons,  
roasted garlic Caesar dressing &  
Shaved Parmesan cheese
- Escarole & White Bean  
Soup \$5**  
with little meatballs
- Tortellini en Brodo \$5**  
Fresh spinach & Parmigiano  
Reggiano

## Pasta

- Capellini ai Frutti di Mare \$14**  
Shrimp, clams, mussels & calamari,  
in a Pinot Grigio garlic clam broth
- Spaghetti & Little Meatballs \$9**
- Linguine alla Posillipo \$14**  
Shrimp, clams, mussels & calamari,  
in a light sugo di Pomodoro
- Bucatini all' Amatriciana \$10**  
Guanciale, red onion, pepper flakes,  
plum tomatoes & Pecorino  
Romano cheese
- Tagliatelle al Ragu alla  
Bolognese \$11**  
A careful blend of pancetta,  
ground pork, beef & plum tomatoes,  
Parmigiano Reggiano cheese
- Pappardelle alle Noci \$11**  
Sweet sausage, braised fennel &  
green peas, tossed in a creamy  
toasted walnut sauce
- Penne alla Puttanesca \$10**  
Filetto di pomodoro with Gaeta  
olives, anchovies and capers
- Whole Wheat Penne  
Lenticchie \$11**  
Lentils, prosciutto, carrots &  
fresh thyme, chicken broth and  
a touch of tomato sauce, grated  
Pecorino Romano
- Mezzi Rigatoni alla Norma \$10**  
Grilled eggplant, fresh basil,  
sugo di Pomodoro and grated  
Ricotta Salata
- Pumpkin Ravioli \$10**  
Bathed in brown butter with  
fresh sage & roasted  
butternut squash
- Manicotti al Forno \$10**  
Tender crepes stuffed with fresh  
ricotta, mozzarella and Parmigiano  
Reggiano, salsa di Pomodoro
- Grandmas' Lasagna \$11**  
Sheets of pasta, layered with fresh  
ricotta, little meatballs, mozzarella  
& Parmigiano Reggiano, baked  
individually to order
- Whole Wheat Penne Substitution add \$2

## Big Salads

- Grilled Chicken alla pastaVino \$9**  
Mixed field greens, apples, walnuts &  
crumbled goat cheese, red wine  
basil vinaigrette
- Tuscan Charred Steak &  
Tomato \$11**  
Plum tomatoes, croutons, red onions,  
cucumbers, fresh basil, Gorgonzola &  
black olives, balsamic vinaigrette
- Shrimp & Calamari Salad \$11**  
Cannellini beans, couscous, plum  
tomatoes, celery & roasted peppers,  
citrus basil vinaigrette
- "Cold Antipasto" Salad \$10**  
Prosciutto, sopressata, cappocollo, sharp  
provolone, grissini & roasted peppers,  
virgin olive oil & aged balsamic syrup

## Panini

(w/soup, salad or fries) add. \$2

- Grilled Chicken "BLT" \$7**  
Bacon, field greens, plum tomatoes &  
basil pesto mayonnaise
- Little Meatball "Parm" \$7**  
Tomato sauce, Parmigiano Reggiano  
& mozzarella
- "The Pork Store" \$8**  
Prosciutto, sopressata, cappocollo &  
sharp provolone, with roasted peppers,  
oil & vinegar
- Grilled Chicken "Waldorf" \$7**  
Mixed greens, apples, walnuts & goat  
cheese, creamy walnut dressing
- Charred Steak "Dip" \$8**  
Garlic butter, sautéed onions, provolone,  
mozzarella and a cup of beef broth
- Grilled Eggplant &  
Fresh Mozzarella \$7**  
With roasted peppers, mixed field greens  
& red wine basil vinaigrette