
DINNER MENU



ANTIPASTI

Bruschetta \$7.50

Our homemade bread freshly grilled, brushed with garlic and topped with fresh roma tomato, basil and olive oil

Prosciutto Melon \$10.95

Prosciutto di Parma wrapped melon

Calamari Fritti \$11.95

Deep fried calamari served with tomato sauce

La Parmigiana \$9.95

Layers of creamy Italian eggplant and fresh tomato sauce topped with fresh mozzarella and finished in the oven

Mussels or Clams Fra Diavolo \$12.95

New Zealand mussels or little neck clams sautéed in mild spicy tomato sauce

Calamari Fra Diavolo \$15.95

Sauteed calamari with jumbo crab meat in spicy tomato sauce - available grilled or in oil and garlic

Oysters Rockefeller \$13.95

Blue point oysters in half shell stuffed with creamy spinach, pine nuts and pancetta

Grilled Calamari \$14.95

Served over baby mix greens with a drizzle of balsamic glaze

***Oysters Blue Point** \$13.95

Blue point oysters in half shell served with cocktail sauce

Timbalo Di Mare \$15.95

Lump crab meat, smoked salmon, avocado, capers and asparagus in lemon vinaigrette

Portobello Al Granchio \$12.95

Portobello mushrooms stuffed with crab meat and spinach in port wine reduction sauce

Clams Casino \$12.95

Stuffed with medley of vegetables topped with smoked bacon and baked in oven

***Carpaccio Di Manzo** \$12.00

Thin filet mignon over baby greens topped with shaved Parmigiano

Crab Meat Mushrooms \$14.95

Stuffed mushrooms with a creamy crab meat served with chef creation sauce of the day

***Crudo Misto (cold or hot)** \$14.95

Two shrimp, two oysters and two clams served with cocktail sauce

INSALATE

Mista \$7.00

Gourmet mixed baby greens in balsamic vinaigrette

Caesar \$10.00

Romaine lettuce with yolkless Caesar dressing topped with shaved Parmigiano

Spinaci \$10.00

Fresh spinach with toasted pine nuts and topped with seared goat cheese champagne vinaigrette

Caprese \$10.00

Buffalo mozzarella with fresh slices of tomato topped with basil and extra virgin olive oil

PASTE FRESHE

Hazelnut Ravioli \$24.95

Homemade hazelnut ravioli stuffed with four cheeses and topped with scallops and shrimp in creamy Frangelica sauce

Farfalle Primavera \$17.95

Bow tie pasta sautéed with medley of vegetables in white wine sauce

Linguine Al Brooklyn \$18.95

Linguine topped with chopped clams and artichokes in white wine sauce

Gnocchi \$17.95

Fresh homemade potato gnocchi served with your choice of red, pink or gorgonzola sauce

Farfalle Al Salmon \$17.95

Bow tie pasta tossed with smoked salmon in light rose sauce

Linguine Al Frutti Di Mare \$22.95

Shrimp, clams and mussels in tomato sauce or white wine sauce
(add 3oz Lobster \$11.50)

(All Paste Freshe dishes also available as an appetizer)

(No substitutions or sharing entrees permitted)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Customers need to be aware of the risks involved in consuming raw or undercooked foods.

DINNER MENU



PASTE FRESHE

Bucatini Alla Amatriciana \$16.95
Hollow spaghetti with onions & pancetta in tomato sauce

Fettuccine Alla Bolognese/Porcini \$17.95
Eggless pasta with meat sauce or truffle scented porcini cream sauce

Penne Con Pomodoro \$17.00
Penne pasta topped with fresh basil in red or pink sauce

Orecchiette Con Granchio \$21.95
Ear shaped pasta with crab meat, fresh asparagus and tomato in white wine sauce

Ravioli Di Aragosta \$23.95
Ravioli stuffed with lobster, shrimp, salmon and scallops in vodka aurora sauce (*add 3oz Lobster \$11.50*)

Tortellini \$17.95
Pasta parcels filled with tender veal flambé in cognac truffle scented cream sauce

Ravioli Vegetable \$17.95
Half moon shaped ravioli stuffed with vegetables in tomato sauce

Risotto Porcini Mushroom \$19.95
Seafood Medley \$25.95

(All Paste Freshe dishes also available as an appetizer)

POLLO

Pollo Rosmarino \$18.95
Pounded grilled chicken with fine herbs, lemon and extra virgin olive oil with diced tomatoes

Pollo Alla Caprese \$22.95
Sauteed chicken breast topped with fresh tomato, mozzarella cheese and fresh herbs with a light cream sauce

Pollo Valdostana \$22.95
Rolled chicken breast stuffed with arugula, sun dried tomato and fontina cheese in mushroom sauce

Pollo Saltimbocca \$22.95
Seared chicken breast topped with prosciutto and mozzarella cheese in Amarone demiglaze sauce

CARNE

Vitello Di Castello \$27.95
Veal medallions sautéed with artichokes, sun dried tomatoes, lump crab meat in light prosecco cream sauce

Vitello Con Prosciutto \$26.95
Veal medallions topped with prosciutto and fontina cheese in vermouth sauce

Veal Paillard \$25.95
Pounded grilled veal with fine herbs, lemon and extra virgin olive oil with diced tomatoes

***Filetto** \$33.95
Filet mignon with bordelaise sauce or au poivre sauce

PESCE

Capesante \$27.95
Grilled scallops topped with smoked paprika, finished in citrus beurre blanc sauce served over sautéed spinach

***Salmon** \$26.95
Grilled Alaskan salmon served over lobster risotto

Tilapia \$24.95
Grilled blackened Tilapia served over asparagus crab risotto

***Ciopino Della Casa** \$34.95
Traditional seafood medley and Chef daily fresh fish in saffron tomato seafood broth

(No substitutions or sharing entrées permitted)

Your server will tell you about our "daily specials"

If you don't see something on the menu just ask — if we have the ingredients, we will be happy to accommodate you.

DOLCE

Your server will bring our special dessert tray to your table.