

## DINNER MENU



### ANTIPASTI

<b>Bruschetta</b>	\$9.00	<b>*Oysters Blue Point</b>	\$15.00
Our homemade bread freshly grilled, brushed with garlic and topped with fresh roma tomato, basil and olive oil		Blue point oysters in half shell served with cocktail sauce & lemon wedge	
<b>†Prosciutto Melon</b>	\$13.50	<b>†Timbalo Di Mare</b>	\$18.95
Prosciutto di Parma wrapped melon		Lump crab meat, smoked salmon, avocado, capers and asparagus in lemon vinaigrette	
<b>Calamari Fritti</b>	\$13.50	<b>†Portobello Al Granchio</b>	\$17.95
Deep fried calamari served with tomato sauce		Portobello mushrooms topped with crab meat and spinach, with a drizzled balsamic glaze	
<b>La Parmigiana</b>	\$12.00	<b>†Clams Casino</b>	\$14.50
Layers of eggplant, fresh tomato sauce topped with fresh mozzarella, and finished in the oven		Stuffed with a medley of vegetables topped with smoked bacon and baked in oven	
<b>†Mussels or Clams Fra Diavolo</b>	\$14.50	<b>†*Carpaccio Di Manzo</b>	\$15.00
P.E.I. mussels or little neck clams sautéed in mild spicy tomato sauce		Thin filet mignon, baby greens topped with shaved Parmigiano, and drizzled olive oil	
<b>†Calamari Fra Diavolo</b>	\$19.95	<b>Crab Meat Mushrooms</b>	\$16.95
Sauteed calamari with jumbo crab meat in spicy tomato sauce - available grilled or in oil and garlic		Stuffed mushrooms with a creamy crab meat topped with pink sauce	
<b>Oysters Rockefeller</b>	\$16.95	<b>†*Crudo Misto (cold or hot)</b>	\$15.95
Blue point oysters in half shell topped with creamy spinach, pine nuts and pancetta		Two shrimp, two oysters and two clams served with cocktail sauce	
<b>†Grilled Calamari</b>	\$15.00		
Served over baby mix greens with a drizzle of balsamic glaze			

### INSALATE

<b>†Mista (House Salad)</b>	\$8.50	<b>†Spinaci</b>	\$10.00
Gourmet mixed baby greens, cucumbers, carrot slices, and tomatoes drizzled in balsamic vinaigrette		Fresh spinach with toasted pine nuts and topped with seared goat cheese, champagne vinaigrette	
<b>Caesar</b>	\$10.00	<b>†Caprese</b>	\$10.00
Romaine lettuce with homemade Caesar dressing topped with shaved Parmigiano		Buffalo mozzarella with fresh slices of tomato topped with basil and extra virgin olive oil	

### PASTE FRESHE

<b>Cheese Ravioli</b>	\$19.00	<b>Gnocchi</b>	\$19.00
Homemade ravioli stuffed with four cheeses and topped with homemade tomato sauce.		Fresh homemade potato gnocchi served with your choice of red, pink or gorgonzola sauce	
<b>Farfalle Primavera</b>	\$18.95	<b>Farfalle Al Salmon</b>	\$19.00
Bow tie pasta sautéed with medley of vegetables in white wine sauce		Bow tie pasta tossed with smoked salmon in light rose sauce	
<b>Linguine Al Brooklyn</b>	\$20.95	<b>Linguine Al Frutti Di Mare</b>	\$25.95
Linguine topped with chopped clams and artichokes in white wine sauce		Shrimp, clams and mussels in tomato sauce or white wine sauce (add 3oz Lobster \$11.50)	

(All Paste Freshe dishes are available as an appetizer portion)

(No sharing of 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.

†Gluten Free

6/2021



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### PASTE FRESHE

**Bucatini Alla Amatriciana** \$19.95  
Hollow spaghetti with onions & pancetta in tomato sauce

**Fettuccine Alla Bolognese/Porcini** \$19.95  
Homemade 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** \$24.95  
Ear shaped pasta with crab meat, fresh asparagus and tomato in white wine sauce

**Hazelnut Ravioli** \$28.95  
Homemade ravioli filled with four cheeses, topped with shrimp & scallops, finished with a hazelnut cream sauce

**Ravioli Di Aragosta** \$28.95  
Homemade ravioli stuffed with lobster, shrimp, salmon and scallops in vodka aurora sauce (*add 3oz Lobster \$11.50*)

**Tortellini** \$19.95  
Homemade pasta parcels filled with tender veal flambé and shiitake mushrooms in cognac truffle scented cream sauce

**Ravioli Vegetable** \$18.50  
Homemade ravioli stuffed with minced vegetables in tomato sauce

**†Risotto** Porcini Mushroom \$21.95  
Seafood Medley \$29.95

*(All Paste Freshe dishes also available as an appetizer portion)*

### POLLO

**†Pollo Rosmarino** \$21.95  
Pounded grilled chicken with fine herbs, lemon and extra virgin olive oil with diced tomatoes

**Pollo Alla Caprese** \$24.95  
Sautéed chicken breast topped with fresh tomato, mozzarella cheese and fresh herbs with a light cream sauce

**†Pollo Valdostana** \$24.95  
Rolled chicken breast stuffed with arugula, sun dried tomato and fontina cheese in mushroom sauce

**Pollo Saltimbocca** \$24.95  
Seared chicken breast topped with prosciutto and mozzarella cheese in Amarone demiglaze sauce

### CARNE

**Vitello Di Castello** \$29.95  
Veal medallions sautéed with artichokes, sun dried tomatoes, lump crab meat in light prosecco cream sauce

**Vitello Con Prosciutto** \$28.50  
Veal medallions topped with prosciutto and fontina cheese in vermouth sauce

**†Veal Paillard** \$27.95  
Pounded grilled veal with fine herbs, lemon and extra virgin olive oil with diced tomatoes

**\*Filetto** \$39.95  
Filet mignon with bordelaise sauce or au poivre sauce

### PESCE

**†\*Capesante** \$32.95  
Grilled scallops topped with smoked paprika, finished in citrus beurre blanc sauce served over sautéed spinach

**†\*Salmon** \$29.95  
Grilled Alaskan salmon served over lobster risotto

**\*Ciopino Della Casa** \$39.95  
Traditional seafood medley and Chef daily fresh fish in saffron tomato seafood broth

**†Tilapia** \$28.95  
Grilled blackened Tilapia served over asparagus crab risotto

*(No sharing of entrées permitted)*

### DOLCE

A selection of daily desserts will be presented.

*Due to the volatility of food costs, prices are subject to change at any time*

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