

BASTA

Trattoria

NEW HAVEN RESTAURANT WEEK

3/27 - 4/09 2022

Dinner \$43.00

APPETIZER/SALAD CHOOSE ONE

Basta Salad

Mixed baby greens, gorgonzola cheese, seasonal fruit, dried cranberries, toasted almonds, limoncello vinaigrette

A Nonna's Meatball

Handmade and tender from certified Black Angus, with a touch of parmesan cheese. Served in warm San Marzano tomato sauce with caramelized onions and a dollop of locally produced hand-packed ricotta

ENTRÉE CHOOSE ONE

Penne Caprese

Penne pasta tossed in San Marzano tomato sauce and fresh basil with locally produced fresh mozzarella

Farfalle Funghi

Bow tie pasta in a light sauce of button, cremini, portobello and porcini mushrooms, prosciutto (Italian ham), cream and Marsala wine

Scaloppini di Pollo

Tender, thin slices of chicken breast, sautéed in extra virgin olive oil and garlic, then pan-braised in a sauce of lemon, white wine, capers, and butter

Branzino Amalfi

Pan seared in extra virgin olive oil with lemon and roasted garlic over truffled white beans

DESSERT CHOOSE ONE

Tiramisu

A classic, Italian mélange of espresso-Grand Marnier soaked ladyfingers, dusted with cocoa, then layered with Mascarpone.

Chocolate Coconut Bites

Tender coconut layered with dark chocolate.

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