

# BASTA

## TRATTORIA

### ITALIAN FAVORITES

#### **Italian Sunday Dinner**

The traditional Sunday dinner of our past. A Nonna's tender meatballs, local Italian sausage and eggplant rollatini served in our San Marzano tomato sauce with penne pasta -29

#### **Gamberi Carbonara**

Our in-house pappardelle pasta with two jumbo shrimp braised in a light cream and egg sauce with pancetta and peas, topped with Grana Padano -29

#### **Linguine Calabrese**

Linguine pasta tossed with hunks of wild, organic, or sustainable fish of the day in a light sauce of San Marzano tomatoes, capers, caramelized onions, black olives, white wine, and extra virgin olive oil -29

#### **Linguine and clams with white sauce**

Cockle clams in their shells sautéed with garlic, parsley, and extra virgin olive oil, finished with white wine, and our house seafood stock, with a pinch of crushed red pepper, tossed with linguine -29

#### **Linguine Pesto con Gamberi**

Linguine married with our basil and garlic pesto, asparagus, sun-dried tomatoes, and two jumbo shrimp -29

#### **Gamberi, Scampi**

Two jumbo shrimp sautéed with garlic, parsley and capers with extra virgin olive oil, white wine, lemon, and butter, tossed with linguine -29

#### **Penne alla Vodka**

Penne pasta in our basil and vodka infused San Marzano tomato sauce, with a touch of cream -24

#### **Linguine Aglio e Olio**

Sliced garlic sautéed in extra virgin olive oil tossed with fresh parsley, a pinch of hot pepper flakes – 22

#### **Farfalle funghi**

Bow tie pasta in a light sauce of organic button, cremini, portobello and porcini mushrooms, with prosciutto, cream, and Marsala wine -24

#### **Farfalle di Stagione con Fagioli**

Farfalle pasta tossed with vegetables of the season, and white beans, with white wine, extra virgin olive oil, and roasted garlic -22

#### **Melanzane alla Parmigiana**

Thin cutlets of eggplant breaded and pan-fried, layered with locally produced, hand-packed ricotta cheese in our basil infused marinara sauce, finished with locally produced melted mozzarella and grated Grana Padano cheese, then roasted in our Wood Stone Oven - 25

# BASTA

## TRATTORIA

### ENTRÉE

#### **Zuppa di Pesce**

Jumbo shrimp, Prince Edward Island mussels, clams and calamari served over house-made freselle, crostini or linguine - available in white or red sauce -36

#### **Branzino Piccata**

Branzino filets pan-seared in a white wine, lemon and butter sauce with capers and artichoke hearts -29

#### **Sicilian Style Branzino**

Grilled Branzino filets topped with a sauce of San Marzano tomatoes, extra virgin olive oil, caramelized onion, garlic, black olives, capers, lemon, and parsley -29

#### **Salmon Verde**

Wild pan-seared salmon finished in a basil pesto sauce with a touch of white wine and light cream -29

#### **Salmon Citrus Caponata**

Wild salmon grilled over coals and topped with lemon, orange, toasted nuts, and raisin caponata, served with vegetables -29

#### **Pollo alla Parmigiana**

Chicken breast, butterflied, lightly breaded, and sautéed. Then topped with house-made marinara, locally produced fresh mozzarella, and Grana Padano cheese, baked in our Wood Stone Oven – served with linguine pomodoro -29

#### **Scaloppini di Pollo**

Tender, thin slices of chicken breast, sautéed with extra virgin olive oil and garlic, then pan-braised in a sauce of lemon, white wine, capers, and butter -28

#### **Pollo con Funghi**

Chicken breast, braised in a light marsala wine and cream sauce with a mix of organic mushrooms-29

#### **Pork Tenderloin Scaloppini**

Sautéed tender thin slices of center cut pork loin topped with prosciutto, sage and fresh locally produced mozzarella in an herb-infused pan sauce – 29

#### **Bistecca Funghetti**

Steak grilled to your liking, topped with sautéed assorted local mushrooms in a light marsala cream sauce finished with white truffle oil -36

# BASTA

## TRATTORIA

### APPETIZER

**Add: chicken 10 - Italian pork sausage 8- jumbo shrimp 6 each - salmon 14 - meatball 7**

#### **A Nonna's Meatballs 17**

Handmade and tender from certified Angus beef, 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

#### **Calamari Fritti 18**

Calamari, seasoned flour, and cornmeal fried in canola oil. Served with warm marinara and our lemon aioli

#### **Sicilian Calamari 19**

Our Calamari and hot cherry pepper appetizer, dusted in seasoned flour, fried in canola oil, then sautéed with garlic, caperberries and tossed in our San Marzano tomato sauce

#### **Pane Cotto 18**

Escarole and white beans, braised with extra virgin olive oil, our vegetable broth, garlic, and homemade bread, finished in our Wood Stone Oven with Grana Padano cheese

#### **Mussels and clams Pernod 19**

Prince Edward Island mussels and clams sautéed with garlic and our Pernod-infused San Marzano tomato sauce with a touch of cream. Served with our house-made freselle

#### **Polenta 14**

Our creamy, classic cornmeal dish, over a pool of San Marzano tomato sauce, topped with grated Grana Padano cheese, and drizzled with white truffle oil

#### **Arugula Bruschetta 13**

2 wood-oven toasted house-made crostini topped with sliced tomato, locally produced Scamorza cheese, and organic baby arugula tossed with extra virgin olive oil, freshly squeezed lemon juice, sea salt and cracked pepper (topped with Grana Padano cheese)

#### **Ricotta Fresca 13**

Locally produced hand-packed ricotta cheese, lightly toasted shaved almonds and dried cranberries drizzled with our lemon-lavender honey

### **HOUSE-MADE DESSERTS**

#### **Crème Brûlée - 10**

The quintessential chilled custard with a caramelized sugar topping

#### **Tiramisu - 10**

A classic, Italian mélange of Grand Marnier and espresso-soaked Ladyfingers layered with Mascarpone

#### **Coconut Bites - 9**

Coconut & chocolate, together at last, in heavenly bite sizes

### **SALADS**

#### **Basta Salad**

Organic mixed baby greens, gorgonzola cheese, seasonal fruit, dried cranberries, toasted almonds, limoncello vinaigrette -15

#### **Arugula Salad**

Organic baby arugula tossed with heirloom tomatoes, lemon, extra virgin olive oil finished with shaved Grana Padano cheese -15

#### **Caesar Salad**

With homemade dressing and garlic croutons -15

#### **Caprese Salad**

The classic salad of Capri. Slices of tomato and locally produced fresh Mozzarella, drizzled with extra virgin olive oil, sprinkled with sea-salt and freshly ground pepper -15

Kindly note that we will be adding a 20% gratuity to parties of 5 or more people.

\$10 charge for sharing pasta or entrees

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.