PASTAIO
ITALIAN RESTAURANT

DINNER

APPETIZERS

RI Style Calamari 14
Cherry peppers, marinara

Mussels 15
Oven roasted tomatoes, roasted garlic, fennel, white wine, grilled ciabatta

Arancini 14
Pancetta, peas, provolone, parmesan cream

Housemade Butternut Squash Ravioli 14
Sage brown butter, toasted almonds, balsamic reduction

Meat & Cheese Board 18
Chef's selection

Meatballs 14
Ricotta, breadcrumbs, marinara, parmesan

Chilled Spanish Octopus 15
Garlic, red onion, pepper flake, chick peas, green beans, white balsamic vinegar, lemon

Whipped Ricotta 14
Local honey, Maldon sea salt, olive oil, grilled ciabatta

Clams Casino 16
Bacon, breadcrumbs, garlic, bell peppers, onion

Chef's Soup of the Day 10

SALADS

Caesar 10
Romaine, anchovies, lemon, parmesan crouton, garlic

Burrata 13
Heirloom tomato, maldon, fresh basil, olive oil, aged balsamic, grilled house bread

Little Gem 12
Lettuce, gala apples, gorgonzola, candied pecans, lemon olive oil

House 9
Mesclun greens, tomato, cucumber, red onion parmesan, white balsamic vinaigrette, parmesan croutons

Tuscan 13
Mesclun mix, mozzarella, roasted garlic, tomatoes, polenta croutons, olives, balsamic vinaigrette

PIZZA

Traditional Cheese 13
Marinara, mozzarella

Pepperoni 14
Marinara, mozzarella, basil, pepperoni

Prosciutto & Fig Jam 15
Truffle, arugula

White Pie 15
Ricotta, Mozzarella, 'Nduja, confit garlic, fresh basil

Margherita "THE QUEEN" 14
San Marzano tomatoes, fresh mozzarella, olive oil, fresh basil

Carne 17
Pepperoni, housemade meatballs, sweet Italian sausage

Veggie 15
Local farm fresh veggies, mixed mushrooms, mushroom & garlic puree

Shaved Brussels Sprouts 15
Garlic cream, whipped ricotta, crispy guanciale chips, hot honey

PASTA

Buccatini Carbonara 23
Sweet Italian sausage, bacon, caramelized onions, egg yolk, cracked black pepper, parmesan

Ricotta Gnocchi 24
Broccoli rabe, guanciale, shrimp, parmesan

Lamb Ragu 24
Rigatoni, celery, carrots, onions, ricotta

Clam Spaghetti 25
Oregano, white wine, garlic, pangrattato

Chicken Rotolino 24
Chicken jus, tomato jam, ricotta, mascarpone

Mafaldine Cacio e Pepe 24
Parmesan, cracked black pepper

Baked Rigatoni 25
Peas, sausage, tomato cream, melted stragiatella

Buccatini Amatriciana 24
Guanciale, onion, garlic, tomato

ENTREES

Bistecca Prima 45
Prime NY Strip Steak, Gorgonzola mashed potatoes with bacon & chives, slow roasted peppers, red wine reduction.

Half Roasted Chicken 25
Pan Jus, spinach, mashed potatoes

Veal Osso Bucco 32
Goat cheese polenta, red wine reduction, crispy brussels sprouts

Salmon Puttanesca 28
Roasted fingerling potatoes, green beans, oven roasted tomatoes, capers, olives, balsamic reduction

Scallops 32
Mushroom risotto, bacon, artichokes, sherry butter sauce

Pastaio Burger 16
Caramelized fennel, fontina, garlic aioli, oven roasted tomatoes, parmesan fries

CHEF'S DAILY SELECTIONS

MONDAY Eggplant Parmesan
TUESDAY Veal Saltimbocca
WEDNESDAY Chicken Parmesan
THURSDAY Pork Chop Milanese
FRIDAY Fish Friday
SATURDAY Seafood Fra Diavlo Pasta

*Thouroughly cooked meats, poultry, seafood,shellfish or eggs reduces the risk of food borne illness.
Allergy Warning: menu items may contain or come in contact with wheat, eggs, nuts and milk. Ask our staff for more information. Please notify your server of any food allergies that we should be aware of.

EXECUTIVE CHEF JIMI BRAHIMI