

BASTA

Trattoria

Antipasti (Small Plates)

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| Ricotta Calda in Salsa di Pomodori | 8- |
| <i>A warm tomato sauce made using perfectly ripened San Marzano tomatoes from the Campania region of Italy, embellished with dollops of cool hand-packed ricotta cheese. Served with garlic rubbed crostini. Perfect for sharing.</i> | |
| Ricotta di' Natale | 8- |
| <i>Hand- packed ricotta cheese, lightly toasted shaved almonds and berries, drizzled with our lemon-rosemary honey. Sharing this would be a great act of generosity.</i> | |
| Cubanelle Pepper | 8- |
| <i>A provolone stuffed cubanelle pan seared in olive oil.</i> | |
| Roasted Clams "Zuppa" | 9- |
| <i>Manilla clams, pan- roasted with San Marzano tomato, white wine and herb broth. Served with garlic crostini and freselle for "zupping."</i> | |
| Mussels and Clams "Zuppa" | 9- |
| <i>Prince Edward Island mussels and Manilla clams in a light San Marzano tomato, white wine and herb broth. Served with our garlic crostini and freselle for "zupping."</i> | |
| Grilled Jumbo Shrimp on a Rosemary Skewer | 14- |
| <i>Wild tiger shrimp, marinated in our house- made limoncello vinaigrette, lightly grilled, and served over garlic crostini</i> | |
| Calamari Fritti with Two Sauces | 10- |
| <i>Calamari, dusted with seasoned organic flour; fried in organic soybean oil. Served with warm spicy marinara sauce and our lemon aioli</i> | |
| Roasted Bell Peppers | 9- |
| <i>Served with provolone, capers, extra virgin olive oil and garlic.</i> | |

Entree Salads and Soups

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| Basta Salad | 10- |
| <i>Organic mixed baby greens, gorgonzola cheese, sliced tree fruit, toasted almonds, berries, organic limoncello vinaigrette.</i> | |
| Caprese Salad | 11- |
| <i>Slice of fresh locally produced mozzarella, vine-ripened tomatoes and basil leaves over organic mixed greens drizzled with extra virgin olive oil.</i> | |
| Pollo Griglia | 14- |
| <i>Slices of grilled free- range chicken, house roasted bell peppers and fresh mozzarella, over organic baby greens. Drizzled with our limoncello vinaigrette.</i> | |
| Grilled Marinated Wild Salmon or Wild Tiger Shrimp Insalata | 16- |
| <i>Grilled wild salmon or two grilled jumbo shrimp, with roasted bell peppers over organic mixed baby greens. Dressed with limoncello vinaigrette and Feta cheese.</i> | |
| Caesar Salad | 9- |
| <i>With house made garlic croutons</i> | |
| With grilled free range hormone free chicken | 14- |
| With two jumbo grilled shrimp | 15- |
| With grilled wild salmon | 15- |
| Panzanella Salad with Char-Grilled Shrimp | 15- |
| <i>Seasonal tomatoes, basil and onion, tossed with house-made croutons, extra virgin olive oil and sea salt, topped with two char-grilled jumbo shrimp.</i> | |

Pastas, Farinacci and Other Italian Favorites

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| Fettuccine Roma | 18- |
| <i>Spinach Fettuccine in a light sauce of organic baby spinach, shallots, basil, white wine, cream and sausage.</i> | |
| Rigatoni alla Vodka | 15- |
| <i>With your choice of Italian pork sausage, wild salmon, or two jumbo wild tiger shrimp.</i> | |
| Penne Fresca | 14- |
| <i>Sweet grape tomatoes, lightly cooked in extra virgin olive oil, with fresh basil leaves, white wine and roasted garlic.</i> | |
| Penne Pomodoro | 12- |
| <i>Made using organic Italian penne pasta and our San Marzano tomato sauce.</i> | |
| Penne Calabrese | 21- |
| <i>Organic Italian penne pasta tossed with chunks of line-caught fish of the day in a light sauce of San Marzano tomatoes, capers, black olives, white wine, and extra virgin olive oil.</i> | |
| Penne Arrabbiata | 14- |
| <i>Organic Italian penne pasta in a hot and spicy sauce of San Marzano tomatoes, hot cherry peppers, red wine, and herbs.</i> | |
| With Italian pork sausage | 18- |
| Penne Caprese | 14- |
| <i>Organic pasta tossed in our san marzano tomato sauce and fresh basil with tiny pieces of fresh mozzarella melted in lightly.</i> | |
| Farfalle Funghi | 16- |
| <i>Organic Italian tri-color bow tie pasta, in a light sauce of button, cremini, portobello and porcini, mushrooms, prosciutto, cream, and white wine.</i> | |
| Penne with Sicilian Tuna Sauce | 22- |
| <i>Organic Italian penne pasta with Sicilian tuna, San Marzano tomatoes, capers, black olives, extra virgin olive oil, and white wine.</i> | |
| Farfalle Rapini | 18- |
| <i>Organic tri color bow tie pasta tossed with broccoli rabe and local sausages braised with sliced garlic in extra virgin olive oil with hot red peppers with flakes.</i> | |
| Melanzane alla Parmigiana | 14- |
| <i>Thin cutlets of eggplant, breaded and pan-fried in organic soybean oil, a thin layer of local and hand packed ricotta, enveloped in our basil-scented marinara sauce, then roasted in our wood burning oven.</i> | |

Basta Carne, Meat

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| Bocconcini al Pesto | 23- |
| <i>Lemon herb marinated tenders of free range hormone free chicken breast sauteed with asparagus and sun-dried tomatoes in a basil-pinenut sauce. Served with house starch and green vegetable.</i> | |
| Pork Chop | 24- |
| <i>Grilled over charcoals and served with vegetables.</i> | |
| Pork Tenderloin Scallopina | 26- |
| <i>Pan seared tender thin slices of center cut pork tenderloin topped with prosciutto, sage leaves and fresh locally produced mozzarella, in an herb infused pan sauce. Served with vegetables.</i> | |
| Bistecca Fiorentina | Market Price- |
| <i>Dry aged Black Angus Steak, rubbed with extra virgin olive oil and herbs char grilled to your preference.</i> | |
| Pork Chop Milanese | 24- |
| <i>A lightly breaded chop pan fried in olive oil, served with vegetables.</i> | |
| Pork Chop Florentine | 26- |
| <i>Pork chop stuffed with organic baby spinach and gorgonzola, pan seared and wood fire roasted, served with vegetables.</i> | |
| Pollo alla Cacciatore | 22- |
| <i>Free-range hormone free chicken and Italian sausages, braised in a sauce of San Marzano tomatoes, bell peppers and mushrooms. Served over your choice of pasta.</i> | |
| Pollo con Funghi | 22- |
| <i>Free- range hormone free chicken breast, braised in a light Marsala wine and cream sauce with cremini, button, portobello and porcini mushrooms. Served with vegetables.</i> | |
| Pollo Campania | 22- |
| <i>Pan braised free- range hormone free chicken breast, wood oven roasted grape tomatoes, a splash of Greco di Tufo and light fresh cream. Served with vegetables.</i> | |

Basta Pesce, Fish

- Sicilian Style Sea Bass** 24-
Line- caught wild sea bass, oven roasted in a sauce of chopped San Marzano tomatoes, extra virgin olive oil, onion, garlic, black olives, capers, a little lemon, and parsley. Served with vegetables.
- Pan-Fried Wild Sea Bass over Garlicky Italian Greens** 24-
Line- caught sea bass, lightly dusted with seasoned organic flour, then pan fried in extra virgin olive oil. Served over organic baby spinach sauteed with garlic, raisins, pine nuts, and crushed red pepper flakes. Served with house starch.
- Sea Bass Amalfi** 24-
Line caught wild sea bass, pan seared in olive oil with lemon and roasted garlic over truffled organic white beans. Served with vegetables.
- Zuppa di Pesce** 28-
Jumbo tiger shrimp, Prince Edward Island Mussels, Manilla clams, sea scallops, and calamari. Served over friselle, garlic crostoni, or pasta.
- Cozze e Vongole Fra Diavolo** 22-
Prince Edward Island mussels and Manilla clams in a spicy San Marzano tomato sauce over pasta.
- Capesante Zio** 23-
Jumbo Nantucket scallops, pan seared with a roasted lemon and garlic, white wine sauce, and finished off in our wood oven. Served with vegetables.
- Grilled Wild Salmon** 24-
Lightly seasoned and grilled over coals. Served with vegetables.
- Wild Salmon Verde** 24-
Wild and line caught, pan seared salmon, finished in a basil pesto sauce with a touch of white wine and light cream. Served with vegetables.
- Wild Salmon Citrus Caponata** 24-
Wild line caught salmon grilled over coals and topped with our lemon, orange, toasted pine nut and raisin caponata. Served with vegetables.
- Wild Salmon Livornese** 24-
Wild salmon in a light sauce of San Marzano tomatoes, onions, garlic, white wine, capers, and black olives. Served with vegetables.
- Wild Salmon alla Saba** 24-
Wild and line caught salmon, wood oven roasted and finished with a reduction of Sardinian grapes. Served with vegetables.
- Shrimp Scampi** 24-
Three jumbo wild tiger shrimp, dredged in seasoned organic flour, sauteed in a light butter, lemon, and white wine sauce. Served with vegetables.
- Red Snapper Puttanesca** 26-
Wild and line caught red snapper, braised with oven roasted grape tomatoes, olives, capers, anchovy and Greco di Tufo. Served with vegetables.
- Red Snapper Francese** 26-
Wild and line caught red snapper, dusted in organic flour, dipped in egg batter, braised in a fresh lemon butter and white wine sauce. Served with vegetables.

House Made Desserts

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| Creme Brulee with Berries | .7- |
| Something Chocolate | Price Varies |
| Dessert of the Day | Price Varies |

After Dinner Drinks

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| Coffee / Tea | 1.75 |
| Espresso | 2.50 |
| Double Espresso | .4- |
| Cappuccino | .4- |
| Limoncello | .6- |
| Frangelico | .6- |
| Sambuca Romano | .6- |
| Campari | .6- |
| Vin Santo | .7- |
| Grand Mariner | .8- |
| Remy Martin Champagne Cognac | .8- |
| Port | .9- |
| Grappa Teruzzi e Puthod | .9- |

Non Alcoholic Drinks

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| Coffee / Tea | .2- |
| Espresso | 2.50 |
| Double Espresso | .4- |
| Cappuccino | .4- |
| San Pelegrino Water | .8- |
| Panna Water | .8- |
| Coke, Diet Coke | .2- |
| Iced Tea | .2- |
| Fresh Lemonade | 2.50 |
| Italian Sodas, Made To Order | 3.50 |

Flavors change, please ask

BASTA

Trattoria

*Dedicated to using organic and sustainable ingredients, locally sourced,
and carefully prepared in the true Italian tradition.*

Family Owned and Operated by
Chefs Frank & Claire Criscuolo,
with Chefs Daniel Sergi and Gordon Petteway

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