

BASTA

Trattoria

Chef Eduardo Pena began his professional culinary pursuit under the mentorship of **Frank Criscuolo**, the founder of our cherished trattoria. Twelve years later, Chef Eduardo took ownership of Basta, along with **Nino Ribeiro**, who runs the front of the house and facilitates every detail for private parties and celebrations for every occasion.

Basta's exquisite traditional Italian cuisine with a modern twist favors fresh locally-produced ingredients and sustainable foods from the region. Basta has been recognized with noteworthy praise over the years, including Connecticut Magazine's "Best Of" award for our ever-famous meatballs.

All the food at Basta Trattoria is cooked to order. We do take freshness very seriously - this takes longer, but we promise that you'll notice the difference.

Basta seats up to 35 guests in its cozy, intimate dining room. We welcome private events and will soon be providing off-site catering.

Dinner is served 7 days a week and lunches on Saturdays and Sundays.

We appreciate you joining us and supporting our mission to bring delicious Italian foods and wines to New Haven. We know you'll enjoy it and want to come back often. Grazie Mille.

APPETIZERS

Mussels and clams

Prince Edward Island mussels and baby cockle clams sautéed with garlic and our Pernod-infused San Marzano tomato sauce with a touch of cream. Served with our house-made freselle -16—

Ricotta d' Natale

Locally produced hand-packed ricotta cheese, lightly toasted shaved almonds and dried cranberries drizzled with our lemon-lavender honey -12-

Polenta

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 -12-

Pane Cotto

Escarole and white beans, braised with extra virgin olive oil, our vegetable broth, garlic, and homemade bread, finished in our wood-burning oven with Grana Padano cheese -12-

Arugula Bruschetta

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) -12-

Roasted Clams “Zuppa”

Cockle clams pan-roasted with San Marzano tomatoes, white wine and herb broth. Served with garlic crostini and freselle -14-

Gamberi Spiedini

Two wild-caught jumbo shrimp on a rosemary sprig skewer, fire grilled, served over house-made crostini, and drizzled with our Limoncello vinaigrette. -16-

Calamari Fritti

Calamari, seasoned flour and cornmeal, fried in canola oil. Served with warm marinara and our lemon aioli - 12- serves 2, -16- serves 4

A Nonna's Meatballs

(voted Best in The State by Connecticut Magazine)

Handmade and tender from certified Angus beef, with a touch of parmesan cheese, just like A Nonna made. Served in our warm San Marzano tomato sauce with caramelized onions and a dollop of locally produced hand-packed ricotta -16-

Sicilian Calamari

Our Calamari and hot cherry pepper appetizer, dusted in seasoned flour, fried in canola oil, then sautéed with garlic, caper berries and tossed in our San Marzano tomato sauce -14- serves 2, -18- serves 4

ENTRÉE SALADS

You may add chicken -10-, jumbo wild shrimp -6- each, local sausage -8-, wild-caught salmon, -14- or a meatball, -7-

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-

Salad for One

Mixed organic greens with red onion, chopped tomato, in our red wine vinaigrette – 10

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-

PASTAS AND OTHER ITALIAN

FAVORITES

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

Penne Pomodoro

Made using Italian penne pasta and San Marzano tomato sauce -15-

Gamberi Carbonara

Our in-house pappardelle pasta with three wild-caught jumbo shrimp braised in a light cream and egg sauce with pancetta and peas, topped with Grana Padano -27-

Penne Caprese

Pasta tossed in our San Marzano tomato sauce and fresh basil with locally produced fresh mozzarella -18-

Penne alla Vodka

Penne pasta in our basil and vodka scented San Marzano tomato sauce, with a touch of cream -18-

Linguine Aglio e Olio

Sliced garlic sautéed in extra virgin olive oil tossed with fresh organic parsley, a pinch of hot pepper flakes and linguine pasta -16-

Farfalle Funghi

Bow tie pasta in a light sauce of organic button, cremini, portobello and porcini mushrooms, with prosciutto, cream and Marsala wine -22-

Melanzane alla Parmigiana

Thin cutlets of eggplant breaded and pan-fried in canola oil, layered with locally produced, hand-packed ricotta cheese enveloped in our basil-scented marinara sauce, finished with locally produced melted mozzarella and grated Grana Padano cheese, then roasted in our wood oven -18 Served with pasta marinara -22-

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 -24-

Linguine Calabrese

Italian linguine pasta tossed with chunks 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 -24-

Gamberi, Scampi

Three wild-caught jumbo shrimp sautéed with garlic, parsley and capers with extra virgin olive oil, white wine, lemon and butter, tossed with linguine -26-

Farfalle di Stagione con Fagioli

Farfalle pasta tossed with vegetables of the season, and white beans, with white wine, extra virgin olive oil, and garlic -18-

Linguine Pesto con Gamberi

Linguine married with our basil and garlic pesto, asparagus, sun-dried tomatoes, and three wild-caught jumbo shrimp -26-

CARNE

Pollo alla Parmigiana

Chicken breast, butterflied, lightly breaded, and sautéed. then topped with our house-made, basil-scented marinara, locally produced fresh mozzarella, and Grana Padano cheese, baked in our wood oven -26-

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 -26-

Pollo con Funghi

Chicken breast, braised in a light marsala wine and cream sauce with a mix of organic mushrooms -27-

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-

Bistecca Fiorentina

Steak, rubbed with extra virgin olive oil and herbs, char-grilled to your preference -34-

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

PESCE

Branzino Milanese

Breaded cutlets of Branzino pan-fried in olive oil, served over arugula tossed with olive oil and fresh lemon juice, chopped tomatoes and red onion - 27-

Sicilian Style Branzino

Grilled Branzino filets topped with a sauce of chopped San Marzano tomatoes, extra virgin olive oil, caramelized onion, garlic, black olives, capers, lemon and parsley -27-

Branzino Piccata

Pan-seared in a white wine, lemon and butter sauce with capers and artichoke hearts -27-

Branzino Amalfi

Pan-seared in extra virgin olive oil with lemon and roasted garlic over truffled white beans -27-

Zuppa di Pesce

Jumbo wild shrimp, Prince Edward Island mussels, cockle clams, a New England wild diver sea scallop and calamari served over house-made freselle, garlic crostini or linguine - available in white or red sauce -32-

Linguine with white clam 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 -24-

Capesante Zio

Three wild New England diver sea scallops pan-seared with lemon and garlic white wine sauce. Finished in our wood-burning oven -27-

Salmon Verde

Wild pan-seared salmon finished in a basil pesto sauce with a touch of white wine and light cream -27-

Salmon Citrus Caponata

Wild salmon grilled over coals and topped with lemon, orange, toasted nuts and raisin caponata, served with vegetables -27-

All entrees served with our house starch and seasonal vegetables unless stated otherwise.

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 food-borne illness

House-made Desserts

-9-

Crème Brûlée, the quintessential chilled custard with a caramelized sugar topping

Tiramisu, a classic, Italian mélange of espresso soaked ladyfingers, dusted with cocoa, then layered with Mascarpone and freshly whipped cream

Coconut Chocolate, together at last, in heavenly bite sizes