Special reopening menu ……….. $35.00 (per person)

**APPETIZER**

**A Nonna’s Meatballs**
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

or

**Basta Salad**
Organic mixed baby greens, gorgonzola cheese, seasonal fruit, dried cranberries, toasted almonds, limoncello vinaigrette

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**PASTA**

**Penne alla Vodka**
Penne pasta in our basil and vodka scented San Marzano tomato sauce, with a touch of cream

or

**Linguine Aglio e Olio**
Sliced garlic sautéed in extra virgin olive oil tossed with fresh parsley, a pinch of hot pepper flakes

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**ENTRÉE**

**Pollo alla Parmigiana**
Chicken breast, butterflied, lightly breaded, and sautéed. Then topped with our house-made marinara, locally produced fresh mozzarella, and Grana Padano cheese, baked in our wood oven

or

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

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**Desserts $9.00 (sold separately)**

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

or

**Creme Brûlée (in house only)**
the quintessential chilled custard with a caramelized sugar topping

or

**Coconut Bites**
Chocolate, together at last, in heavenly bite sizes
Sides

Grilled chicken 10- Italian pork sausage 8- Jumbo shrimp -6 each – meatball 7

A la carte

Basta Salad 15.00
Organic mixed baby greens, gorgonzola cheese, seasonal fruit, dried cranberries, toasted almonds, limoncello vinaigrette

Caesar Salad 15.00
With homemade dressing and roasted garlic croutons

A Nonna’s Meatballs 16.00
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 16.00
Calamari, seasoned flour and cornmeal, fried in canola oil. Served with warm marinara and our lemon aioli

Sicilian Calamari 16.00
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

Pane Cotto 15.00
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

Mussels and clams 16.00
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

Melanzane alla Parmigiana 22.00
Thin cutlets of eggplant breaded and pan-fried, layered with locally produced, hand-packed ricotta cheese in our basil-scented marinara sauce, finished with locally produced melted mozzarella and grated Grana Padano cheese, then roasted in our wood oven – Served with linguine pomodoro

Farfalle funghi 22.00
Bow tie pasta in a light sauce of organic button, cremini, portobello and porcini mushrooms, with prosciutto, cream, and Marsala wine

Farfalle di Stagione con Fagioli 20.00
Farfalle pasta tossed with vegetables of the season, and white beans, with white wine, extra virgin olive oil, and roasted garlic

Penne alla Vodka 20.00
Penne pasta in our basil and vodka scented San Marzano tomato sauce, with a touch of cream

Linguine Aglio e Olio 18.00
Sliced garlic sautéed in extra virgin olive oil tossed with fresh parsley, a pinch of hot pepper flakes

Zuppa di Pesce 32.00
Jumbo wild shrimp, Prince Edward Island mussels, cockle clams and calamari served over house-made freselle, roasted garlic crostini or linguine - available in white or red sauce

Branzino Piccata 27.00
Pan-seared in a white wine, lemon and butter sauce with capers and artichoke hearts

Pollo alla Parmigiana 26
Chicken breast, butterflied, lightly breaded, and sautéed. Then topped with our house-made marinara, locally produced fresh mozzarella, and Grana Padano cheese, baked in our wood oven – served with linguine pomodoro

Bistecca Funghetti 36.00
Steak grilled to your liking, topped with sautéed assorted local mushrooms in a light marsala cream sauce finished with white truffle oil