

Menu

At Il Pastificio we always and only provide the very best artisanal Italian products of the highest quality using organic and genuine ingredients, without adding any preservatives or chemical additives. This menu includes both traditional as well as innovative Italian recipes. Please inform our staff of any **Food Allergies** you may have.

PASTA - (dishes cooked on site)

Tagliatelle al Ragù _____ \$18

Ingredients: organic durum flour, organic “00” flour, eggs, ragu’ sauce (sauce is made with tomatoes, beef, veal and pork meat, celery, carrots, EVOO, onions and red wine).

Parmigiano Cheese on top.

Lasagna Bolognese ricetta di “Nonna Rina” _____ \$18

Ingredients: bolognese sauce, eggs, durum and “00” flours, milk, butter, nutmeg and Parmigiano cheese on top.

Lasagna Tartufo e Funghi _____ \$22

Ingredients: Truffles and mushrooms ragu’, eggs, 100% organic durum, “00” flour, milk, butter, Parmigiano cheese and nutmeg.

Gnocchi San Marzano (with Napolitan tomato sauce) _____ \$16

Ingredients: potato, white flour, eggs, milk, basil, tomato sauce, shallots and Parmigiano cheese on top.

Fusilli al Pesto _____ \$18

Ingredients: 100% organic semola, basil, EVOO, pine nuts, garlic, Grana Padano cheese and Parmigiano cheese on top.

Linguine Ceci con crema di Broccoli pinoli tostati

(no Gluten and organic) _____ \$18

Ingredients: Linguine made with chickpeas flour, egg white, broccoli, anchovies, pine nuts and EVO.

Gigli di grani antichi con curcuma, pesto leggero, pomodori confit e mandorle _____ \$18

Ingredients: ancient grains, turmeric, cherry tomatoes, almonds, basil, Grana Padano, garlic, EVOO and pine nuts

Ravioli ricotta e spinaci con burro e salvia _____ \$20

Ingredients: organic durum semolina, spinach, ricotta cheese, Parmigiano cheese, nutmeg, butter sage

Il Giro d'Italia

Every week we will bring you a new recipe typical of one region in Italy. A culinary tour to help you discover the flavors of our country. Please ask the staff for more details and prices.

Our Sauces

Each can be matched to our freshly made pasta that you can cook at home

	1/2 POUND	1 POUND
Pomodoro (tomato)	\$4	\$8
Bolognese	\$6	\$12
Pesto	\$6	\$12
Noci (walnuts)	\$5	\$10

Kids Menu

Fusilli al Pomodoro _____ \$ 8

Ingredients: fusilli pasta with tomato sauce with Parmigiano cheese on top

Rigatoni al Pomodoro _____ \$ 8

Ingredients: fusilli pasta with tomato sauce with Parmigiano cheese on top

Lasagna Bolognese (kids size) _____ \$10

Ingredients: ragu' sauce, eggs, durum and "00" flour, milk, butter, Parmigiano cheese and nutmeg

Desserts – per slice/portion

Tiramisù _____ \$ 6

Ingredients: mascarpone, pasteurized egg yolk, whipped heavy cream, savoiardi biscuits, coffee, cacao + sugar.

Panna Cotta _____ \$ 6

Ingredients: heavy cream, milk, gelatin, vanilla and sugar.

Cheesecake Ricotta e Nutella _____ \$ 6

Ingredients: ricotta cheese, Nutella, biscuits.

Tenerina con zucchero a velo _____ \$ 6

Ingredients: Chocolate, pasteurized eggs, butter, vanilla and sugar.

Tarte Tatin _____ \$ 6

Ingredients: Apples, puff pastry, butter, sugar.

Torta di Carote con mandorle e nocciole _____ \$ 6

Ingredients: fresh carrots, almonds, hazelnut, flour, butter, eggs and cinnamon.

Salame di Cioccolato _____ \$ 6

Ingredients: chocolate, italian cookies, sugar, butter, pasteurized eggs.

Cannoli Siciliani _____ \$ 6

Ingredients: ricotta cheese from Sicilia, wheat flour, vegetable oils, cocoa, vanilla, sugar, salt and natural flavors.

Drinks

	Small	Medium	Large
Acqua Panna (Natural water)		\$3	\$4
Acqua San Pellegrino (Sparkling water)	\$2	\$3	\$4
Acqua di Cocco (Coconut water) _____			\$4
San Pellegrino Soda			
Clementina (Tangerine) _____			\$3
Arancia (Orange) _____			\$3
Arancia Rossa (Blood Orange) _____			\$3
Limone (Lemon) _____			\$3
Pompelmo (Grapefruit) _____			\$3



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