



Our Signature Pasta Dishes

Tagliatelle al Ragù \$18

Organic durum flour, organic “00” flour, eggs and ragù sauce (tomato, beef and pork meat, celery, carrots, EVOO, onion, and red wine).

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

Ragù sauce (beef and pork meat), eggs, durum and “00” flour, milk, butter, Parmigiano and nutmeg.

Lasagna al Tartufo \$25 Vegetarian

Truffles, mushrooms, bechamel, eggs, durum and “00” flour.

Gnocchi San Marzano (with tomato sauce) \$18 Vegetarian

Potatoes, white flour, eggs, milk, basil, tomato sauce and shallots.

Fusilli al pesto \$18 Vegetarian

100% organic semolina, basil, EVOO, pine nuts, garlic and Grana Padano.

Caserecce ai grani antichi alle verdure \$20

100% ancient grain flour, asparagus, zucchini, cherry tomatoes and garlic oil.

Rigatoni alla Amatriciana \$18

100% organic semolina, pancetta, San Marzano tomatoes, onions and EVOO.

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

Organic durum semolina, fresh spinach, ricotta, Parmigiano, butter and sage.

Cavatelli alla Silana \$20

100% Organic italian durum flour and Silana sauce (guanciale, prosciutto, spicy sausage, porcini mushrooms, onions and tomato sauce).

Linguine al sugo di pesce \$30

100% Organic durum flour, shrimp, mussels, clams, garlic, EVOO and parsley.

Il Giro d'Italia

Pasta of the week from different Italian Regions - *find out this week special dish!*

Piatto del Giorno

Pasta of the day - *find out today's house special!*

Family trays

We can make trays x4, x6 and x8 people of every item on the menu.

Tagliatelle al ragù, Fusilli al pesto, lasagna Bolognese, Gnocchi S.Marzano, Rigatoni allmatriciana **x4 \$64, x6 \$96, x8 \$128**

Cavatelli alla Silana, Ravioli ricotta and Spinach **x4 \$72, x6 \$108, x8 \$144**

Lasagna al tartufo, Pici with wild boar ragù, pappardelle with porcini mushrooms **x4 \$92, x6 \$138, x8 \$184**

Ravioli Ricotta and spinach w/ butter & sage, ravioli ricotta e parmigiano w/ tomato sauce and ravioli short ribs ravioli w/ butter & cheese **x4 \$72, x6 \$108, x8 \$144**

Ravioli Emilia w/butter & sage and Ravioli ricotta & truffle w/butter & truffle sauce **x4 \$92, x6 \$138, x8 \$184**

Salads

Caprese \$18 (bufala) **Vegetarian** x 4 people \$64 x 6 people \$96 x 8 people \$128

Tomato & mozzarella with oil, oregano and basil dressing.

Insalata Verde \$8 Vegetarian x 4 people \$28 x 6 people \$42 x 8 people \$56

Organic mesclun salad.

Insalata Mista \$12 Vegetarian x 4 people \$40 x 6 people \$60 x 8 people \$80

Organic mesclun salad w/cherry tomatoes, pumpkin seeds, cranberries, walnuts and olives.

Insalata Mista con Burrata \$18 Vegetarian x 4 people \$64 x 6 people \$96 x 8 people \$128

Organic mesclun salad w/cherry tomatoes, pumpkin seeds, cranberries, walnuts, olives and burrata.

Antipasti

Prosciutto di Parma e Burrata \$22 x 4 people \$80 x 6 people \$120 x 8 people \$160

Eggplant parmigiana \$14 x4 people \$56, x 6 people \$84, x 8 people \$112

Salmono Marinato \$22 - Homemade marinated salmon with homemade dill mayo x 4 people \$80 x 6 people \$120 x 8 people \$160

Bresaola, rucola e Grana Padano \$22 x 4 people \$80 x 6 people \$120 x 8 people \$160

Carpaccio di polpo \$22- octopus carpaccio with lemon citronette x 4 people \$80 x 6 people \$120 x 8 people \$160

HOMEMADE FOCACCIA - *two pieces per portion* **\$3**

Desserts –

Call us to know the assortment of freshly hand made desserts

FRESH UNCOOKED PASTA AND RAVIOLI PER POUND

TRADITIONAL

Rigatoni \$8 **Vegetarian**

Fusilli \$8 **Vegetarian**

Cavatelli \$8 **Vegetarian**

Bucatini \$8 **Vegetarian**

Spaghetti \$8 **Vegetarian**

Spaghetti alla chitarra (egg dough) \$10 **Vegetarian**

Tagliatelle (egg dough) \$10 **Vegetarian**

Gnocchi (it contains eggs) \$10 **Vegetarian**

Ancient grains Pici (Ancient grain flour Senatore Cappelli) \$12 **Vegetarian**

NO GLUTEN – Not indicated for celiacs

Chickpea Linguine \$12 **Vegetarian**

RAVIOLI

Ravioli Ricotta & Spinach \$18 **Vegetarian**

Ravioli Ricotta & Parmigiano \$18 **Vegetarian**

Ravioli Short Ribs \$22

Ravioli Emilia - with prosciutto, mortadella, pork loin, ricotta and Parmigiano \$25

Ravioli Truffle & ricotta \$25 **Vegetarian**

SPECIAL ORDERS

Call us to ask for your favorite pasta or ravioli. Orders need to be placed at least 2 days in advance with a minimum of 3 lbs.

No gluten pasta Chickpea fusilli, rigatoni, spaghetti, torchietti, lumache, gigli, casarecce and linguine \$12 **Vegetarian**

Ancient grain pasta fusilli, rigatoni, spaghetti, torchietti, lumache, gigli, casarecce, linguine and spaghettoni \$12 **Vegetarian**

Squid ink Linguine or other pasta shapes \$12

Lasagne sheets made by order only with at least 1 day of notice. Give us the size of you pan and we cut the size you need.

CATERING We offer catering service at your house or location of your choice. We provide the food, a chef and waiting staff. Call or email us for a quote, we need at least a week of notice

FRESH HOMEMADE SAUCE PER CONTAINER

Pomodoro (S.Marzano tomatoes, shallots and basil) **Vegetarian**
lb 0.75 \$6, lb 2 \$ 15

Ragú Bolognese (beef, pork, carrots, onions, celery, red wine, tomato)
lb 0.65 \$10.50, lb 2 \$ 30

Pesto Genovese (fresh basil, parmesan, pine nuts, garlic, EVOO) **Vegetarian**
lb 0.4 \$9.5, lb 0.75 \$ 16

Amatriciana (pancetta, onions tomato) **lb 0.65 \$ 9**

Ragú di cinghiale (wild boar, carrots, celery, onions, red wine, juniper berries, bay leaves, tomato) **Seasonal (cold months only) lb 0.65 \$ 16**

Silana (guanciale, prosciutto, spicy sausage, porcini mushrooms, onions, basil, tomato) **lb 0.65 \$ 12**

Cacio e pepe (pecorino cheese, heavy cream, black pepper) **lb 0.5 \$8 Vegetarian**

Puttanesca (tomato, capers, olives, garlic, oregano) **lb 0.75 \$10.50 Vegetarian**

Il Pastaficio


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