

## OUR HAND-MADE PASTA

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### LE PASTE TRADIZIONALI

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**I Bigoli con Ragù d'Anatra - as seen on Guy Fieri's DDD. 30**  
*Typical of Veneto, bigoli are a type of rough long pasta served with duck ragù*

**La Lasagna al Tartufo - as seen on Guy Fieri's DDD. 30**  
*A Il Pastaficio Creation made with truffles and mushrooms. Vegetarian*

**Le Tagliatelle al Ragù. 20**  
*With our home made ragù sauce cooked for 8 hours.*

**La Lasagna Bolognese, ricetta di "Nonna Rina". 20**  
*Made following the traditional recipe from Bologna*

**Gli Gnocchi con salsa di pomodoro San Marzano. 20**  
*Homemade fresh potatoes gnocchi made with San Marzano tomatoes. Vegetarian*

**I Fusilli al Pesto Genovese. 20**  
*Made following the traditional recipe from Liguria*

**I Rigatoni all'Amatriciana. 20**  
*Made with Guanciale and San Marzano tomatoes*

**I Ravioli Ricotta e Spinaci con Burro e Salvia. 20**  
*One of our staples, made with fresh spinach and ricotta, butter and sage*

**I Cavatelli alla Silana. 20**  
*Made with guanciale, prosciutto, spicy sausage and porcini mushrooms*

**Le Linguine al Sugo di Pesce. 30**  
*Made with fresh shrimp, mussels, clams, tomato sauce*

### LA PASTA DEL GIORNO

*Find out which delicious fresh pasta dish we have for you today!*

### IL GIRO D'ITALIA

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

*"Inside Il Pastaficio Greenwich you will discover the traditions, state-of-the-art, creativity and the most secretive recipes of homemade, authentic Italian cuisine."*

**APPETIZERS**

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**Il Salmone Marinato. 22**

*Homemade marinated salmon with homemade dill mayo*

**Prosciutto di Parma e Burrata . 22**

*Prosciutto Crudo di Parma with Burrata cheese*

**La Bresaola con Rucola e Grana Padano. 22**

*Air-dried, salted beef served with Arugula and Grana Padano cheese*

**La Parmigiana di Melanzane. 16**

*Our home made parmigiana made with fresh fried eggplants*

**SALADS**

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**La Caprese con Mozzarella di Bufala. 18**

*Made with Bufala Mozzarella & tomatoes*

**L'Insalata Verde. 8**

*With organic mesclun salad - Add Burrata. 6*

**L'Insalata Mista Il Pastaficio. 12**

*With cherry tomatoes, pumpkins seeds, olives cranberries and walnuts. - Add Burrata. 6*

**FOCACCIA DELLA CASA. 3.50**

*Homemade focaccia. Two pieces per portion*

**DESSERTS**

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**PLEASE ASK FOR THE DAILY ASSORTMENT OF OUR FRESH,  
HANDMADE DESSERTS.**

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