

APPETIZERS

Gli Affettati Misti con Focaccia della Casa. 22.

Prosciutto di Parma 24 months, soppressata, capocollo, salame felino. - Add Burrata. 6

La Frittura di Pesce alla Veneziana. 20

Fried calamari, shrimp, mix vegetables

“Gnocchets” - Gli Gnocchi Fritti de Il Pastaficio. 12

Homemade fresh potatoes fried gnocchi served with marinara sauce

Le Polpette di Melanzane. 16

Eggplants, pappa al pomodoro, parmigiano chips, basil powder

L’Insalata di Polpo. 20

Fresh octopus, potatoes, cherry tomatoes, black olives, garlic oil, parsley

I Nostri Carciofi Fritti. 12

Fried artichokes

La Parmigiana di Melanzane. 16

Our home made parmigiana with fresh fried eggplants

Il Radicchio Rosso e Bruciatini. 16

Radicchio, roasted guanciaie and balsamic vinegar

MAIN COURSES

Il Vitello Tonnato Sous Vide . 22

Veal “Tonnato” Italian Style cooked with sous vide technique

Le Costolette di Agnello Sous Vide. 36

Lamb racks cooked in sous vide, creamy potatoes & red beets’ Parmantier, roasted leeks

Lo Spadone di Manzo con Salsa Rustica e Radicchio Grigliato. 32

Slow cooked beef ribs with homemade barbecue sauce, saba and grilled radicchio

Il Cavolfiore Pastaficio. 22

Roasted cauliflower in a Mint sauce and creamy Goat cheese

Il Salmone in due Cotture. 32

Salmon confit cooked in sous vide and seared, served with avocado puree

La Tagliata di Tonno al Sesamo. 36

Seared tuna with sesame seeds

SIDES & SALADS

Gli Asparagi in bouquet garni. 10

Asparagus with fresh herbs

Le Verdure Miste. 12

Seared mixed vegetables of the day harvest

La Caponata doc alla Siciliana. 14

With Eggplants, zucchini, onions, tomatoes, celery, capers, olives and pine nuts

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.

OUR HAND-MADE PASTA

LA PASTA GOURMET

Le Linguine al Limone con Caviale Siberiano. 135

Lemon linguine with Siberian Baerii Caviar and black tea Alpine butter

I Ravioli di Cinghiale Fatti a Mano con Crema di Zafferano. 30

Wild boar handmade ravioli in a saffron sauce and hazelnut crumble

LE PASTE TRADIZIONALI

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 Pastafificio Creation made with truffles and mushrooms

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

I Fusilli al Pesto Genovese. 20

Made following the traditional recipe from Liguria

Le Casarecce di Grani Antichi alle Verdure. 20

Made with 100% Ancient Grains and served with fresh seasonal vegetables

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 Pastafificio Westport you will discover the traditions, state-of-the-art creativity and the most secretive recipes of homemade, authentic Italian cuisine."

DESSERTS & GELATO

Tiramisu' "Fai da Te". 12

Make your own Tiramisu "Venetian Style"

Millefoglie alla Ricotta Siciliana. 12

With authentic Sicilian ricotta and mixed berries

Torta al Limone con Meringa all'Italiana. 12

Lemon meringue pie

Crème Brûlée. 12

Italian style Crème brûlée

Vin Santo con Biscotti della Casa. 16

Served with our homemade Amaretti, Cantucci and Bacio di Dama cookies

FIGO, Il Gelato Italiano. 8

Choose one of the delicious homemade, authentic italian gelato by FIGO. Please ask for the daily flavor selection. Price by scoop.

L'Affogato. 10

Vanilla gelato by FIGO and espresso coffee

La Coppa della Felicità. 12

Vanilla gelato by FIGO and an assortment of warm mix berries