

5:00 - 10:00 pm

# PastaVeratoGo

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call for daily specials

## Antipasti

**Garlic bread parmigiano 6.**

pizza bread with garlic butter and melted mozzarella

**Caprese 10.**

housemade fresh mozzarella on tomato slices dressed with basil pesto and extra virgin olive oil

**Insalata Italiana 10.**

mixed greens topped with prosciutto, fresh mozzarella, tomatoes, olives and roasted peppers

**Calamari fritti 10.**

fried squid served with fra diavolo sauce and lemon

**Cozze arrabbiata 10.**

mussels in a spicy tomato sauce

**Melanzane alla griglia 10.**

grilled eggplant layered with tomato, fresh mozzarella and pomodoro sauce

**Scarole e fagioli 10.**

trio of beans, escarole, olive oil and roasted garlic

**Granchio alla Luciano 10.**

sauteed crabcake, olive oil, lemon, roasted tomatoes, kalamata olives and capers

**Verde 15.**

grilled vegetables, fresh mozzarella, roasted peppers, field greens with balsamic vinaigrette

**Tri colore 15.**

arugula, radicchio, endive, roasted red peppers, goat cheese, croutons with marsala vinaigrette

**Mediterraneo 15.**

mixed greens, shaved bell peppers, onions, cucumbers, carrots, olives, feta cheese with red wine vinaigrette

**Caesar 12.**

with grilled marinated chicken breast 17.

with grilled jumbo shrimp 19.

**Tri colore con petto di pollo 18.**

grilled chicken, portobello mushrooms, asparagus, tomatoes, arugula, endive, radicchio, gorgonzola, with balsamic vinaigrette

**Di pollo con arance 18.**

grilled chicken, sliced almonds, mandarin oranges, dried cranberries, field greens with balsamic vinaigrette

**Alla gioia 19.**

grilled shrimp, scallops, asparagus, baby artichokes, tomatoes, field greens with lemon vinaigrette

## Pizza alla griglia\*

**Margherita 13.**

marinara, mozzarella, fresh basil

**Verdura 14.**

grilled vegetables, sauteed mushrooms, roasted peppers marinara, mozzarella

**Salsicce 14.**

hot sausage, seasonal mushrooms, mozzarella

**Alla rucola 14.**

roasted pepper and fontina-crust pizza topped with baby arugula, tomato, goat cheese, balsamic vinagrette

## Pasta fresca\*

**Capellini con spinaci e pomodori 17.**

fresh spinach and plum tomatoes sauteed with fresh garlic in extra virgin olive oil

**Capellini primavera 17.**

sauteed seasonal vegetables, fresh tomato and roasted garlic in white wine sauce

**Capellini alla bosco 17.**

sauteed spinach, artichoke hearts, sun-dried tomatoes, baby green peas, olive oil, garlic and pecorino cheese

**Spaghetti gamberoni 23.**

sauteed shrimp and scallops, broccoli rabe, sun-dried tomatoes, cannellini beans, olive oil and garlic

**Linguine pescatora 24.**

sauteed shrimp, scallops, clams, mussels and calamari in white wine or red sauce

**Linguine con vongole 22.**

baby clams with roasted garlic and fresh parsley in white wine or red sauce

**Linguine sorrentino 23.**

sauteed shrimp with asparagus, fresh tomatoes and peas in lemon white wine sauce

**Fettuccine con pollo al pesto 19.**

sauteed boneless chicken breast in a light pesto cream sauce

**Penne alla vodka 17.**

sauteed pancetta, red onion and mushrooms in a tomato cream sauce with a splash of vodka

**Penne melanzane 17.**

roasted eggplant, artichoke hearts, sauteed onions, baby green peas with mozzarella in tomato sauce

**Tortellini al pesto 17.**

cheese tortellini in a chopped basil, pine nut, garlic and parmesan cream sauce

**Tortellini salsicce forti e funghi porcini 18.**

cheese tortellini with crumbled hot sausage and porcini mushrooms in a light cream sauce

**Cavatelli con scarole e fagioli 17.**

trio of beans, escarole, roasted garlic, olive oil

**Cavitelli con salsicce 18.**

sauteed sliced sweet italian sausage with broccoli rabe, extra virgin olive oil and garlic

**Lasagna di verdure 17.**

seasonal vegetables, ricotta cheese in tomato sauce

**Lasagna bolognese 17.**

classic meat sauce, ricotta and mozzarella cheese

**Lasagna di spinaci e pollo 18.**

chicken, spinach, ricotta, mozzarella in pink sauce

**Ravioli con formaggio 17.**

pasta filled with four cheeses in marinara sauce

**Ravioli con spinaci 17.**

spinach and cheese filled pasta with pink sauce

**Ravioli con misto di funghi 18.**

mixed wild mushrooms and fontina cheese filled pasta with white wine mushroom sauce

## Entrees\*

**Pollo mostarda 19.**

grilled mustard chicken breast over trio of beans, escarole and pancetta sauteed in olive oil and garlic

**Pollo francese 19.**

boneless chicken breast in lemon white wine sauce served with broccoli and oven-roasted tomatoes

**Pollo balsamico 19.**

sauteed chicken, porcini mushrooms, broccoli rabe, eggplant, hot cherry peppers in brown balsamic sauce

**Vitello portofino 23.**

sauteed veal scaloppini, prosciutto, roasted peppers, onions, artichoke hearts, peas in wild mushroom marsala wine sauce served with sauteed spinach

**Vitello parmigiana e funghi 23.**

veal cutlet layered with fresh mozzarella, grilled portobello mushrooms and tomato basil sauce

**Bistecca fiorentina 24.**

grilled 12 oz. black angus sirloin steak served over sauteed mushrooms and onions with broccoli rabe

**Misto di mare 23.**

grilled shrimp, scallops and atlantic salmon seasoned with lemon, fresh herbs and olive oil over sauteed spinach and oven-roasted tomatoes

**Pesce marechiaro 23.**

fresh fish of the day in light tomato broth with mussels and clams

\*with house salad \$2. gorgonzola or caesar salad \$3.

## Insalate

available over grilled flat-bread pizza