

## Pasta

<b>Penne alla vodka</b>	\$ 17
<i>Sautéed pancetta, red onions and mushrooms in tomato cream sauce with a splash of vodka</i>	
<b>Tortellini salsicce forti e funghi porcini</b>	\$ 18
<i>Cheese tortellini, crumbled hot sausage, porcini mushrooms in light cream sauce or olive oil and garlic</i>	
<b>Capellini alla bosco</b>	\$ 17
<i>Sautéed spinach, artichoke hearts, sun-dried tomatoes, baby green peas, olive oil, garlic and pecorino cheese</i>	
<b>Linguini vongole</b>	\$ 20
<i>Sautéed baby clams, roasted garlic, fresh basil, lemon white wine sauce</i>	
<b>Cavatelli con salsicce</b>	\$ 18
<i>Sautéed sliced sweet Italian sausage with broccoli rabe, extra virgin olive oil and garlic</i>	
<b>Cavatelli con scarole e fagioli</b>	\$ 17
<i>Trio of beans, escarole, roasted garlic, olive oil</i>	
<b>Fettuccine pollo pesto</b>	\$ 18
<i>Sautéed boneless chicken breast in a light pesto cream sauce</i>	

## Entrées

<b>Verdure parmigiano</b>	\$ 16
<i>Layers of grilled seasonal vegetables, mozzarella and parmesan cheese with tomato-basil sauce</i>	
<b>Pollo mostarda</b>	\$ 18
<i>Grilled mustard chicken breast over trio of beans, escarole, pancetta sautéed in olive oil and garlic</i>	
<b>Pollo scarpariello</b>	\$ 18
<i>Sautéed chicken breast, hot cherry peppers, potatoes and sausage in white wine sauce</i>	
<b>Salmon alla griglia</b>	\$ 19
<i>Grilled salmon over sautéed wild italian greens, cherry tomatoes, olive oil and roasted garlic</i>	

## Pizzas

### Substitute:

*Gluten free cauliflower crust  
all salads available on grilled flatbread +2*

<b>Margherita</b>	\$ 14
<i>Marinara, mozzarella, fresh basil</i>	
<b>Napoletana</b>	\$ 15
<i>Brushed with roasted garlic, oven roasted tomatoes, mozzarella parmesan, kalamata olives and basil</i>	
<b>Verdura</b>	\$ 15
<i>Grilled summer vegetables, sautéed wild mushrooms, marinara, mozzarella</i>	
<b>Funghi</b>	\$ 15
<i>Sautéed wild mushrooms, caramelized onions, goat cheese, truffle oil</i>	
<b>Salsicce</b>	\$ 15
<i>Crumbled hot sausage, porcini mushrooms, mozzarella</i>	

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PASTA *Vera*

The Taste of Italy

# Dinner

## Antipasti

<b>Garlic bread parmigiano</b>	\$ 11
<i>Pizza bread with garlic butter and melted mozzarella</i>	
<b>Caprese</b>	\$ 15
<i>Housemade mozzarella with fresh tomato slices dressed with basil pesto and extra virgin olive oil</i>	
<b>Burrata</b>	\$ 15
<i>Creamy mozzarella wrapped in prosciutto</i>	
<b>Scarole e fagoili</b>	\$ 14
<i>Sautéed escarole or broccoli rabe, trio of beans, olive oil, roasted peppers</i>	
<b>Calamari fritti</b>	\$ 17
<i>Fried calamari with lemon aioli or marinara sauce</i>	
<b>Cozze arrabiata</b>	\$ 17
<i>Mussels in spicy tomato or white wine sauce</i>	

## Insalate

With choice of	
• Grilled chicken \$ 06	• Shrimp or salmon \$ 09
<b>Toscanello</b>	\$ 16
<i>A blend of baby arugula and spinach with braised lentils, chickpeas, cucumbers, tomatoes, kalamata olives, avocado with ginger lime dressing and crumbled feta cheese</i>	
<b>Pera</b>	\$ 16
<i>field greens, sliced pears, shaved fennel, glazed walnuts, lemon dressing topped with crumbled goat cheese</i>	
<b>Quinoa</b>	\$ 16
<i>Baby spinach with red quinoa, chickpeas, tomatoes, corn, avocado, lemon-olive oil dressing topped with feta cheese</i>	
<b>Verde</b>	\$ 18
<i>Grilled vegetables, fresh mozzarella, roasted peppers, field greens, balsamic vinaigrette</i>	
<b>Arance</b>	\$ 16
<i>Field greens, mandarin oranges, almonds, dried, cranberries, balsamic vinaigrette</i>	
<b>Tricolore</b>	\$ 16
<i>Arugula, endive, radicchio with portobello mushrooms, asparagus, cherry tomatoes, balsamic vinaigrette topped with gorgonzola cheese</i>	
<b>Mediterraneo</b>	\$ 16
<i>Mixed greens, cucumbers, tomatoes, red onions, kalamata olives, pepperoncini, feta cheese with a red wine vinaigrette</i>	
<b>Milanese pollo</b> \$22	<b>Vitello</b> \$25
<i>Breaded chicken or veal cutlet over baby arugula, tomatoes, shaved parmesan, lemon-olive oil dressing</i>	
<b>La susana</b>	\$ 15
<i>Romaine lettuce, chic peas, tomatoes, cucumbers, croutons, avocado, feta cheese, tossed with italian vinaigrette</i>	

## Pizzas

<b>Margherita</b>	\$ 15
<i>Marinara, mozzarella, fresh basil</i>	
<b>Funghi</b>	\$ 16
<i>Sautéed wild mushrooms, caramelized onions, goat cheese, truffle oil</i>	
<b>Broccoli rabe</b>	\$ 16
<i>Sautéed broccoli rabe, roasted garlic over parmesan pizza crust</i>	
<b>Salsicce</b>	\$ 16
<i>Crumbled hot sausage, porcini mushrooms, mozzarella</i>	

<b>Napoletana</b>	\$ 16
<i>Roasted garlic, oven roasted tomatoes, mozzarella, parmesan, kalamata olives and basil</i>	
<b>Verdura</b>	\$ 16
<i>Grilled summer vegetables, sautéed wild mushrooms, marinara, mozzarella</i>	
<b>Substitute:</b>	• Gluten free cauliflower crust +2

## Pasta

<b>Capellini alla bosco</b>	\$ 22
<i>Sautéed spinach, artichoke hearts, sun-dried tomatoes, baby green peas, olive oil, garlic and pecorino cheese</i>	
<b>Pomodoro fresco</b>	\$ 30
<i>Grilled shrimp with sautéed cherry tomatoes, extra virgin olive oil, sliced garlic, fresh basil, a touch of crushed red pepper tossed with fresh linguini</i>	
<b>Capellini con spinaci e pomodoro</b>	\$ 21
<i>Fresh spinach and plum tomatoes sautéed with fresh garlic in extra virgin olive oil</i>	
<b>Penne alla vodka</b>	\$ 22
<i>Sautéed pancetta, red onions and mushrooms in tomato cream sauce with a splash of vodka</i>	
<b>Fettuccine pollo pesto</b>	\$ 25
<i>Sautéed boneless chicken breast in a light pesto cream sauce</i>	
<b>Tortellini salsicce forti e funghi porcini</b>	\$ 25
<i>Cheese tortellini, crumbled hot sausage, porcini mushrooms in light cream sauce or olive oil and garlic</i>	
<b>Cavatelli con salsicce</b>	\$ 25
<i>Sautéed sliced sweet Italian sausage with broccoli rabe, extra virgin olive oil and garlic</i>	
<b>Cavatelli con scarole e fagioli</b>	\$ 22
<i>Trio of beans, escarole, roasted garlic, olive oil</i>	
<b>Linguini vongole</b>	\$ 30
<i>Sautéed baby clams, roasted garlic, fresh basil, lemon white wine sauce</i>	
<b>Gamberoni piccata</b>	\$ 30
<i>Sautéed jumbo shrimp with capers, lemon fresh cherry tomatoes and parsley over fresh linguini</i>	
<b>Linguini pescatore</b>	\$ 30
<i>Sautéed shrimp, scallops, clams, mussels and calamari in white wine or red sauce</i>	
<b>Homemade fresh ravioli</b>	\$ 21
<i>Four cheeses in marinara sauce / spinach-cheese in creamy marinara sauce / mixed wild mushrooms and fontina cheese in white-wine mushroom sauce</i>	
<b>Fresh lasagna</b>	\$ 22
<i>Bolognese / spinaci e pollo / verdure / pomodoro basilico</i>	

## Entrées

<b>Verdure parmigiano</b>	\$ 22
<i>Layers of grilled seasonal vegetables, mozzarella and parmesan cheese with tomato-basil sauce</i>	
<b>Risotto verde</b>	\$ 22
<i>Tender arborio rice, sautéed asparagus, spinach, baby peas, finished with basil perto</i>	
<b>Pollo mostarda</b>	\$ 25
<i>Grilled mustard chicken breast over trio of beans, escarole and pancetta sauteed in olive oil and garlic</i>	
<b>Pollo scarpariello</b>	\$ 25
<i>Sautéed chicken breast, hot cherry peppers, potatoes and sausage in white wine sauce</i>	
<b>Shrimp &amp; scallop florentine</b>	\$ 30
<i>Pan seared shrimp and scallops drizzled with a lemon white sauce served over sautéed italian greens</i>	
<b>Misto di mare</b>	\$ 30
<i>Grilled shrimp, scallops and atlantic salmon seasoned with fresh herbs and olive oil over sautéed spinach and oven-roasted tomatoes</i>	
<b>Angus burger</b>	\$ 20
<i>Grilled black angus beef, lettuce, tomatoes, sliced red onions, cheddar, swiss or pepper-jack on a brioche bun with fries</i>	
<b>Bistecca semplice</b>	\$ 30
<i>Pan seared ny sirloin steak topped with a garlic herb butter with grilled asparagus and crispy smashed potatoes</i>	
<b>Vitello reggiano</b>	\$ 30
<i>Parmesan and herb encrusted veal scallopini, served with angel hair, sautéed mushrooms and asparagus in a lemon white wine sauce</i>	
<b>Sides +8</b>	sautéed broccoli rabe / spinach / escarole / roasted cauliflower

# Lunch

## Salads

With choice of	
• Grilled chicken \$ 04	• Shrimp or salmon \$ 08
<b>Mediterraneo</b>	\$ 16
<i>Mixed greens, cucumbers, tomatoes, red onions, kalamata olives, pepperoncini, feta cheese with a red wine vinaigrette</i>	
<b>Pera</b>	\$ 15
<i>Field greens, sliced pears, shaved fennel, glazed walnuts, lemon basil dressing topped with crumbled goat cheese</i>	
<b>Quinoa</b>	\$ 15
<i>Baby spinach with red quinoa, chickpeas, tomatoes, corn, avocado, lemon-olive oil dressing topped with feta cheese</i>	
<b>La susana</b>	\$ 15
<i>Romaine lettuce, chic peas, tomatoes, cucumbers, croutons, avocado, feta cheese, tossed with italian vinaigrette</i>	
<b>Arance</b>	\$ 15
<i>Field greens, mandarin oranges, almonds, dried cranberries, balsamic vinaigrette</i>	
<b>Tricolore</b>	\$ 15
<i>Arugula, endive, radicchio with portobello mushrooms, asparagus, cherry tomatoes, balsamic vinaigrette topped with gorgonzola cheese</i>	
<b>Toscanello</b>	\$ 15
<i>A blend of baby arugula and spinach with braised lentils, chickpeas, cucumbers, tomatoes, kalamata olives, avocado with ginger lime dressing and crumbled feta cheese</i>	
<b>Barbabetatola</b>	\$ 15
<i>Roasted beets, baby kale &amp; romaine, farro, grape tomatoes, goat cheese, lemon-basil vinaigrette</i>	
<b>Milanese pollo</b> \$17	<b>Vitello</b> \$20
<i>Breaded chicken or veal cutlet over baby arugula, tomatoes shaved parmesan, lemon-olive oil dressing</i>	
<b>Tonna italiano</b>	\$ 18
<i>Mixed greens, genoa italian tuna, tomatoes, olives, capers, red onions in a lemon olive oil dressing</i>	

## Panini & wraps

With choice of	
• French fries	• Cold pasta salad
<b>Caprese</b>	\$ 13
<i>Fresh mozzarella, tomato, arugula and pesto basil</i>	
<b>Melenzana</b>	\$ 13
<i>Eggplant, roasted peppers, mozzarella, arugula, balsamic dressing</i>	
<b>Verdura alla griglia</b>	\$ 13
<i>Seasoned grilled vegetables, house made mozzarella, roasted red peppers on ciabatta roll or wrap</i>	
<b>Pollo</b>	\$ 15
<i>Grilled marinated chicken breast, roasted peppers, fontina cheese, arugula, pesto mayonnaise</i>	
<b>Pollo cottiletta</b>	\$ 15
<i>Chicken cutlet with spinach portobello mushrooms, oven roasted tomato provolone cheese and tomato basil with balsamic or pesto</i>	
<b>Pollo bruschetta</b>	\$ 15
<i>Grilled chicken, arugula, tomato, basil, avocado, fresh mozzarella</i>	
<b>Tacchino</b>	\$ 15
<i>Sliced roasted turkey, prosciutto, spinach, roasted peppers, provolone cheese, red wine vinaigrette</i>	
<b>Mia wrap</b>	\$ 15
<i>Spinach or whole wheat wrap with grilled chicken, arugula, cranberries, sliced almonds with creamy balsamic dressing</i>	
<b>Angus burger</b>	\$ 18
<i>Grilled black angus beef, lettuce, tomatoes, sliced red onions, cheddar, swiss or pepper-jack on a brioche bun with fries</i>	
<b>Bistecca formaggio</b>	\$ 18
<i>Sliced ny sirloin steak with fresh tomatoes, onions, mushrooms, melted provolone cheese</i>	