

# PASTA CORNER

## »—> ANTIPASTI <—«

**PENNE PESTO INSALATA** – Penne pasta, pesto sauce, mozzarella , roasted pine seeds, fresh basil \$13

**MELANZANE ALLA PARMIGIANA** – Eggplant parmigiana \$14

**MARINATED GRILLED CALAMARI** – Sautéed squid in white wine, olive oil, garlic and parsley \$15

**CAPRESE** – Campari tomatoes, mozzarella di campana, grilled artichokes, extra virgin olive oil, balsamic, fresh basil \$14

**POLPETTE MEATBALL** – Veal and beef meatballs, tomato sauce, parmigiano reggiano \$14

## »—> NOSTRE PASTA <—«

**Add Sliced Truffle \$6   Add Chicken Breast \$5   Gluten free \$3**

**PENNE MARINARA** – Penne tomato sauce \$15

**SPAGHETTI AGLIO OLIO** – Spaghetti with olive oil, garlic and parsley \$16

**PENNE ARRABIATTA** – Penne arrabiatta sauce \$17

**SPAGHETTI CACIO E PEPE** – Spaghetti, butter, creme fraiche, black pepper and parmesan cheese \$17

**RIGATONI MOZARELLA E POMODORO** – Rigatoni, diced eggplant, mozzarella, tomato sauce \$18

**SPAGHETTI ALLA BOLOGNESE** – Spaghetti in a veal ragu alla bolognese \$20

**SPAGHETTI A LA MEULE** – Spaghetti cooked in a parmesan wheel flambé with Cognac \$27

**RIGATONI ALL AMATRICIANA "Matt's Favorite"** – Rigatoni, pancetta, tomato, red pepper flakes, parmesan cheese \$22

**LUMACHE PINK VODKA SAUCE "Vincent's favorite"** – Lumache, pink sauce, vodka, red pepper \$22

**TAGLIATELLE BLACK TRUFFLE** – Tagliatelle, black truffle sauce topped with urbandi sliced black truffle \$29

**LUMACHE MARSALA CHICKEN & MUSHROOM** – Lumache, grilled chicken in a creamy mushroom sauce \$21

**TAGLIATELLE ALLE VONGOLE** – Tagliatelle, clams, garlic, white wine, extra virgin olive oil \$24

**BLACK INK SQUID TAGLIATELLE** – Black squid tagliatelle, pepper flakes, grilled calamari in a garlic white wine sauce \$24

**LASAGNA ALLA BOLOGNESE** – Lasagna , bechamel sauce in a veal ragu alla bolognese sauce \$20

**RAVIOLI RICOTTA E SPINACI** – Ravioli Filled with ricotta cheese and spinach in a marinara sauce \$22

## »—> DOLCE <—«

**TIRAMISU** – \$9

## »—> BEVANDE <—«

**FERRARELLE SPARKLING WATER 330ml** – \$4

**LIMONATA 275ml** – \$5

**GINGER BEER ORGANIC 355ml** – \$6

**ACQUA PANNA 500ml** – \$4

**ARANCIATA ROSSA BLOODY ORANGE 275ml** – \$5

**KOLLO OOLONG ICED TEA 375ml** – \$8

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## »→ PASTA FRESCA ←«

LUMACHE - \$11lb

SPAGHETTI - \$11lb

PENNE - \$11lb

RAVIOLI SPINACH & RICOTTA - \$16lb

TAGLIATELLE - \$11lb

RIGATONI - \$11lb

BLACK INK SQUID TAGLIATELLE - \$13lb

LASAGNA - \$15

## »→ SALSA FATTA IN CASA ←«

BOLOGNESE - \$16

MARINARA - \$13

VODKA PINK SAUCE - \$15

ARRABIATTA - \$15

## »→ URBANI TRUFFLE ←«

FRESH BLACK TRUFFLE - MP

ORGANIC BLACK TRUFFLE OIL EVOO  
- \$23

ORGANIC WHITE TRUFFLE OIL EVOO  
- \$26

BLACK TRUFFLE BUTTER 3oz - \$9

## »→ OLIO D'OLIVA E BALSAMICO ←«

KOSTERINA EXTRA VIRGIN OLIVE OIL 375ml - \$29

KOSTERINA GARLIC OLIVE OIL 375ml - \$29

KOSTERINA FIG BALSAMIC VINEGAR 375ml - \$25

IL BOSCHETTO CHILLI PEPPER OIL EVOO 200ml - \$22

KOSTERINA GREEK HERB & LEMON OIL 375ml - \$29

KOSTERINA ORIGINAL BALSAMIC VINEGAR 375ml - \$25

IL BOSCHETTO LEMON INFUSED OIL EVOO - \$22

## »→ FORMAGGIO ←«

PARMIGIANO REGGIANO 8oz - \$15

MOZZARELLA 2x 4oz ANGELO  
FRANCO - \$7