

# Basta Pasta

ITALIAN KITCHEN | BAR



## **First Course** (Choice of one)

- Cream of Crab soup-
- Maryland Crab soup-
- Soup du Jour soup-
- Shrimp Eggplant Caprese Tower-

Grilled Eggplant tomato and homemade mozzarella, topped with 2 jumbo shrimp and finished with balsamic glaze

- PEI Black Mussels-

White wine butter sauce served with tossed points

## **Second Course** (Choice of one)

- House Italian Salad or Caesar Salad-

## **Third Course** (Choice of one)

- Cheese Ravioli with Crab Meat-

Cheese ravioli, crab meat, sundried tomatoes, and peas in a bourbon cream sauce

Villa Maria Dry Reisling

- Mediterranean Seafood Saffron Risotto-

Baby clams, mussels, shrimp, scallops

Diseno Red Blend

- Salmon Avocado-

Pan-seared salmon over julienned zucchini & carrots in a creamy avocado sauce

Dark Horse Rose

- Cilantro and Lime Salmon-

Over carrot and zucchini pasta served with broccoli

Dark Horse Rose

- Pork Osso Bucco-

Served with homemade mash potato topped with gravy

Monte Maria Montepulciano

- Crab Imperial-

Orange Roughy or jumbo shrimp

Served with side broccoli

Aidani Hatzidakis

## **Fourth Course** (Choice of one)

- Homemade Tiramisu-
- Homemade Cheesecake-
- Organic Ice-Cream-

\$35 / per person

\$42 w/wine pairing (glass)

(taxes, liquor and gratuity not included)

Please No Substitutions