

PastaMoon|845

ANTIPASTI

- House Marinated Olives** · Orange Zest, Garlic, Chili Flake, Rosemary, EVOO 6
- P.E.I. Mussels** · Pinot Grigio, Leeks, Cracked Pepper, Garlic, Frites, Lemon Aioli 19
- Affettati Platter** · Calabrese Salami, Mortadella, Prosciutto, Soppresata, Artisanal Cheese Selection, 26
Caper Berries, Crostini, Roasted Garlic (serves 2+)

PIZZA

- Ricotta di Bufala from Puglia** · Midnight Tomato, Imported Pecorino, Roasted Garlic, Basil 23
- Pear and Prosciutto di Parma** · Roasted Garlic, Imported Pecorino, Rosemary 24
- Shrimp and Avocado** · Red Onion, Fontina Fonduta, Peperoncino Piccante 25
- Margherita** · Fresh Mozzarella, Tomato Garlic Sauce, Fresh Basil 20
- House Made Sausage** · Smoked Prosciutto, Cremini Mushroom, Fontina Fonduta 24
- Soppresata** · Calabrese Salami, Roasted Red Pepper, Castelvetrano Olives, Mozzarella 23

ZUPPA E INSALATA

- Ribollita** · Florentine Bread Soup, Kale, Swiss Chard, Kohlrabi, Zucchini, Carrots, Beans, Garlic 11
- Pasta Moon Clam Chowder** · New England Style with Pancetta 15
- Classic Caesar** · Lemon-Anchovy Vinaigrette, Parmesan, White Anchovy, House Made Croutons 16
- Della Casa Salad** · Local Baby Greens, Icicle Radish, Sweet Herbs, Sunflower Seeds, White Balsamic Vinaigrette 13

SECONDI PIATTI

- Dry Aged Ribeye Steak** · Porcini Powder Rub, Chanterelle Mushroom Gratin, Spinach, Broccolini 54
Tempura Battered Onion Rings
- Molassas Balsamic Glazed Double Pork Chop** · Iacopi Farms Cranberry Beans, Horseradish, Mustard 38
Daylight Farms Braised Swiss Chard, Broccolini, Spinach, Licorice Sea Salt
- Mary's Free Range Lemon Chicken** · Balsamic Midnight Tomato, Oregano, Grilled Zucchini, Poached Potatoes 28
- Pasta Moon Eggplant Parmesan** · Imported Mozzarella di Buffalo and Ricotta, Smoked Provolone 26

HOUSEMADE PASTA

- Linguine Fresh Dungeness Crab** · Fennel, Carrot, Shallots, Celery, Soffrito, Light Lemon Cream 34
- Butternut Squash & Mascarpone Ravioli** · Brown Butter Sage, Parmesan, Amaretti 25
- Pappardelle Pancetta** · Wild Mushrooms, Tomato Cream, Pine Nuts, Mascarpone, Basil 25
- Tagliatelle Bolognese** · Milk Braised Ground Pork, Beef, Pancetta, Soffrito, Tomato, Rosemary, Parmesan 25
- Spaghetti Puttanesca** · Day Boat Sea Scallops, Clams, Mussels, Spicy Tomato, Oil Cured Olives, Capers, Anchovy 27
- Pasta Moon Lasagna** · House Made Sicilian Sausage, Ricotta, Parmesan, Chili Flake, Tomato Sauce, Mozzarella 16/28

Pasta Moon celebrates over 30 years of making fresh pasta, pizzas, bread & desserts daily
House made gluten free bread, pasta and pizza available upon request
\$20 corkage per 750ml btl-2 bottle limit | \$3.50/person cake cutting fee | 18% gratuity will be added to parties of 6 or more
Consuming raw or undercooked seafood may increase your chance of food-borne illness
We do not list every ingredient for each dish so please let your server know if you have any food allergies

DOLCE

Affogato

Espresso, Vanilla Gelato, Candied Orange Peel

9

Ghirardelli Butterscotch Pudding

Vanilla Créma, Chocolate Wafer

12

Mascarpone Cheesecake

Bittersweet Chocolate Sauce, Toasted Hazelnuts

15

Meyer Lemon Parfait

Meyer Lemon Custard, Italian Meringue, Passion

Fruit Caramel Sauce, Lemon Sorbetto

13

Triple Chocolate Sorbetto

(vegan)

11

Chocolate Hazelnut Truffle Cake

White Chocolate Crema

13

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