

PastaMoon|845

ANTIPASTI

- Local Brussels Sprout Chips** · Vaduvan Crema, Lemon Zest **15**
- Artichoke Bruschetta** · Grilled Artichokes, Burrata, Artichoke Crema, Olive Seeds **15**
- House Marinated Olives** · Orange Zest, Garlic, Chili Flake, Rosemary, EVOO **6**
- Stuffed Monterey Bay Calamari** · Stuffed with Italian Summer Sausage, Spicy Tomato Sauce **17**
- Fritto Misto** · Fresh Monterey Bay Calamari, Rock Shrimp, Fennel, Castelvetrano Olives, Red Onion, Lemon Aioli **16**
- P.E.I. Mussels** · Pinot Grigio, Leeks, Cracked Pepper, Garlic, Frites, Lemon Aioli **19**
- Affettati Platter** · Calabrese Salami, Mortadella, Prosciutto, Soppresata, Artisanal Cheese Selection, Caper Berries, Crostini, Roasted Garlic (serves 2+) **28**

PIZZA

- Ricotta di Bufala from Puglia** · Midnight Tomato, Imported Pecorino, Roasted Garlic, Basil **23**
- Avocado & Fresh Oregon Rock Shrimp** · Fontina, Red Onion, Peperocino Piccante **24**
- Fall Pear and Prosciutto di Parma** · Roasted Garlic, Onions, Imported Pecorino, Rosemary **24**
- 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**
- Fuyu Persimmon Salad** · Upland Cress, Local Baby Lettuce, Pistachio, Pomegranate, Harley Farms Goat Cheese, Pomegranate Balsamic Vinaigrette **18**
- 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 and Tempura Battered Onion Rings **54**
- Grilled Doublecut Pork Chop** · Stuffed with Pears, Carmalized Onions, Pancetta, Rosemary, Local Brussel Sprouts, Roasted Kabocha, Speck, Thyme **38**
- 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 Alaskan Dungeness Crab** · Soffritto, Light Lemon Cream, Chervil **34**
- Butternut Squash & Mascarpone Ravioli** · Brown Butter Sage, Parmesan, Amaretti **25**
- Pappardelle Pancetta** · Wild Mushrooms, Tomato Cream, Pine Nuts, Mascarpone, Basil **25**
- Linguine Ahi Tuna** · Capers, Oil Cured Olives, Garlic, Anchovy, Lemon, Toasted Bread Crumbs, Red Chili Flake **26**
- Tagliatelle Bolognese** · Milk Braised Ground Pork, Beef, Pancetta, Soffritto, 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

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COCKTAIL OF THE WEEK

Autumn Bubbly · Prosecco, Persimmon, Sage, Honey, Cinnamon 13

SEASONAL COCKTAILS

Aviation · Gin, Maraschino Liqueur, Crème de Violette Lemon Juice, Brandied Cherry 14

Barrel Aged Vieux Carré · Sweet Vermouth, Cognac, Rye Whiskey, Bitters, Bénédictine, Lemon 14

Kentucky Mule · Old Forester Bourbon, POM, Lemon, Ginger Beer 14

Margherita of Savoy · Hornitos Reposado Tequila, Spicy Agave, Lime, Strawberry-Basil Puree 13

Capelletti Sour · Bourbon, Capelletti, Lemon, Simple Syrup, Egg White, Candied Lemon Wheel 13

Empress 75 · Empress Gin, Simple Syrup, Lemon, Prosecco, Lemon Twist 13

We Make A Great Pear · Ketel One Vodka, Ginger Liqueur, Pear Puree, Lemon, Prosecco 14

Top Shelf Negroni · St. George Terroir Gin, Cocchi Vermouth di Torino, Cappelletti Apertivo, Leopold's Apertivo 15

Atticus Finch · Old Forester Bourbon, Campari, Benedictine, Plum Bitters 14

Italian Red Sangria · Limoncello, Fresh Grape, Apple, Orange, Lemon and Pomegranate Juices 12

NON-ALCOHOLIC

Hibiscus Limonata · Fresh Lemon Juice, Agave Syrup, Soda, Hibiscus Syrup 8

Strawberry Nojito · Mint, Strawberry Puree, Mint Syrup, Lime, Soda 7

Planter's Punch · Fresh Orange, Pineapple, Apple and Cranberry Juices, Grenadine, Mint 7

Virgin Great Pear · Ginger, Lemon, Pear Puree, Sprite, Cherry 10

Virgin Negroni · Lyre's Non-Alcoholic Dry London Spirit, Apertif Rosso, Italian Orange, Orange Peel 13

BEER

DRAFT (14oz)

Sacrilege Brewery · **Back Pocket IPA** 6.9% abv 8

Hop Dogma Brewing · **Simple Gift Lager** 5% abv 7

Devil's Canyon Brewing · **Deadicated Amber Ale** 5.4% abv 8

Bit Burger · **Pilsner** 4.8% abv 7

BOTTLE (12oz)

North Coast Brewing · **Russian Imperial Stout** 9.0 abv 8

Einstök · **Icelandic Artichoke Pale Ale** 5.6% abv 6

Allagash · **Belgian Style Wheat** 5.0% abv 7

CIDER (12oz)

Angry Orchard · **Crisp Apple** 5% abv 7.5

NON-ALCOHOLIC (12oz)

Bit Burger · **Pilsner** 7

WINE BY THE GLASS

SPARKLING

NV Canella Millesimato Prosecco Superiore 12/45

NV Luigi Giusti "Bolla Rosa" Sparkling Rosé 12/48

NV Maison Lallier Brut Grand Cru Champagne 17/70

WHITE

2018 Villa Matilde "Rossa dei Leoni" Falanghina 9/36

2018 Corte alla Flora "Delle Venezie" Pinot Grigio 10/42

2017 Vie di Romans "Piere" Sauvignon Blanc 13/50

2018 Tornatore Etna Bianco 10/40

2017 Pieropan "La Rocca" Soave Classico 15/58

2016 Scott's Family Chardonnay 12/47

BLUSH

2017 Ideology Oak Knoll Rosé 10/40

RED

2015 Allegrini "La Grola" Corvina Veronese 13/49

2016 il Molino di Grace Chianti Classico 12/46

2017 Tornatore Etna Rosso 11/42

2018 Argiano Rosso di Montalcino 14/55

2017 Ideology Oak Knoll Cabernet Sauvignon 15/60

2013 Givich Vineyards Zinfandel/Petit Syrah 13/48

2015 Soliste "Narcisse" Pinot Noir 15/65

2017 Ronchi Barbaresco 19/75