

PastaMoon|845

FEATURED COCKTAILS

Maltese Mimosa · Solerno Blood Orange, Tangerine, Thyme, Prosecco 14

Spring Smash · Moscato d'Asti, White Peach, Lemon, Elderflower 13

Bunny Hop · Empress Gin, Limoncello, Lemon, Lavender 13

SEASONAL COCKTAILS

Bubbles & Berries · Vodka, Raspberries, Lemon, Elderflower, Prosecco 14

Rosmarino Greyhound · Tito's Grapefruit Vodka, Rosemary, Grapefruit Bitters 13

Barrel Aged Vieux Carrè · Rye Whiskey, Cognac, Bitters, Antica Carpano, Bénédictine, Lemon 14

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

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

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

Tulum Margarita · Hornitos Reposado Tequila, Jalepeño Agave, Lime, Cranberry 13

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

NON-ALCOHOLIC

Hibiscus Limonata · Fresh Lemon Juice, Agave Syrup, Soda, Hibiscus Syrup 6

Strawberry Mojito · Mint, Strawberry Puree, Mint Syrup, Lime, Soda 6

Peach Sunrise · White Peach, Lemon, Grenadine, Club Soda 7

BEER

DRAFT (14oz)

Sacrilege Brewery · **Happiness is a Sore Arm IPA** 6.9% abv 8

Sacrilege Brewery · **Retweet Wheat** 4.8% 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% abv 8

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

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

NON-ALCOHOLIC (12oz)

Bit Burger · **Pilsner** 7

WINE BY THE GLASS

SPARKLING

NV 2020 Vietti Moscato d'Asti DOCG .375 9/20

NV Canella Millesimato Prosecco Superiore 12/45

NV Maison Lallier Brut Grand Cru Champagne 17/70

WHITE

2019 Paitin 'Elisa' Arneis 13/50

2019 Triennes 'Sainte Fleur' Viognier 11/46

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

2018 Domaine Barat Premier Cru Chablis 16/66 2019

Abbazia di Novacella Kerner 12/46

2016 Scott's Family Chardonnay 12/47

BLUSH

2018 Chateau La Nerthe Rosé 9/36

RED

2016 Li Veli Riserva Negroamaro 13/54

2018 La Gerla Rosso di Montalcino 17/69

2017 Ideology Oak Knoll Cabernet Sauvignon 16/62

2018 Il Molino di Grace Chianti Classico 14/54

2015 Coeur de Terre 'Willamette' Pinot Noir 17/69

2017 Ronchi Barbaresco 19/75

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EASTER BRUNCH

SUNDAY APRIL 4th, 2021

SPECIALI

- Crab Cake Eggs Benedict** · Tomato, Hollandaise 36
- Croque Monsieur** · Italian Grilled Ham, Gruyère Cheese, French Fries 18
- Wild Alaskan King Salmon** · Spring Vegetable Risotto, Ruby Grapefruit, Baby Micro Greens 38
- Seared Sea Scallop Salad** · Cucumber, Avocado, Mango, Wild Arugula, Mint-Passion Fruit Vinaigrette 28
- Pork Milanese** · Bone-In Breaded Pork Chop, Capers, Lemon, Swiss chard, Red Pickled Onions, Sun-dried Tomato Polenta 38

ANTIPASTI

- Asparagus Broccoli Fritti** · Chanterelle Aioli 15
- House Martinated Olives** · Orange Zest, Garlic, Chili Flake, Rosemary, EVOO 6
- Fritto Misto** · Monterey Bay Calamari, Rock Shrimp, Fennel, Castelvetro Olives, Red Onions, Lemon Aioli 18
- P.E.I. Mussels** · Pinot Grigio, Leeks, Red Pepper Flake, Garlic, Frites, Lemon Aioli 18

PIZZA

- Margherita** · Fresh Mozzarella, Tomato Garlic Sauce, Fresh Basil 19
- Ricotta di Bufala from Puglia** · Midnight Tomato, Imported Pecorino, Roasted Garlic, Basil 23
- Soppressata** · Calabrese Salami, Roasted Red Pepper, Castelvetro Olives, Mozzarella 23
- House Made Sausage** · Smoked Prosciutto, Cremini Mushroom, Fontina Fonduta 24

ZUPPA E INSALATA

- Pasta Moon Clam Chowder** · New England Style with Pancetta 15
- Broccoli Purée** · Local Broccoli, Onions, Garlic, Crema, Aged Gouda 15
- Ribollita** · Florentine Bread Soup, Kale, Swiss Chard, Kohlrabi, Zucchini, Carrots, Beans, Garlic 11
- Della Casa Salad** · Local Baby Greens, Icicle Radish, Sweet Herbs, Sunflower Seeds, White Balsamic Vinaigrette 12
- Classic Caesar** · Lemon-Anchovy Vinaigrette, Parmesan, White Anchovy, House Made Croutons 15
- Mache Salad** · Baby Fennel, Radish, Truffled Pecorino, Local Crispy Artichoke Fritter 16

SECONDI PIATTI

- Roasted Chicken Salad** · Avocado, Tomato, Pine Nuts, Pancetta, Blue Cheese, Baby Lettuce, Balsamic Vinaigrette 24
- Mary's Free Range Lemon Chicken** · Balsamic Midnight Tomato, Oregano, Grilled Zucchini, Poached Potatoes 24
- Balsamic Marinated Skirt Steak** · Fresh Cut Kennebek French Fries, Daylight Farms Arugula, Cherry Tomato 30
- Pasta Moon Eggplant Parmesan** · Imported Mozzarella di Buffalo and Ricotta, Smoked Provolone 26

HOUSEMADE PASTA

- Butternut Squash & Mascarpone Ravioli** · Brown Butter Sage, Parmesan, Amaretti 24
- Pappardelle Pancetta** · Wild Mushrooms, Tomato Cream, Pine Nuts, Mascarpone, Basil 26
- Tagliatelle Bolognese** · Milk Braised Ground Pork, Beef, Pancetta, Soffrito, Tomato, Rosemary, Parmesan 24
- Pasta Moon Lasagna** · House Made Sicilian Sausage, Ricotta, Parmesan, Chili Flake, Tomato Sauce, Mozzarella 16/28
- Spaghetti Puttanesca** · Day Boat Sea Scallops, Clams, Mussels, Spicy Tomato, Oil Cured Olives, Capers, Anchovy 28

LUNCH MENU

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-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