

PastaMoon|845

SPECIALI

Short Rib Bone Marrow Agnolotti · Horseradish, Brown Butter Butter, Herbed Bread Crumbs **23**

Stuffed Calamari · Shrimp and Andouille Sausage, Saffron Risotto, Whipped Colatura Butter, Crostini, Tomato Salsa **18**

Braised Colorado Lamb Shank with Black Mission Figs · Creamy Fontina Polenta,
Braised Escarole with Pancetta, Roasted Butternut Squash **52**

Chilean Sea Bass in Cartoccio · Italian Artichoke, EVOO Poached Potatoes,
Midnight Tomato, Capers, Olives, Preserved Lemon **52**

ANTIPASTI

Half Moon Bay Brussel Sprout Chips · Vadouvan Crème **16**

House Marinated Olives · Orange Zest, Garlic, Chili Flake, Rosemary, EVOO **6**

Fritto Misto · Fresh Monterey Bay Calamari, Rock Shrimp, Fennel, Castelvetrano Olives, Red Onion, Lemon Aioli **16**

Salt Spring Mussels · Pinot Grigio, Leeks, Cracked Pepper, Garlic, Frites, Lemon, Aioli **19**

Affettati Platter · Calabrese Salami, Mortadella, Prosciutto, Soppressata,
Artisanal Cheese Selections, Caper Berries, Crostini, Roasted Garlic (serves 2+) **28**

ZUPPA INSALATA

Pasta Moon Clam Chowder · New England Style with Pancetta **16**

Ribollita · Florentine Bread Soup, Kale, Swiss Chard, Kohlrabi, Zucchini, Carrots, Beans, Garlic, Parmesan **15**

Della Casa Salad · Local Baby Greens, Icicle Radish, Sweet Herbs, Sunflower Seeds, White Balsamic Vinaigrette **15**

Classic Caesar · Lemon-Anchovy Vinaigrette, Parmesan, White Anchovy, House-Made Croutons **16**

Fuyu Persimmon Salad · Watercress, Baby Lettuces, Pistachio, Pomegranate,
Harley Farms Goat Cheese, Pomegranate Balsamic Vinaigrette **16**

PIZZA

Spicy Rock Shrimp · Fontina Fonduta, Avocado, Red Onion, Chili **26**

Giusti Farms Artichoke · Fontina Fonduta, Pecorino, Thyme, Ricotta Salata, Arugula **25**

Pear and Prosciutto di Parma · Roasted Garlic, Caramelized Onions, Imported Pecorino, Rosemary **24**

Ricotta di Bufala from Puglia · Midnight Tomato, Imported Pecorino, Roasted Garlic, Basil **24**

Soppressata · Calabrese Salami, Roasted Red Pepper, Castelvetrano Olives, Mozzarella **23**

House Made Sausage · Smoked Prosciutto, Cremini Mushrooms, Fontina Fonduta **25**

Margherita · Fresh Mozzarella, Tomato Garlic Sauce, Fresh Basil **22**

SECONDI PIATTI

Roasted Chicken Salad · Avocado, Tomato, Pine Nuts, Pancetta, Blue Cheese, Baby Lettuce, Balsamic Vinaigrette **28**

Spiced Porcini Powder-Rubbed Rib Eye · Broccolini and Spinach Sauté, Potato Gratin, Tempura Battered Onion Rings **58**

Pasta Moon Eggplant Parmesan · Imported Mozzarella di Bufala and Ricotta, Smoked Provolone **32**

Llano Seco Tomahawk Pork Chop · Stuffed with Pear, Caramelized Onions and Rosemary,
Roasted Butternut Squash, Shaved Brussels Sprouts, Grilled Polenta, Pork Jus **56**

Wood Oven-Roasted Mary's Lemon Chicken · Balsamic Midnight Tomato,
Oregano-Grilled Zucchini, Olive Oil-Poached Potatoes **34**

HOUSEMADE PASTA

Ricotta Gnocchi · Guinea Hen Ragu, Chanterelle Mushrooms, Roasted Patron Pepper **36**

Butternut Squash & Mascarpone Ravioli · Brown Butter Sage, Parmesan, Amaretti **34**

Pappardelle Pancetta · Wild Mushrooms, Tomato Cream, Pine Nuts, Mascarpone, Basil **30**

Linguine Manila Clams · Braised Leeks, Pancetta, Garlic, Lemon Thyme, Red Pepper Flakes **30**

Tagliatelle Bolognese · Milk-braised Ground Pork, Beef, Pancetta, Soffrito, Tomato, Rosemary, Parmesan **29**

Spaghetti Puttanesca · Day Boat Sea Scallops, Clams, Mussels, Spicy Tomato, Oil Cured Olives, Capers, Anchovy **32**

Pasta Moon Lasagna · House Made Sicilian Sausage, Ricotta, Parmesan, Chili Flake, Tomato Sauce, Mozzarella **38**

Linguine Ahi Tuna · Capers, Oil Cured Olives, Garlic, Anchovy, Lemon, Toasted Bread Crumbs, Red Chili Flake **38**

House-made Linguine Alaskan Dungeness Crab · Light Lemon Crème, Fennel, Chervil **45**

\$35 corkage per 750 ml bottle for first 2 bottles; \$75 per bottle thereafter | \$3.50 per person cake cutting fee.

Consuming raw or undercooked seafood may increase your chances of food-borne illness.

18% gratuity added to parties of 6 or more.

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SEASONAL COCKTAILS

Barrel-Aged Old Fashioned · 17

Four Roses Bourbon, Templeton Rye, Angostura and Orange Bitters, Grand Marnier, Cherry Heering, Demerara syrup; aged six weeks in our oak barrels

Top Shelf Negroni · 16

St. George Terroir Gin, Carpano Antica Vermouth, Italian Bitter Mix

Bee's Knees · 15

Bar Hill Gin, Fresh Lemon Juice, House made Organic Honey Syrup, Vanilla-Cherry bitters, Finished with Sugar rim

Corpse Reviver · 15

Bar Hill Gin, Suze Bitter Liquor, Cocchi Americano aperitif, Fresh lemon juice, Splash of Absinthe

Huckleberry Hound (Clarified Milk Punch) · 15

Lecarré French Brandy, Accompani Blue Dorris Liqueur, House-made Lemon-lime Oleo Saccharum, Milk wash

Saladito · 15

Verde Amaras Espadín Mezcal, Fresh Lime Juice, Honey, Pinch of salt, Dash of cayenne pepper

Pumpkin Fever · 15

Vanilla infused Diplomatico Planas, Allspice drum, House made spiced Pumpkin Syrup, Oleo Saccharum, Garnished with Caramelized Demerara sugar rim

NON-ALCOHOLIC · 6

Strawberry Nojito · Strawberry Cordial, House Infused Mint Syrup, Lime, Soda

Pom-O'-Lantern · Pomegranate Pureé, Lime Juice, Agave Syrup, Ginger Ale

BEER

DRAFT (14oz)

Almanac · **Pillow Talk Pilsner** 5.3% abv 10

Half Moon Bay Brewing Co. · **Amber Ale** 5.0% abv 10

Sacrilege Brewing Project · **La Ultima Crema** 5.3% abv 10

Hop Dogma · **Exotic Physics Hazy IPA** 6.8% abv 10

BOTTLE (12oz)

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

Einstök · **Icelandic Artic Pale Ale** 5.6% abv 7

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

NON-ALCOHOLIC (12oz)

Kaliber · 6

Clausthaler · **Dry Hopped** 6

WINE BY THE GLASS

SPARKLING

2020 Vietti Moscato d'Asti 11/40

NV Carpena Malvolti Prosecco Rosé 14/52

NV Sorelle Branca Particella 68 Prosecco 16/60

NV Vigna Dorata Franciacorta Brut 15/58

WHITE

2019 Le Fraghe 'Natural' Garganega 14/48

2019 Livio Felluga Friulano 'Friuli Colli Orientali' 14/56

2021 Scarbolo Pinot Grigio 13/48

2020 Sylvain Bailly 'Quincy' Sauvignon Blanc 15/58

2021 Villa Sparina Gavi di Gavi 14/52

2017 Feudi del Pisciotto Chardonnay 16/60

2020 St. Michael-Eppan 'Shulthausen' Pinot Bianco 15/58

Featured Wine Special

2014 Terredora di Paolo Taurasi
'The Barolo of the South'
23/88

ROSÉ

2021 François Chidaine Grenache/Pinot Noir 'Touraine' Rosé 13/48

RED

2021 Federiciane 'Gragnano' Piedirossi (served cold) 13/44

2020 Giuseppe Roagna Barbera d'Alba 14/52

2020 Scarpone Montepulciano d'Abruzzo 15/56

2018 Il Molino di Grace Chianti Classico 16/60

2013 Givich 'Proprietary Blend' Zinfandel/Petite Sirah 16/60

2019 Coeur de Terre 'McMinnville' Pinot Noir 19/72

2020 Voliero Rosso di Montalcino 17/64

2017 Ideology 'Oak Knoll District' Cabernet Sauvignon 19/72