

LUNCH MENU

SPECIALI

- Kampachi Crudo** · Blood Orange, Oro Blanco, Sicilian Pistachio, Taggiasca Olives, Hearts of Palm, Mint 17
- Basil Spinach Fettucine** · House Smoked Salmon, Red Onion, Brandied Tomato Cream 36
- House-made Linguine Alaskan Dungeness Crab** · Light Lemon Créma, Fennel, Chervil 42
- Fresh Petrale Sole** · Lemon-Whipped Potatoes, Brown Butter, Sultana Raisins, Pine Nuts, Caper Berries 36
- Cioppino with Dungeness Crab** · Clams, Mussels, Jumbo Prawns, Calamari, Sea Scallops, Preserved Lemon, Fennel, Harissa Aioli Crostini 48

ANTIPASTI

- House Marinated Olives** · Orange Zest, Garlic, Chili Flake, Rosemary, EVOO 6
- Burrata Bruschetta** · Cherry Tomato, Garlic, EVOO, Basil 16
- Giusti Farms Brussels Sprout Chips** · Vadouvan Crèma 16
- Fifth Crow Farms Broccoli & Cauliflower Fritto** · Caper Aioli 15
- Fritto Misto** · Fresh Monterey Bay Calamari, Rock Shrimp, Fennel, Castelvetrano Olives, Red Onion, Lemon Aioli 18
- Salt Spring Mussels** · Pinot Grigio, Leeks, Cracked Pepper, Garlic, Frites, Lemon, Aioli 19
- Affettati Platter** · Calabrese Salami, Mortadella, Prosciutto, Soppresata, Artisanal Cheese Selections, Caper Berries, Crostini, Roasted Garlic (serves 2+) 28

PIZZA

- Spicy Rock Shrimp** · Fontina Fonduta, Avocado, Red Onion, Chili 28
- Pear and Prosciutto di Parma** · Roasted Garlic, Onions, Imported Pecorino, Rosemary 25
- House Made Sausage** · Smoked Prosciutto, Crimini Mushroom, Fontina Fonduta 26
- Margherita** · Fresh Mozzarella, Tomato Garlic Sauce, Fresh Basil 24

ZUPPA E 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
- Roasted Chiogga & Golden Beet Salad** · Arugula, Burrata, Crispy Quinoa, Toasted Pistachio, Fig Balsamic Vinaigrette 17
- 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
- Salt-Roasted Bosc Pear & Roquefort Salad** · Toasted Walnut Relish, Rosa del Veneto Radicchio, Port Vinaigrette 16

SECONDI PIATTI

- Seared Sea Scallop Salad** · Cucumber, Avocado, Mango, Wild Arugula, Mint-Passion Fruit Vinaigrette 48
- Roasted Chicken Salad** · Avocado, Tomato, Pine Nuts, Pancetta, Blue Cheese, Baby Lettuce, Balsamic Vinaigrette 28
- Balsamic Marinated Skirt Steak** · Fresh Cut Kennebec Fries, Daylight Farms Arugula, Cherry Tomato 45
- Pasta Moon Eggplant Parmesan** · Imported Mozzarella di Bufala and Ricotta, Smoked Provolone 32

HOUSEMADE PASTA

- Butternut Squash & Mascarpone Ravioli** · Brown Butter Sage, Parmesan, Amaretti 35
- Fettuccine Calabrese Sausage** · Roasted Red Pepper, Leek, Garlic, Basil, Parmesan 32
- Tagliatelle Bolognese** · Milk Braised Ground Pork, Beef, Pancetta, Soffrito, Tomato, Rosemary, Parmesan 32
- Spaghetti Puttanesca** · Day Boat Sea Scallops, Clams, Mussels, Spicy Tomato, Oil Cured Olives, Capers, Anchovy 34
- Pasta Moon Lasagna** · House Made Sicilian Sausage, Ricotta, Parmesan, Chili Flake, Tomato Sauce, Mozzarella 42
- Linguine Ahi Tuna** · Capers, Oil Cured Olives, Garlic, Anchovy, Lemon, Toasted Bread Crumbs, Red Chili Flake 38
- Pappardelle Pancetta** · Wild Mushrooms, Tomato Cream, Pine Nuts, Mascarpone, Basil 35

House-Made Gluten Free Bread, Pizza & Pasta Available for substitution upon request for most menu items.

\$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.

A 20% Gratuity added to parties of 6 or more.

PastaMoon|845

FEATURED COCKTAILS

French Kiss · 17

Tito's Vodka, Chambord, White Chocolate Liqueur, Cream

Banana Express · 16

Banana Liqueur, Smith & Cross Jamacian Rum, Demerara, Fresh Lime

'007 Martini · 20

Tanqueray Gin, Chopin Vodka, Capertif, Lillet Blanc

SEASONAL COCKTAILS

Atticus Finch · 15

Rittenhouse Rye, Campari, Benedictine, Plum Bitters

Barrel-Aged Old Fashioned · 17

Jack Daniels Bonded Bourbon, Ammunition Straight Rye, Angostura and Orange Bitters, Grand Marnier, Cherry Heering, Demerara syrup; aged six weeks in Pinot Noir barrels

Barrel-Aged Tony Negroni · 16

The Botanist Gin, Campari, Carpano Antica; aged four weeks in oak barrels

Bee's Knees · 15

Barr Hill Gin, Lemon, Honey

Wild Red Fox · 15

Bank Note Blended Scotch, Allspice Liqueur, Cheering Herring, Lemon, Honey

Bubble & Berries · 15

Tito's Vodka, Elderflower Liqueur, Raspberry, Simple Syrup, Lemon, Prosecco

Blood Moon Margarita · 15

Arette Reposado Tequila, Blood Orange, Coconut Cream, Lime, Agave

NON-ALCOHOLIC · 8

Winter Spritz · Cranberry, Apple, Lime, Ginger Ale

Purple Rain · Dragon Fruit Purée, Coconut Cream, Mint Syrup, Lime, Sprite

Lovers Lemonade · Raspberry Purée, Mint, Oleo Saccharum, Soda

BEER

DRAFT (14oz)

Blue Ocean Brewing · **Italian Pilsner** 5.0% abv 10

Henhouse · **Brewing Incredible IPA** 6.9% abv 10

Allagash Brewing Co. · **Allagash White** 5.2 % abv 10

Alpha Acid Brewing Co. · **Emerson Amber Ale** 5.47% abv 10

CAN (16oz)

Morgan Territory · **Bees Better Have My Honey** 5.2% abv 9

Unibroue · **Blanche Chambly Belgian-style Wheat Ale** 5.0% abv 9

BOTTLE (12oz)

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

Delirium Tremens · **Belgian Ale** 8.5% abv 11

NON ALCOHOLIC (CAN 12 oz)

Best Day Brewing · **Kölsch** <0.5% abv 8

WINE BY THE GLASS

SPARKLING

2022 Vietti Moscato d'Asti 11/45

2018 Cieck 'San Giorgio' Erbaluce di Caluso Sparkling 17/64

NV Carpena Malvolti Prosecco Rosé 16/60

NV Sorelle Branca Particella 68 Prosecco 16/60

HOLIDAY FEATURE WINES

Champagne Telmont Réserve Brut NV 19/72

2007 Givich Vineyards 'Yountville' Napa Syrah 18/68

ROSÉ

2022 François Chidaine 'Touraine' Gamay/Pinot Noir Rosé 13/48

WHITE

2021 Triennes 'Sainte Fleur' Viognier IGT 12/48

2022 Haarmeyer Wine Cellars 'Cresci' Chenin Blanc 16/60

2022 La Raimbauderie Sancerre 17/65

2022 Liquid Farm 'White Hill' Santa Rita Hills Chardonnay 17/64

2021 Ottella 'Lugana' Trebbiano 15/58

2021 St. Michael-Eppan 'Schulthauer' Pinot Bianco 15/58

2022 I Custodi Etna Bianco 18/70

RED

2019 Braida 'Montebruna' Barbera d'Asti 15/56

2020 Scarpone Montepulciano d'Abruzzo 15/56

2021 Marchesi Di Gresy 'Langhe' Nebbiolo 18/72

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

2021 Podere Sapaio 'Volpola' Bolgheri, Tuscany 18/72

2021 Piancornello Rosso di Montalcino 17/64

2018 Darting Pinot Meunier 'Trocken' Pfalz, Germany 16/60

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

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