

# PastaMoon|845

## SPECIALI

- Pea & Fava** · Guisti Farms Peas and Favas, French Feta, Mint, Lemon Zest, EVOO **15**  
**Mozzerella di Bufala & Santa Cruz Mountain Tomatoes** · Gevonese Basil Pesto, Laudemio Olive Oil, Sea Salt **19**  
**Ahi Tuna Tartare** · Jalapeño, Ginger, Avocado, Green Onion, White Soy Sauce, Thai Sweet Chili Sauce, Taro Chips **22**  
**Anderson Valley Grilled Lamb Chop** · Fennel and Pistachio Crusted, Olive Vinaigrette, Celery Root, Walnut Salad, Crème Fraîche Dressing **22**

## ANTIPASTI

- House Marinated Olives** · Orange Zest, Garlic, Chili Flake, Rosemary, EVOO **6**  
**Local Broccoli & Cauliflower Fritti** · Lemon Aioli **16**  
**Burrata Bruschetta** · Toybox Cherry Tomato, Garlic, EVOO, Basil **16**  
**Fritto Misto** · Fresh Monterey Bay Calamari, Rock Shrimp, Fennel, Castelvetro Olives, Red Onion, Lemon Aioli **18**  
**Salt Spring Mussels** · Pinot Grigio, Leeks, Cracked Pepper, Garlic, Pommes Frites, Lemon, Aioli **19**  
**Short Rib Bone Marrow Agnolotti** · Horseradish, Browned Butter, Herbed Bread Crumbs **23**  
**Affettati Platter** · Calabrese Salami, Mortadella, Prosciutto, Soppressata, Artisanal Cheese Selections, Caper Berries, Crostini, Roasted Garlic (serves 2+) **28**

## INSALATA e ZUPPA

- 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**  
**Summer Farm Salad** · Local Baby Greens, Nectarines, Goat Cheese, Toasted Almonds, Prosecco Vinaigrette **17**

## PIZZA

- Fifth Crow Farms Genovese Pesto** · Cherry Tomato, Calabrian Caciocavallo Cheese **25**  
**Peach and Prosciutto di Parma** · Roasted Garlic, Onions, Imported Pecorino, Rosemary **28**  
**Spicy Rock Shrimp** · Fontina Fonduta, Avocado, Red Onion, Chili **28**  
**Salame Picante** · Jimmy Nardello Pepper, Tomato, Pecornio **25**  
**House Made Sausage** · Smoked Prosciutto, Cremini Mushrooms, Fontina Fonduta **26**  
**Margherita** · Fresh Mozzarella, Tomato Garlic Sauce, Fresh Basil **23**

## SECONDI PIATTI

- Wood Oven-Roasted Mahi Mahi** · Tomato Gratin, Pine Nut Relish, Sautéed Baby Spinach, Pancetta, Balsamic **40**  
**Spiced Porcini Powder-Rubbed Rib Eye** · Broccolini and Spinach Sauté, Potato Gratin, Tempura Battered Onion Rings **64**  
**Pasta Moon Eggplant Parmesan** · Imported Mozzarella di Bufala and Ricotta, Smoked Provolone **38**  
**Center-Cut Pork Chop** · Stuffed with White Peach, Pancetta and Caramelized Onions, Marscapone-Mashed Potatoes, First of Season Brussels Sprouts **45**  
**Wood Oven-Roasted Mary's Lemon Chicken** · Balsamic Midnight Tomato, Oregano Grilled Zucchini, Olive Oil-Poached Potatoes **38**

## HOUSEMADE PASTA

- Spinach Ricotta Tortellini** · Parmesan, Roasted Orange Sunburst Tomato, Garlic, Basil, EVOO **38**  
**Linguine Ahi Tuna** · Garlic, Anchovy, Capers, Oil Cured Olives, Red Chili Flakes, EVOO, Lemon Garlic Toasted Bread Crumbs **38**  
**Butternut Squash & Mascarpone Ravioli** · Brown Butter Sage, Parmesan, Amaretti **36**  
**Pappardelle Pancetta** · Wild Mushrooms, Tomato Cream Pine Nuts, Marscapone, Basil **35**  
**Tagliatelle Bolognese** · Milk-braised Ground Pork, Beef, Pancetta, Soffrito, Tomato, Rosemary, Parmesan **34**  
**Tagliatelle Jumbo Prawns** · Spicy Louisiana Sauce, White Wine, Cayenne, Roasted Tomatoes, Cream **42**  
**Spaghetti Puttanesca** · Day Boat Sea Scallops, Clams, Mussels, Spicy Tomato, Oil Cured Olives, Capers, Anchovy **36**  
**Pasta Moon Lasagna** · House Made Sicilian Sausage, Ricotta, Parmesan, Chili Flake, Tomato Sauce, Mozzarella **42**

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.

20% Gratuity will be added to parties of 6 or more.

# PastaMoon|845

## FEATURED COCKTAILS

### Purple Haze · 17

London dry Gin, Elderflower Liqueur, Lemon, Crème de Violette

### Banana Express · 16

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

### '007 Martini · 20

Tanqueray Gin, Chopin Vodka, Capertif, Lillet Blanc

### Summer Fling · 16

Montenegro Amaro Sangria, Summer Fruit, Prosecco

## SEASONAL COCKTAILS

### Barrel-Aged Old Fashioned · 17

Buffalo Trace Bourbon, empleton Rye, Angostura, 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

### Guava Pisco Sour · 16

Caravedo Pisco, Guava Purée, Lime, Egg White

### Bubbles & Berries · 15

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

### El Vago · 15

Rumhaven Coconut Rum, City of London Gin, Banana Liqueur, Fresh Orange and Pineapple Juices, Grenadine

### Naked & Spicy · 15

Mezcal, Yellow Chartreuse, Aperol, Lemon, Fire Water Tincture

## NON-ALCOHOLIC · 8

**Sping Spritz** · Cranberry, Apple, Lime, GingerAle

**Passion Fruit Lemonade** · Passion Fruit, Lemon, Simple, Grenadine

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

**Raspberry Nojito** · Raspberry puree, lemon juice, mint syrup

**Abita** · Rootbeer

## BEER

### DRAFT (14oz)

Blue Ocean Brewing · **Italian Pilsner**, 5.0% abv 10  
Fieldwork · **King Citra Double IPA** 8.7% abv 10  
Nor Cal Brewing · **Red Seal Ale** 5.5% abv 10  
Henhouse Brewing · **IPA** 6.9% abv 10

### BOTTLE (12oz)

North Coast Brewing · **Russian Imperial Stout** 9.0% abv 8  
Delirium Tremens · **Belgian Ale** 8.5% abv 11

### CAN (Varied oz)

Morgan Territory · **Bees Better Have My Honey** 5.2% abv 10  
Golden State · **Mighty Dry Cider** 6.1% abv 10  
Fort Point Beer Co · **KSA** 4.6% abv 9

### NON ALCOHOLIC (12 oz)

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

## WINE BY THE GLASS

### SPARKLING

2022 Vietti Moscato d'Asti 11/45  
2019 Casina Bric 'Nebbiolo d'Alba' Sparkling Rosé 16/60  
NV Domus Prosecco 16/60

### WHITE

2022 Castelfeder, Sauvignon Blanc 18/72  
2022 Andrea Felici, Verdicchio 16/60  
2021 Bouchaine Estate, Chardonnay 18/72  
2023 Elena Walch, Pinot Grigio 16/60  
2023 Rinaldi, Gavi, Cortese 16/60  
2023 Pietradolce, Etna Bianco 18/72

### Featured Wines

NV Ferghettina, Franciacorta Brut 20/80  
2022 Tenuta Sette Ponti, Crognolo 19/76

### ROSÉ

2022 Propreta Sperino, Nebbiolo Rose, Piemonte 15/56

### RED

2023 Birichino, Pinot Noir, Central Coast 18/72  
2021 Giacomo Fenocchio, Nebbiolo, Piemonte 16/60  
2021 Scarpone, Montepulciano d'Abruzzo 15/56  
2022 Selvapiana, Chianti Rufina, Sangiovese 16/60  
2021 Podere Sapaio 'Volpola' Bolgheri, Tuscany 19/76  
2013 Givich 'Proprietary Blend' Zinfandel/Petite Syrah 16/60  
2022 Kokomo, Sonoma, Cabernet Sauvignon 19/76