

PASTA MOON

Mother's Day Brunch

PRIMI

Marinated Cherry Tomato Bruschetta

Imported Whipped Burrata, Spring Garlic, EVOO, Basil

Spring Asparagus Pureé

Alaskan Crab, Smoked Potato, Crème Fraîche

Carpaccio of Wild Salmon

Pickled Green Tomatoes, Horse Radish Cream

Grilled Superior Lamb Chop

*Fennel and Pistachio Crusted, Olive Vinaigrette, Celery Root, Walnut Salad,
Crème Fraîche Dressing*

SECONDI

Nettle and Llano Seco Pork Tortelloni

Braised Savory Cabbage, Fava Beans, Pork Jus, Percorino Romano, Blistered Cherry Tomato

House-made Ricotta Gnocchi

Morel Mushroom Cream, English Peas, Spring Asparagus, Parmesan

Sea Scallop Salad

Mangoes, Avocado, Wild Arugula, Passion Fruit Vinaigrette

Wood Oven Roasted Alaskan Cod

*Fresh Water Shrimp Chanterelle Mushroom, Blistered Tomato, Peas,
Baby Fennel, Sicilian Fregola, Porcini Broth*

Pasta Moon Lasagna

*House Made Sicilian Sausage, Ricotta, Parmesan, Chili Flake, Tomato
Sauce, Mozzarella*

Tagliatelle with Fresh Jumbo Prawns

Asparagus, Smoked Prosciutto, Pecorino, Garlic, Basil, Lemon Cream

Beef Short Ribs

*Braised in Porter Ale Maple, Rosemary Glaze, Fontana Polenta,
Spring Spinach*

DOLCE

Sicilian Chocolate Pistachio Cannoli

Strawberry Tarragon Shortcake

*Swanton Farms Strawberries and Strawberry
Sorbetto*

Ghirardelli Butterscotch Pudding

Vanilla Crème, Chocolate Wafer

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

\$85' adult, \$25/child under 12 (separate menu).

Price exclusive of tax and gratuity. * (% Holiday gratuity added to all parties .

\$35 corkage per 750 ml bottle for first 2 bottles; \$75 per bottle thereafter.

PastaMoon|845

FEATURED COCKTAILS

Basil Martini · 16

Basil Infused gin, Lemon, Simple Syrup, Limoncello

Spring Fever · 17

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

Banana Express · 16

Banana Liqueur, Smith & Cross Jmacian 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, 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

Wild Red Fox · 15

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

Bubbles & 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

Spring Spritz · Cranberry, Apple, Lime, Ginger Ale

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 ,

North Coast Brewing, **Red Seal Ale** 5.5% abv 10

Henhouse, **IPA** 6.9% abv 10

CAN Beer & Cider (16oz)

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

Golden State · **Mighty Dry Cider** 6.1% abv 10

Fort Point Beer Co · **KSA** 4.6% abv 9

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

2018 Cieck, Erbaluce Brut 17/64

WHITE

2022 Castelfeder Sauvignon Blanc 18/70

2022 Unti Vermentino/Fiano 16/60

20 21 Hilt Santa Rita Hills Chardonnay 17/64

2022 Scarpetta Pinot Grigio 14/50

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

2022 I Custodi Etna Bianco 18/70

Mother's Day Specials

2017 Ferrari, Trentodoc Brut 20/80

2020 Ronchi, Barbaresco 18/72

ROSÉ

2022 Propreta Sperino, Nebbiolo Rose, Piemonte 14/50

RED

2022 Birichino, Central Coast, Pinot Noir 18/72

2021 Giacomo Fenocchio Nebbiolo 16/60

2021 Scarpone Montepulciano d'Abruzzo 15/56

2020 il Molino Chianti Classico 16/60

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

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

2016 Ideology 'Oak Knoll District' Cabernet Sauvignon 19/72