

HASTA

{la pasta}

BEGINNINGS

SHRIMP CAMPARI

Lightly floured and fried shrimp topped with lemon butter sauce, tomatoes and capers. 12

STUFFED MUSHROOMS

Mushroom caps stuffed with spinach, bread crumbs and cheese topped with parmesan cream sauce. 10

TOASTED RAVIOLI

Breaded cheese ravioli served with tomato sauce. 9

CALAMARI

Lightly floured fried calamari and artichoke hearts with basil aioli and tomato sauce. 10

FRIED GREEN BEANS

Lightly breaded green beans served with basil aioli. 9

SPINACH ARTICHOKE & BRUSCHETTA

Warm spinach and artichoke dip served with fresh basil bruschetta and garlic toast. 12 Goat cheese upon request

SMALL PLATES

SHRIMP ENBROCHETTE

Bacon wrapped shrimp drizzled with cilantro sour cream sauce served on poblano rice. 15

MUSSELS

Fresh black mussels steamed in garlic white wine sauce. 13

CRAB CAKES

Lightly breaded crab cakes topped with diced red pepper, fresh crab and drizzled with cilantro sour cream sauce. 15

SAUSAGE & PEPPERS

Sliced Italian sausage sautéed with peppers and red onion in marinara sauce topped with melted mozzarella. Served with garlic crostini. 10

PASTA BAKE

Rigatoni pasta, ground beef and Italian sausage baked in tomato cream sauce, topped with melted mozzarella. 12

ZOODLES FRESCO

Zucchini noodles, crushed Roma tomatoes, fresh garlic and basil. Plain 10 Chicken 13 Shrimp 15

TORTELLINI

Vegetable and cheese tortellini tossed with mushrooms and peas in sherry cream sauce. Plain 12 Chicken 13 Shrimp 15

PERFECT PORTION

4oz grilled chicken breast topped with marinated Roma tomatoes, avocado and balsamic reduction. Served with a small side salad and cup of soup. 13

MEDITERRANEAN CHICKEN

4oz grilled chicken breast served over sautéed spinach, topped with feta and balsamic reduction. Served with poblano rice. 12

KIDS MEAL

\$6

Cheese or Pepperoni Pizza

Chicken Penne Alfredo

Spaghetti & Meatballs or Meat Sauce

Chicken Tenders with french fries

Grilled Chicken Breast with pasta & butter

SIGNATURE DISHES

THE HASTA

Fresh jalapeño pasta, roasted poblano, red and yellow peppers in our signature cilantro-poblano cream sauce.

Plain 13 Chicken 18 Shrimp 19 Steak 20

CAJUN PASTA

Shrimp, crawfish tails, andouille sausage and yellow peppers sautéed in spicy arrabiata sauce tossed with pappardelle pasta. 21

HASTA GRILL

4oz grilled chicken breast served with beef tenderloin and grilled shrimp skewers topped with garlic wine sauce. Served with choice of side dish. 24

MARSALA

Breaded chicken or veal sautéed with mushrooms and our creamy marsala sauce. Served with your choice of side dish. Chicken 15 Veal 19

CAMPAGNOLA

Grilled chicken topped with creamed spinach and brown sherry mushroom sauce. Served with choice of side dish. 19

SEAFOOD

SALMON

Grilled salmon, tomatoes and capers in lemon dill sauce, served over angel hair pasta, topped with fresh Roma tomatoes and capers. 21

LOBSTER RAVIOLI

Lobster stuffed ravioli tossed with sautéed shrimp, mushrooms and chives in sherry cream sauce. 19

DI MARE

Shrimp, scallops and mussels sautéed with diced tomatoes, mushrooms and chives in white wine basil butter sauce tossed with linguini pasta. 21

SCAMPI

Shrimp sautéed with tomatoes and chives in garlic wine sauce served over angel hair pasta. 19

PESCE NERO

Blackened or grilled catch of the day topped with avocado, tomatoes, mushrooms and chives in champagne cream sauce. Served with choice of side dish. MARKET PRICE

SIDES

Fettuccini Alfredo

Penne Fresco

Roasted Potatoes

Zoodles Fresco

Mashed Potatoes

Brussels Sprouts

Green Beans

Poblano Rice

SOUPS & GREENS

TOMATO STACK

Fresh mozzarella, tomatoes, avocado and mixed spring greens topped with extra virgin olive oil and a balsamic reduction. 13

SALMON SPRING

Salmon fillet, spring salad greens, tomatoes, mushrooms, red onion with gorgonzola vinaigrette. 18

SICILIAN

Artichoke hearts, Kalamata olives, prosciutto, gorgonzola, red onion and tomato, with mixed greens and gorgonzola vinaigrette. 12

Add Chicken 15 Shrimp 16 Steak 19

CAESAR

Romaine lettuce, parmesan, croutons tossed with Caesar dressing. Plain 8 Chicken 12 Shrimp 15

SHRIMP GRAPEFRUIT AVOCADO

Blackened shrimp, fresh spinach, avocado, fresh grapefruit and feta tossed with champagne vinaigrette. 16

EMMA SALAD

Spring salad greens, strawberries, oranges and almonds and honey balsamic dressing. 12 Add Chicken 15 Shrimp 16

SOUP & SALAD

House or Caesar salad served with Tomato Basil or Soup of the Day. 11

SOUP OF THE DAY OR TOMATO BASIL

Cup 4 Bowl 7

CLASSICS

LASAGNA

Layers of pasta, ground beef and ground Italian sausage and three cheeses topped with tomato sauce. 12

ARRABIATA

Spinach and cheese ravioli, crushed Roma tomatoes and red pepper sauce with a hint of cream. 15

PARMESAN

Breaded eggplant, veal or chicken topped with tomato sauce and melted mozzarella, served with house pasta.

Eggplant 12 Chicken 15 Veal 19

PICCATÀ

Breaded chicken, veal or sautéed shrimp, topped with artichoke hearts, diced tomatoes, chives and capers tossed with angel hair pasta in lemon wine sauce. Chicken 15 Shrimp 19 Veal 19

PASTA & MEATBALLS

Traditional spaghetti, homemade meatballs and pomodoro sauce.

Half: 8.5 Full: 12 Add sliced Italian sausage 3

ALFREDO

Fettuccini tossed in parmesan cream sauce.

Half: Plain 8.5 Chicken 12 Shrimp 13

Full: Plain 11 Chicken 16 Shrimp 18

VERONA

Mushrooms and bacon with penne pasta tossed in cilantro cream sauce.

Half: Plain 9 Chicken 12 Shrimp 13

Full: Plain 12 Chicken 18 Shrimp 19

RAPALLA

Sun-dried tomatoes with linguini tossed in basil butter cream sauce and topped with goat cheese.

Half: Plain 9 Chicken 12 Shrimp 13

Full: Plain 12 Chicken 18 Shrimp 19

PRIMAVERA

Sautéed mixed vegetables and linguini pasta tossed in garlic cream sauce.

Half: Plain 9 Chicken 12 Shrimp 13

Full: Plain 12 Chicken 18 Shrimp 19

PESTO

Gluten free red lentil pasta tossed in basil walnut pesto, sun dried tomatoes and fresh spinach topped with roasted red pepper puree.

Half: Plain 9 Chicken 12 Shrimp 13

SANDWICHES

Served with french fries, pasta salad or cup of soup

MEATBALL

Homemade meatballs topped with melted mozzarella on a baguette. 12

CHICKEN PARMESAN

Breaded chicken topped with pomodoro sauce and melted mozzarella on a brioche bun. 15

CHICKEN PESTO

Grilled chicken breast topped with tomato, mozzarella and pesto on a brioche bun. 12

STEAK SANDWICH

Sliced beef tenderloin and sautéed onions and peppers with melted mozzarella cheese on a baguette with basil aioli. 17

Signature COCKTAILS

Frozen Peach Bellini
Sangria
Tuscan Sunset
Old Fashioned
Elder Flower Margarita
Strawberry Basil Bourbon
Espresso Martini

PIZZA

CLASSIC

Italian sausage, pepperoni and mushrooms with tomato sauce, topped with mozzarella. 15

SAUSAGE & PEPPERS

Spicy Italian sausage with tomato sauce, grilled peppers and onions topped with mozzarella. 15

SPINACH & ARTICHOKE

Creamed spinach & artichokes topped with mozzarella. 13
Add chicken 3

MARGHERITA

Fresh mozzarella, crushed Roma tomatoes, garlic and fresh basil. 15

THREE CHEESE

Mozzarella, parmesan and ricotta cheeses melted over parmesan cream sauce. 15

MEATBALL

House made meatballs, mozzarella and parmesan cheeses with fresco sauce. 16

SICILIAN

Artichoke hearts, Kalamata olives, prosciutto, gorgonzola cheese and red onion with pomodoro sauce. 16

VEGGIE

Mushrooms, artichoke hearts, black olives, bell peppers and red onion with mozzarella and pomodoro sauce. 14

GLUTEN FREE PIZZA CRUST AVAILABLE UPON REQUEST FOR \$3.50

THURSDAYS

\$10 PIZZAS

Valid for any pizza as listed on menu OR any 2 topping pizza

and

1/2 PRICE SELECT BOTTLES OF WINE

WINE

RED

		Glass	Bottle
Dreaming Tree	Cabernet North Coast, CA	9	34
Raymond Sommeliers	Cabernet North Coast, CA	12	46*
Revelry	Merlot Columbia Valley, WA	10	39*
Parducci	Pinot Noir Mendocino, CA	8	30
Raeburn	Pinot Noir Russian River, CA	14	56
Earthquake	Red Zinfandel Lodi CA	11	42*
Crios	Malbec Mendoza, Argentina	8	30
DaVinci	Chianti Tuscany	8	30
Ruffino Ducale	Chianti Classico Tuscany	48*	
Chiarli Gasparossa	Lambrusco Italy	8	

WHITE & ROSÉ

Ferrari-Carano	Chardonnay Sonoma, CA	12	44*
Calloway	Chardonnay CA	8	32
True Myth	Chardonnay Edna Valley, CA	9	34
Oltrepo Pavese	Pinot Grigio Italy	9	34
Scarpetta	Pinot Grigio Italy	10	39*
The Crossings	Sauvignon Blanc New Zealand	10	39*
Clean Slate	Reisling Germany	8	30
Moncalvina	Moscato D'Asti Italy	10	39
Berringer	White Zinfandel CA	8	30
Ferrari-Carano	Chardonnay Sonoma, CA	12	44*
Fleurs De Prairie	Rosé Cotes De Provence, France	10	39

BUBBLES

Candoni	Prosecco Split Italy	8	N/A
J.P. Chenet	Sparkling Rosé Split French	8	N/A

* Denotes Half Price Bottles on Thursdays