

HASTA

{ la pasta }

BEGINNINGS

SHRIMP CAMPARI

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

STUFFED MUSHROOMS

Spinach, bread crumbs and cheeses in mushroom caps drizzled with parmesan cream sauce. 10

TOASTED RAVIOLI

Breaded cheese ravioli served with tomato sauce. 9

CALAMARI

Lightly floured fried calamari and artichokes. 10

FRIED GREEN BEANS

Lightly breaded green beans served with a basil aioli. 9

SPINACH ARTICHOKE & BRUSCHETTA

Warm spinach artichoke dip served with fresh basil bruschetta and garlic toast. 12

SMALL PLATES

SCALLOPS

Blackened sea scallops topped with basil aioli served atop poblano rice. 16

MUSSELS

Fresh black mussels steamed in a classic garlic white wine sauce. 13

CRAB CAKES

Lightly breaded crab cakes topped with diced red pepper and fresh crab meat. 14

SAUSAGE & PEPPERS

Sliced Italian sausage sautéed with peppers and red onion in a marinara sauce topped with melted mozzarella cheese. 10

ZOODLES FRESCO

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

TORTELLINI PESTO

Cheese tortellini, basil walnut pesto, sun-dried tomatoes, fresh spinach, topped with a roasted red pepper puree.

Plain 11 Chicken 13 Shrimp 15

PERFECT PORTION

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

MEDITERRANEAN CHICKEN

4oz grilled chicken breast served over vegetables, topped with feta cheese and a balsamic reduction. 12

SIDES

Roasted Potatoes, Truffle Mashed Potatoes, Blistered Brussels Sprouts, Green Beans, Fettuccini Alfredo, Penne Fresco

SIGNATURE DISHES

Served with choice of one side dish.

THE HASTA

Grilled chicken or sautéed brown Gulf shrimp, roasted poblano, red and yellow peppers with jalapeño fettuccini in our signature cilantro-poblano cream sauce. Plain 12 Chicken 16 Shrimp 18

MARSALA

Breaded chicken or veal sautéed with mushrooms and our creamy marsala sauce. Chicken 15 Veal 19

HASTA GRILL

Beef tenderloin, grilled chicken breast and grilled brown Gulf shrimp skewers topped with a garlic wine sauce. 22

CAMPAGNOLA

Grilled chicken topped with creamed spinach and a brown sherry mushroom sauce. 17

THE PORK CHOP

Black cherry glazed double bone pork chop. 24

SEAFOOD

SALMON

Grilled salmon, tomatoes and capers in a lemon dill sauce. Served over angel hair pasta or with choice of side dish. 21

LOBSTER RAVIOLI

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

DI MARE

Shrimp, scallops, mussels, mushrooms, chives and tomatoes, white wine basil butter sauce a top linguini pasta. 20

SCAMPI

Sautéed brown Gulf shrimp, garlic wine sauce a top angel hair pasta. 18

CAJUN PASTA

Brown Gulf shrimp, crawfish tails, andouille sausage and yellow peppers sautéed in a spicy arrabiata sauce with pappardelle pasta. 19

PESCE NERO

Grilled or blackened Mahi with avocado, tomatoes, mushrooms and chives in champagne cream sauce. Served with choice of side dish. 19

SOUPS & GREENS

TOMATO STACK

Fresh mozzarella, tomatoes, avocado and mixed spring greens topped with extra virgin olive oil and a balsamic reduction. 11

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

CAESAR

Romaine lettuce, parmesan, croutons tossed with Caesar dressing. Plain 8 Chicken 11 Shrimp 15

SHRIMP GRAPEFRUIT AVOCADO

Blackened brown Gulf shrimp, fresh spinach, avocado, fresh grapefruit and feta tossed with honey balsamic vinaigrette. 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, three cheeses topped with tomato sauce. 12

ARRABIATA

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

PARMESAN

Breaded eggplant, chicken or veal topped with tomato sauce and melted mozzarella cheese, served with pasta. Eggplant 12 Chicken 15 Veal 19

PICCATA

Breaded chicken, sautéed brown Gulf shrimp or veal, topped with artichoke hearts, diced tomatoes, chives and capers with angel hair pasta in a lemon wine sauce. Chicken 15 Shrimp 18 Veal 19

PASTA & MEATBALLS

Traditional spaghetti, homemade meatballs and pomodoro sauce. Half: 8.5 Full: 12 Add sliced Italian sausage 2

RAPALLA

Sun-dried tomatoes with linguini tossed in a basil butter cream sauce and topped with goat cheese. Half: Plain 9 Chicken 11 Shrimp 13 Full: Plain 12 Chicken 15 Shrimp 18

ALFREDO

Fettuccini tossed in a parmesan cream sauce. Half: Plain 8.5 Chicken 11 Shrimp 13 Full: Plain 11 Chicken 15 Shrimp 18

PRIMAVERA

Sautéed mixed vegetables and linguini tossed in garlic cream sauce. Half: Plain 9 Chicken 11 Shrimp 13 Full: Plain 12 Chicken 15 Shrimp 18

VERONA

Mushrooms and bacon with penne pasta tossed in a cilantro cream sauce. Half: Plain 9 Chicken 11 Shrimp 13 Full: Plain 12 Chicken 15 Shrimp 18

SANDWICHES

Served with 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 cheese on a brioche bun. 12

CHICKEN PESTO

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

STEAK SANDWICH

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

PIZZA

CLASSIC

Italian sausage, pepperoni and mushrooms with tomato sauce, topped with mozzarella. 14

SAUSAGE & PEPPERS

Spicy Italian sausage with tomato sauce, grilled peppers, onions topped with mozzarella. 14

SPINACH & ARTICHOKE

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

MARGHERITA

Fresh mozzarella, crushed Roma tomatoes, garlic and fresh basil. 14

THREE CHEESE

Mozzarella, parmesan and ricotta cheeses melted over parmesan cream sauce. 14

MEATBALL

House made meatballs, mozzarella and parmesan cheese with fresco sauce. 15

SICILIAN

Artichoke hearts, Kalamata olives, prosciutto, gorgonzola cheese, red onion with pomodoro sauce. 15

VEGGIE

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

GLUTEN FREE PIZZA CRUST AVAILABLE UPON REQUEST FOR \$3.50

WINE

RED

		Glass	Bottle
Dreaming Tree	Cabernet North Coast, CA	9	34
Raymond Sommeliers	Cabernet North Coast, CA	12	46*
The Count	Red Blend Sonoma, CA	14	54*
Revelry	Merlot Columbia Valley, WA	10	39*
Parducci	Pinot Noir Mendocino, CA	8	30
Wild Thing	Red Zinfandel Mendocino, CA	11	42*
Crios	Malbec Mendoza, Argentina	8	30
DaVinci	Chianti Tuscany	8	30
Ruffino Ducale	Chianti Classico Tuscany		48*
Chiarli Graparossa	Lambrusco Italy	8	

WHITE

Ferrari-Carano	Chardonnay Sonoma, CA	12	44*
Phantom	Chardonnay Clarksberg, CA	10	39*
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

BUBBLES

Candoni	Prosecco Split Italy (187 ml)	8	N/A
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