

# BASTA

## Trattoria

### Piccoli Piatti (Small Plates)

<b>Ricotta di' Natale</b>	10-
<i>Locally produced hand-packed ricotta cheese, lightly toasted shaved almonds and berries, drizzled with our organic lemon-rosemary honey. Sharing this would be a great act of generosity.</i>	
<b>Roasted Clams "Zuppa"</b>	12-
<i>Cockle clams, pan-roasted with San Marzano tomato, white wine and herb broth. Served with garlic crostini and friselle for "zupping."</i>	
<b>Grilled Jumbo Shrimp on a Rosemary Skewer</b>	17-
<i>Wild white shrimp, marinated in our house-made limoncello vinaigrette, lightly grilled, and served over garlic crostini</i>	
<b>Calamari Fritti with Two Sauces</b>	12-
<i>Calamari, dusted with seasoned flour and cornmeal, fried in canola oil. Served with warm spicy marinara sauce and our lemon aioli</i>	
<b>Panna Cotte</b>	10-
<i>Escarole and organic white beans cooked with extra virgin olive oil, garlic, and homemade bread, finished in our wood burning oven with parmesan cheese.</i>	
<b>Polenta</b>	10-
<i>Traditional Italian dish of cornmeal slowly cooked to a soft, velvety texture, topped with parmesan cheese. Served with our San Marzano tomato sauce and a drizzle of white truffle oil.</i>	
<b>Anonna's Meatballs</b>	12-
<i>Handmade and tender, with a touch of parmesan cheese, just like Anonna made. Served in a sea of our warm San Marzano tomato sauce with caramelized onions, with dollop of locally produced hand-packed ricotta cheese.</i>	
<b>Arugula Bruschetta</b>	10-
<i>Our housemade Crostini, wood-oven toasted with sliced organic tomato and locally produced Scarmorza cheese, topped with organic baby arugula tossed in extra virgin olive oil, fresh squeezed organic lemon juice, and Sicilian sea salt.</i>	
<b>Sicilian Calamari</b>	14-
<i>Our signature calamari and hot cherry pepper appetizer, prepared in the style of our beloved Amalfi coast, dusted in seasoned flour, fried in canola oil, then sauteed with garlic, caper berries and tossed in our San Marzano tomato sauce.</i>	
<b>Mussels and Clams Pernod</b>	12-
<i>Cockle clams and Prince Edward Island Mussels simmered with garlic, in our Pernod infused San Marzano tomato sauce with a touch of cream.</i>	

Thoroughly cooking meats, poultry, seafood, shellfish and/or eggs reduces the risk of foodborne illness.

18% gratuity added to parties of 6 or more people.

## Entrée Salads

You may add chicken, shrimp, or salmon to any salad for an additional charge

<b>Basta Salad</b>	11-
<i>Organic mixed baby greens, gorgonzola cheese, seasonal fruit, dried cranberries, toasted almonds, limoncello vinaigrette.</i>	
<b>Caprese Salad</b>	12-
<i>Slice of fresh locally produced mozzarella, organic tomatoes and basil leaves over organic mixed greens drizzled with extra virgin olive oil.</i>	
<b>Arugula Insalata</b>	12-
<i>Organic baby arugula and organic tomatoes, tossed with extra virgin olive oil from Apuglia and organic lemon juice, with sliced Grana Padano cheese, Sicilian sea salt, and cracked black pepper.</i>	
<b>Caesar Salad</b>	12-
<i>With house made garlic croutons</i>	
<b>House Salad</b>	10-
<i>Organic mesclun greens, red onion, chopped organic tomato. Red wine vinegar, extra virgin, olive oil, Italian sea salt, cracked black pepper.</i>	
<b>Mista Insalata</b>	14-
<i>Organic mesclun greens, organic white beans, grilled organic vegetables, extra virgin olive oil, organic lemon juice, Italian sea salt, cracked black pepper.</i>	

## Pastas, Farinacei and Other Italian Favorites

<b>Fettuccine Roma</b>	24-
<i>Spinach Fettuccine in a light sauce of organic baby spinach, shallots, basil, white wine, cream and sausage.</i>	
<b>Rigatoni alla Vodka</b>	17-
<i>With your choice of Italian pork sausage... 21- wild salmon, or two jumbo wild shrimp... 25-</i>	
<b>Penne Pomodoro</b>	15-
<i>Made using organic Italian penne pasta and San Marzano tomatoes.</i>	
<b>Penne Calabrese</b>	24-
<i>Organic Italian penne pasta tossed with chunks of wild, organic or sustainable fish of the day in a light sauce of San Marzano tomatoes, capers, black olives, white wine, and extra virgin olive oil.</i>	
<b>Cappellini Aglio e Olio</b>	16-
<i>Sliced garlic, sautéed in our extra virgin olive oil from Apuglia. Tossed with fresh organic parsley, a pinch of hot pepper flakes and angel hair pasta.</i>	
<b>Penne Caprese</b>	17-
<i>Organic pasta tossed in our San Marzano tomato sauce and fresh basil with tiny pieces of locally produced fresh mozzarella melted in lightly.</i>	
<b>Farfalle Funghi</b>	18-
<i>Italian bow tie pasta, in a light sauce of button, cremini, portobello and porcini mushrooms, prosciutto, cream, and Marsala wine.</i>	
<b>Melanzane alla Parmigiana</b>	17-
<i>Thin cutlets of eggplant, breaded and pan-fried in canola oil, layered with locally produced, hand picked ricotta cheese enveloped in our basil-scented marinara sauce, finished with locally produced melted mozzarella and grated parmesan cheese then roasted in our wood burning oven.</i>	
<b>Farfalle Rapini</b>	20-
<i>Bow tie pasta tossed with organic broccoli rabe and Italian sausage braised with sliced garlic in extra virgin olive oil with hot red pepper flakes.</i>	
<b>Italian Sunday Dinner</b>	24-
<i>The traditional Sunday dinner of our past. Anonna's tender meatball, Italian sausage, and eggplant rotolini served in our San Marzano tomato sauce with rigatoni pasta.</i>	
<b>Gamberi Carbonara</b>	26-
<i>Wild-caught jumbo shrimp braised in a light cream and egg sauce with pancetta and peas, and a little parmesan, tossed with our homemade farfalle pasta.</i>	
<b>Orrechiette con Arugula</b>	20-
<i>Organic baby arugula, gently sautéed in extra virgin olive oil from Apuglia, with toasted garlic and a pinch of red pepper flakes tossed with orrechiette pasta, and parmesan cheese.</i>	
<b>Gamberi "Scampi"</b>	25-
<i>Wild caught shrimp sautéed with garlic, parsley and capers with extra-virgin olive oil, white wine, organic lemon and locally produced butter tossed with angel hair pasta</i>	

## Basta Carne, Meat

- Murray's Free-Range all Natural Chicken** 22-  
*Murray's Free-Range all natural leg and thigh meat slow roasted on the bone with organic apples and oranges, herbs, and finished with a reduction of this delicious pan sauce*
- Scalopini del Pollo** 24-  
*Tender and thin slices of free range chicken breast, sauteed with extra virgin olive oil and garlic, then pan-braised in a sauce of organic lemon, white wine, capers, and locally produced butter*
- Bistecca Funghetti** MP-  
*Certified Black Angus steak char-grilled to your liking, then topped with sauteed assorted organic mushrooms in a light Marsala cream sauce finished with white truffle oil.*
- Citrus-Rosemary Pork Chop** 28-  
*A French cut all natural pork chop rubbed with fresh rosemary and citrus, char-grilled then served with house starch and vegetable.*
- Pork Tenderloin Scallopina** 28-  
*Sauteed tender thin slices of center cut pork loin topped with prosciutto, sage and fresh locally produced mozzarella, in an herb-infused pan sauce. Served with house starch and vegetable.*
- Bistecca Fiorentina** MP-  
*Certified Black Angus Steak, rubbed with extra virgin olive oil and herbs char grilled to your preference.*
- Pollo con Funghi** 24-  
*Murray's all natural free-range hormone-free chicken breast, braised in a light Marsala wine and cream sauce with a mix of organic mushrooms. Served with house starch and vegetables.*

## Basta Pesce, Fish

- Sicilian Style Branzino** 26-  
*This Mediterranean sea bass is sustainably farmed in Italy. Oven roasted in a sauce of chopped San Marzano tomatoes, extra virgin olive oil, onion, garlic, black olives, capers, a little organic lemon, and parsley. Served with our house starch and vegetables.*
- Pan-Fried Branzino over Garlicky Italian Greens** 26-  
*Mediterranean sea bass, lightly dusted with seasoned flour, then pan-fried in extra virgin olive oil. Served over organic baby spinach sauteed with garlic, raisins, nuts and crushed red pepper flakes. Served with house starch.*
- Branzino Amalfi** 26-  
*Mediterranean sea bass, pan seared in extra virgin olive oil with lemon and roasted garlic over truffled organic white beans. Served with vegetables.*
- Zuppa di Pesce** 29-  
*Jumbo wild white shrimp, Prince Edward Island mussels, cockle clams, wild sea scallops, and calamari. Served over house-made friselle, garlic crostini, or pasta.*
- Capesante Zio** 26-  
*Wild New England diver scallops, pan-seared with a roasted organic lemon and garlic, white wine sauce, and finished off in our wood oven. Served with our house starch and vegetables.*
- Salmon Verde** 26-  
*Wild or organic, pan seared salmon, finished in a basil pesto sauce with a touch of white wine and light cream. Served with house starch and vegetables.*
- Salmon Citrus Caponata** 26-  
*Wild or organic salmon grilled over coals and topped with our organic lemon, orange, toasted nuts and raisin caponata. Served with vegetables.*

## Contorni (Side Dishes)

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|-------------------------------------|--|
| <b>Our Broccoli Rabe...</b> 7-      | <b>Organic Baby Spinach &amp; Garlic Saute...</b> 8- |
| <b>Escarole Saute...</b> 8-         | <b>Organic White Beans...</b> 6-                     |
| <b>Jumbo Shrimp...</b> 4- each      | <b>Grilled Salmon...</b> 8-                          |
| <b>Grilled Chicken Breast...</b> 6- | <b>Meatballs...</b> 6- each                          |
| <b>Italian Sausage...</b> 4-        |  |

## House Made Deserts

Creme Brulee . . . . .	8-
Tiramisu . . . . .	8-
Dessert of the Day . . . . .	Price Varies

## After Dinner Drinks

Coffee / Tea . . . . .	2.50
Espresso . . . . .	3-
Double Espresso . . . . .	4-
Cappuccino . . . . .	4.50
Dewar's . . . . .	8-
Grey Goose Vodka . . . . .	9-
Biscotti Liqueur . . . . .	8-
Disaronno Amaretto . . . . .	8-
Limoncello . . . . .	8-
Frangelico . . . . .	8-
Sambuca Molinari . . . . .	8-
Grand Marnier . . . . .	9-
Remy Martin Champagne Cognac . . . . .	9-
Port	
Ruby . . . . .	9-
Tawny . . . . .	12-
Grappa . . . . .	9-

## Alcohol Free Drinks

Milk . . . . .	2.50
Coffee / Tea . . . . .	2.50
Espresso . . . . .	3-
Double Espresso . . . . .	4-
Cappuccino . . . . .	4.50
Coke, Diet Coke, Ginger Ale . . . . .	2.50
Iced Tea . . . . .	2.50
Fresh Lemonade . . . . .	2.50
San Pellegrino Water . . . . .	Liter 7-
Acqua Panna Water . . . . .	Liter 7-
Italian Sodas Made To Order . . . . .	3.50

*Flavors change, please ask*

# BASTA

## Trattoria

“Fresh Authentic Italian Cuisine”

*Dedicated to using organic and sustainable ingredients, locally sourced,  
and carefully prepared in the true Italian tradition.*

**Family Owned and Operated by  
Chefs Frank and Claire Criscuolo with Chef Daniel Sergi**

**1006 Chapel Street, New Haven, CT 06510**

**(203) 772-1715**

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