

BASTA

Trattoria

Piccoli Piatti (Small Plates)

Ricotta Calda in Salsa di Pomodori	8-
<i>A warm tomato sauce made using perfectly ripened San Marzano tomatoes from the Campania region of Italy, embellished with dollops of locally produced, hand-packed ricotta cheese. Served with garlic rubbed crostini. Perfect for sharing.</i>	
Ricotta di' Natale	8-
<i>Locally produced hand- packed ricotta cheese, lightly toasted shaved almonds and berries, drizzled with our lemon-rosemary local honey. Sharing this would be a great act of generosity.</i>	
Roasted Clams "Zuppa"	9-
<i>Manilla clams, pan- roasted with San Marzano tomato, white wine and herb broth. Served with garlic crostini and freselle for "zupping."</i>	
Mussels and Clams "Zuppa"	9-
<i>Prince Edward Island mussels and Manilla clams in a light San Marzano tomato, white wine and herb broth. Served with our garlic crostini and freselle for "zupping."</i>	
Grilled Jumbo Shrimp on a Rosemary Skewer	14-
<i>Wild tiger shrimp, marinated in our house- made limoncello vinaigrette, lightly grilled, and served over garlic crostini</i>	
Calamari Fritti with Two Sauces	10-
<i>Calamari, dusted with seasoned organic flour, fried in organic soybean oil. Served with warm spicy marinara sauce and our lemon aioli</i>	
Red Organic Roasted Bell Peppers	9-
<i>Served with provolone, capers, extra virgin olive oil and garlic.</i>	
Panna Cotte	9-
<i>Escarole and organic white beans cooked with extra virgin olive oil, garlic, and homemade bread, finished in our wood burning oven with Pecorino Romano cheese.</i>	
Escarole Saute	8-
<i>Escarole sauteed with toasted garlic, and crushed red pepper flakes, and capers, in extra virgin olive oil, with a touch of Anchovy from Cettaro.</i>	
Arancini	9-
<i>Two Sicilian Rice Balls, made with saffron and Pecorino Arbroio rice, breaded and fried in organic soy bean oil. Served over our San Marzano tomato sauce</i>	
Risotto del Giorno	Price Varies
<i>The classic Arborio rice dish, created daily by our chefs.</i>	
Polenta	9-
<i>Traditional Italian dish of cornmeal slowly cooked to a soft, velvety texture, topped with Grana Padano cheese. Served with our San Marzano tomato sauce.</i>	
Anonna's Meatballs	10-
<i>Handmade and tender, with a touch of Pecorino Romano cheese, just like Anonna made. Served in a sea of our warm San Marzano tomato sauce with sauteed organic bell peppers and caramelized onions, with dollop of locally produced hand-packed ricotta cheese.</i>	
Arugula Bruschetta	10-
<i>Our housemade Crostone, Wood-oven toasted with sliced organic tomato and locally produced Scormoza cheese, topped with Organic baby Arugula Salad tossed in extra virgin olive oil, fresh squeezed organic lemon juice, and Sicilian sea salt.</i>	
Sicilian Calamari	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 organic soybean oil, then sauteed with caper berries with our San Marzano tomato sauce.</i>	
Mussels Pernod	12-
<i>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

Basta Salad	10-
<i>Organic mixed baby greens, gorgonzola cheese, sliced pears, toasted almonds, berries, limoncello vinaigrette.</i>	
Caprese Salad	11-
<i>Slice of fresh locally produced mozzarella, vine-ripened tomatoes and basil leaves over organic mixed greens drizzled with extra virgin olive oil.</i>	
Pollo Griglia	14-
<i>Slices of grilled free-range chicken, house roasted organic bell peppers and locally produced fresh mozzarella, over organic baby greens. Drizzled with our limoncello vinaigrette.</i>	
Arugula Insalata	12-
<i>Organic baby Arugula and organic grape tomatoes, tossed with extra virgin olive oil from Apulia and organic lemon juice, with sliced Grana Padano cheese, Sicilian sea salt, and cracked black pepper.</i>	
Grilled Marinated Wild Salmon or Wild Tiger Shrimp Insalata	17-
<i>Grilled wild salmon or two grilled jumbo shrimp, with roasted bell peppers over organic mixed baby greens. Dressed with limoncello vinaigrette and Feta cheese.</i>	
Caesar Salad	9-
<i>With house made garlic croutons</i>	
With grilled free range hormone-free chicken	14-
With two jumbo grilled shrimp	17-
With grilled wild salmon	17-

Pastas, Farinacei and Other Italian Favorites

Fettuccine Roma	18-
<i>Spinach Fettuccine in a light sauce of organic baby spinach, shallots, basil, white wine, cream and sausage.</i>	
Rigatoni alla Vodka	15-
<i>With your choice of Italian pork sausage... 19- wild salmon, or two jumbo wild tiger shrimp... 23-</i>	
Penne Fresca	14-
<i>Sweet grape tomatoes, lightly cooked in extra virgin olive oil, with fresh basil leaves, white wine and roasted garlic.</i>	
Penne Pomodoro	12-
<i>Made using organic Italian penne pasta and San Marzano tomatoes.</i>	
Penne Calabrese	21-
<i>Organic Italian penne pasta tossed with chunks of line-caught fish of the day in a light sauce of San Marzano tomatoes, capers, black olives, white wine, and extra virgin olive oil.</i>	
Penne Arrabbiata	14-
<i>Organic Italian penne pasta in a hot and spicy sauce of San Marzano tomatoes, hot cherry peppers, red wine, and herbs.</i>	
With Italian pork sausage	18-
Penne Caprese	14-
<i>Organic pasta tossed in our San Marzano tomato sauce and fresh basil with tiny pieces of fresh mozzarella melted in lightly.</i>	
Farfalle Funghi	16-
<i>Organic Italian tri-color bow tie pasta, in a light sauce of button, cremini, portobello and porcini, mushrooms, prosciutto, cream, and Marsala wine.</i>	
Melanzane alla Parmigiana	14-
<i>Thin cutlets of eggplant, breaded and pan-fried in organic soybean oil, a thin layer of local and hand packed ricotta, enveloped in our basil-scented marinara sauce, then roasted in our wood burning oven.</i>	
Farfalle Rapini	18-
<i>Organic tri-color bow tie pasta tossed with broccoli rabe and Italian sausages braised with sliced garlic in extra virgin olive oil with hot red peppers with flakes.</i>	
Italian Sunday Dinner	19-
<i>The traditional Sunday dinner of our past. Anonna's tender meatball, Hot Italian Sausage, and Eggplant Rolatini served in our San Marzano tomato sauce with rigatoni pasta.</i>	
Gamberi Carbonara	22-
<i>Wild-caught jumbo shrimp braised in a light cream and egg sauce with pancetta and peas, and a little Grana Padano, tossed with our homemade Parpadelle pasta.</i>	
Orrechiette con Arugula	18-
<i>Organic baby Arugula, gently sauteed in extra virgin olive oil from Puglia, with toasted garlic and pine nuts, tossed with Orrechiette pasta, and Grana Padano cheese.</i>	

Basta Carne, Meat

- Bocconcini al Pesto** 23-
Lemon herb marinated tenders of free range hormone-free chicken breast sauteed with asparagus and sun-dried tomatoes in a basil-pinenut sauce. Served with house starch and green vegetable.
- Roasted Chicken** 18-
Free range chicken, slow roasted with fresh herbs and organic vegetables.
- Scallopini del Pollo** 23-
Tender and thin slices of free range chicken breast, first sauteed with a little local butter and garlic, then pan-braised in a sauce of lemon, white wine and capers.
- Bistecca Funghetti** Market Price
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.
- Pork Tenderloin Scallopina** 26-
Pan-seared tender thin slices of center cut pork tenderloin topped with prosciutto, sage leaves and fresh locally produced mozzarella, in an herb-infused pan sauce. Served with house starch and green vegetable.
- Bistecca Fiorentina** Market Price
Dry aged Black Angus Steak, rubbed with extra virgin olive oil and herbs char grilled to your preference.
- Pollo alla Cacciatora** 22-
Free-range hormone free chicken and Italian sausages, braised in a sauce of San Marzano tomatoes, organic bell peppers and mushrooms. Served over your choice of pasta.
- Pollo con Funghi** 22-
Free-range hormone-free chicken breast, braised in a light Marsala wine and cream sauce with cremini, button, portobello and porcini mushrooms. Served with house starch and a green vegetable.

Basta Pesce, Fish

- Sicilian Style Sea Bass** 24-
Line-caught wild sea bass, oven roasted in a sauce of chopped San Marzano tomatoes, extra virgin olive oil, onion, garlic, black olives, capers, a little lemon, and parsley. Served with our house starch and a green vegetable.
- Pan-Fried Wild Sea Bass over Garlicky Italian Greens** 24-
Line-caught sea bass, lightly dusted with seasoned organic flour, then pan-fried in extra virgin olive oil. Served over organic baby spinach sauteed with garlic, raisins, pine nuts, and crushed red pepper flakes. Served with house starch.
- Sea Bass Amalfi** 24-
Line-caught wild sea bass, pan seared in olive oil with lemon and roasted garlic over truffled organic white beans. Served with vegetables.
- Zuppa di Pesce** 28-
Jumbo tiger shrimp, Prince Edward Island Mussels, Manilla clams, sea scallops, and calamari. Served over house-made friselle, garlic crostini, or pasta.
- Capesante Zio** 23-
Jumbo New England 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 a green vegetable.
- Wild Salmon Verde** 24-
Wild and line-caught, pan seared salmon, finished in a basil pesto sauce with a touch of white wine and light cream. Served with house starch and a green vegetable.
- Wild Salmon Citrus Caponata** 24-
Wild line-caught salmon grilled over coals and topped with our organic lemon, orange, toasted pine nut and raisin caponata. Served with vegetables.
- Peppercorn Crusted Tilapia** 24-
Line-caught Tilapia, encrusted with cracked black peppercorns, pan-seared, then topped with our organic bell pepper and caper relish.
- Tilapia Fiorentino** 24-
Egg dipped fillet of line-caught Tilapia, sauteed with shallot in a little local butter with wilted organic baby spinach and white wine.

Contorni (Side Dishes)

- Our Broccoli Rabe... 7- Organic Baby Spinach and Garlic Saute... 8-**
Escarole Saute... 8- Organic White Beans... 6-

House Made Deserts

Creme Brulee with Berries	7-
Tiramisu	8-
Something Chocolate	Price Varies
Dessert of the Day	Price Varies

After Dinner Drinks

Coffee / Tea	1.75-
Espresso	2.50-
Double Espresso	4
Cappuccino	4
Dewar's	8-
Grey Goose Vodka	8-
Biscotti Liqueur	7-
Disaronno Amaretto	7-
Limoncello	6-
Frangelico	6-
Sambuca Molinari	6-
Vin Santo	7-
Grand Mariner	8-
Remy Martin Champagne Cognac	8-
Port, Tawny or Ruby	9-
Grappa	9-

Alcohol Free Drinks

Coffee / Tea	2-
Espresso	2.50-
Double Espresso	4
Cappuccino	4
San Pellegrino Water	6-
Panna Water	6-
Coke, Diet Coke	2-
Iced Tea	2-
Fresh Lemonade	2.50-
Italian Sodas, Made To Order	3.50-

Flavors change, please ask

Don't forget to try our Martini's, Bloody Mary's, Mimosas, and Sangria.

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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