

# PASTINI



*Spaghetti*  
• ZITI •  
CAPELLINI

PINOT NOIR  
• *Barbera* •  
CHARDONNAY

PAPPADELLE  
— *Fusilli* —  
RIGATONI

EAT PASTA × DRINK WINE

CHIANTI  
— *Cabernet* —  
PINOT GRIS



EAT PASTA

# PASTINI

DRINK WINE

## ANTIPASTI

### CHEF'S BOARD

Italian meats, herb-roasted pork, cheeses, roasted vegetables, olives, tomato jam, toasted bread 13

### OVEN-ROASTED VEGETABLES

Asparagus, Brussels sprouts, carrots, broccolini, beets, yogurt-herb sauce 8

### SCAMPI

Garlic, butter, sherry, lemon, toasted bread 11

### BAKED ARTICHOKE SPREAD

Spinach, garlic, parmesan, toasted bread 8.5

### BAKED ITALIAN MEATBALLS

Handmade beef and pork meatballs, marinara, melted cheese 8.5

### GARLIC BREAD

Six pieces, herb-garlic-parmesan butter 6  
*add two pieces to any entrée 2*

### DEEP FRIED CALAMARI

Lemon-caper aioli 11

### PENN COVE CLAMS

Fresh Puget Sound clams, butter, lemon, fennel, garlic, white wine, toasted bread 15

### BRUSCHETTA CLASSICO

Roasted eggplant spread and marinated fresh tomatoes 7.5

### DEEP FRIED SHRIMP

Spicy peperonata sauce 11

### MEATBALL MINISTRONE

Classic vegetable and pasta soup, meatballs, pesto dollop 11

## Soup

### TODAY'S HOUSEMADE SOUP

From scratch daily  
cup 5 / bowl 6.5

## SALADS

*Add chicken to any salad 3.5*

### FIELD GREENS

Mixed lettuces, tomatoes, green beans, radishes, carrots, cucumbers, roasted tomato vinaigrette 5/sm, 9/lg  
*add gorgonzola 1/sm, 2/lg*

### CAESAR

Crisp romaine, parmesan, housemade croutons 5/sm, 9/lg

### TUSCAN KALE

Shaved fennel, pickled raisins, beets, parmesan, citrus vinaigrette, pistachios 5/sm, 9/lg

### BISTRO SALAD

Bacon, chopped egg, tomatoes, croutons, creamy gorgonzola dressing 5.5/sm, 10/lg

### FARMSTAND CHICKEN COBB

Chicken, roasted carrots, egg, artichokes, tomatoes, garbanzos, green beans, gorgonzola, roasted tomato vinaigrette 14

### GRILLED ASPARAGUS SALAD

Baby arugula, chopped egg, toasted hazelnuts, parmesan, lemon vinaigrette 12

### TUNA-WHITE BEAN SALAD

Albacore and white beans with celery, capers, red onion, red bell pepper, rosemary, olive oil and lemon, on field greens with balsamic-red wine vinaigrette 13

### CHICKEN CAESAR

Romaine, grilled chicken breast, crispy croutons 13

## SANDWICHES

*Choice of soup, field greens, or Caesar*

### HERB-ROASTED PORK

Caramelized onions, provolone, broccolini, aioli, salsa verde, au jus 13

### GRILLED PORTOBELLO

Provolone, tomato, greens, crispy onions, spicy aioli 12

### MEATBALL

Handmade beef and pork meatballs, fontina, parmesan, marinara 12

### FRIED CHICKEN

Tomato, romaine, provolone, Caesar aioli 12

## SIDES

### ROASTED BRUSSELS SPROUTS

Maple vinaigrette, bacon breadcrumbs 7

### SAUTÉED SPINACH

Olive oil, garlic, lemon 5.5

### FRESH VEGETABLE SAUTÉ

Zucchini, yellow squash, broccolini, green beans, tomatoes, fresh herbs, olive oil, garlic 7

### BROCCOLINI

Sautéed with garlic, olive oil, red pepper flakes 6

### GARLIC BREAD

Six pieces, herb-garlic-parmesan butter 6  
*add two-pieces to any entrée 2*

## Additions

Chicken 3.5

Meatball 2

Sliced sausage 3

Crumbled sausage 3

(7) Shrimp 6

Bacon 2.5

Sub three-cheese ravioli  
or tortellini 4

Broccolini 2

2 pieces garlic bread 2

Basket of ciabatta bread 2

## PASTAS

### PASTAS WITH MEAT

#### SPAGHETTI AND MEATBALLS

Two handmade beef and pork meatballs,  
housemade marinara 11.75  
*with three meatballs 13.75*

#### PAPPARDELLE WITH MEAT SAUCE BOLOGNESE

Rich beef ragù with red wine,  
fresh pappardelle pasta 14.5

#### BRAISED SHORT RIB RAVIOLI

Roasted tomato-butter sauce 16

#### SPAGHETTI CARBONARA

Bacon, sweet peas, black pepper,  
creamy sauce 15.5

#### RIGATONI WITH HERB-ROASTED PORK

Tomatoes, local mushrooms, garlic,  
spinach, broccolini 14.5

### PASTAS WITH CHICKEN

#### FETTUCCINE ALFREDO WITH CHICKEN

Creamy parmesan sauce,  
cracked black pepper 15.5

#### LINGUINI PESTO POLLO

Artichokes, chicken, roasted peppers,  
pesto cream sauce 15.5

#### FUSILLI ALLA ROMA

Chicken, sun-dried tomatoes, local mushrooms,  
roasted garlic, parmesan sauce 15.5

#### LINGUINI PICCATA

Roasted chicken, lemon, butter,  
white wine, capers 14.5

### BAKED PASTAS

#### BAKED ZITI WITH ITALIAN SAUSAGE

Sweet fennel sausage, tomato-cream sauce 14

#### MAC 'N CHEESE

Aged white cheddar, parmesan, Oakshire  
Amber Ale, breadcrumbs, cavatappi 14.5

#### FIVE CHEESE LASAGNA

Traditional meat and mushroom sauce 14.5

#### TORTELLINI AL FORNO

Ham, parmesan, cream, sage 15.5

#### STUFFED SHELLS

Ricotta, pork and beef filling,  
marinara sauce, melted cheese 15.5

### GLUTEN-FREE OR WHOLE GRAIN PASTA

In most dishes we can substitute gluten-free<sup>‡</sup>  
ziti or spaghetti; or whole wheat spaghetti

### SEAFOOD PASTAS

#### LINGUINI WITH CLAMS AND SAUSAGE

Penn Cove clams, fennel sausage, tomatoes,  
white wine, garlic, Mama Lil's peppers 16

#### SPICY SHRIMP FETTUCCINE

Roasted tomato-butter sauce, fresh mozzarella 16.5

#### LINGUINI MISTO MARE

Shrimp, clams, whitefish, lemon  
butter, white wine 16

#### SPAGHETTI CON GAMBERETTI

Spicy shrimp tossed with grilled tomatoes,  
fresh mozzarella, garlic, basil,  
oregano, chili flakes 16

### VEGETARIAN PASTAS

♦ *These items can be made vegan,  
request "no cheese" when ordering*

#### BUTTERNUT SQUASH- GORGONZOLA RAVIOLI

Sage brown butter sauce, toasted hazelnuts 16

#### FARFALLE WITH ASPARAGUS AND LEMON CREAM

Light lemon cream sauce, toasted pistachios 15

#### CAVATAPPI PRIMAVERA ♦

Zucchini, local mushrooms, peas,  
roasted peppers, green beans, squash,  
tomatoes, broccolini, fresh basil 13.5

#### CAPELLINI POMODORO ♦

Roma and plum tomatoes, garlic,  
fresh basil, parmesan 12.5

#### TORTELLINI GORGONZOLA

Ricotta and parmesan-filled tortellini,  
spinach, diced fresh tomatoes,  
creamy gorgonzola sauce 15.5

#### SPAGHETTI AGLIO E OLIO ♦

A simple classic with sautéed garlic, olive oil,  
fresh basil, chili flakes, parmesan 8  
*add handmade meatball 2*

#### FETTUCCINE ALFREDO

Cream, parmesan, garlic,  
cracked black pepper 13.5  
*Add seven sautéed shrimp 6*

#### FARFALLE SICILIANO ♦

Fresh and sun-dried tomatoes, capers,  
garlic, kalamatas, sherry, feta cheese 12

#### SPAGHETTI MARINARA

Slow-simmered plum tomatoes with  
garlic, oregano, fresh basil 8  
*substitute three cheese tortellini 4*

#### LINGUINI WITH BASIL PESTO

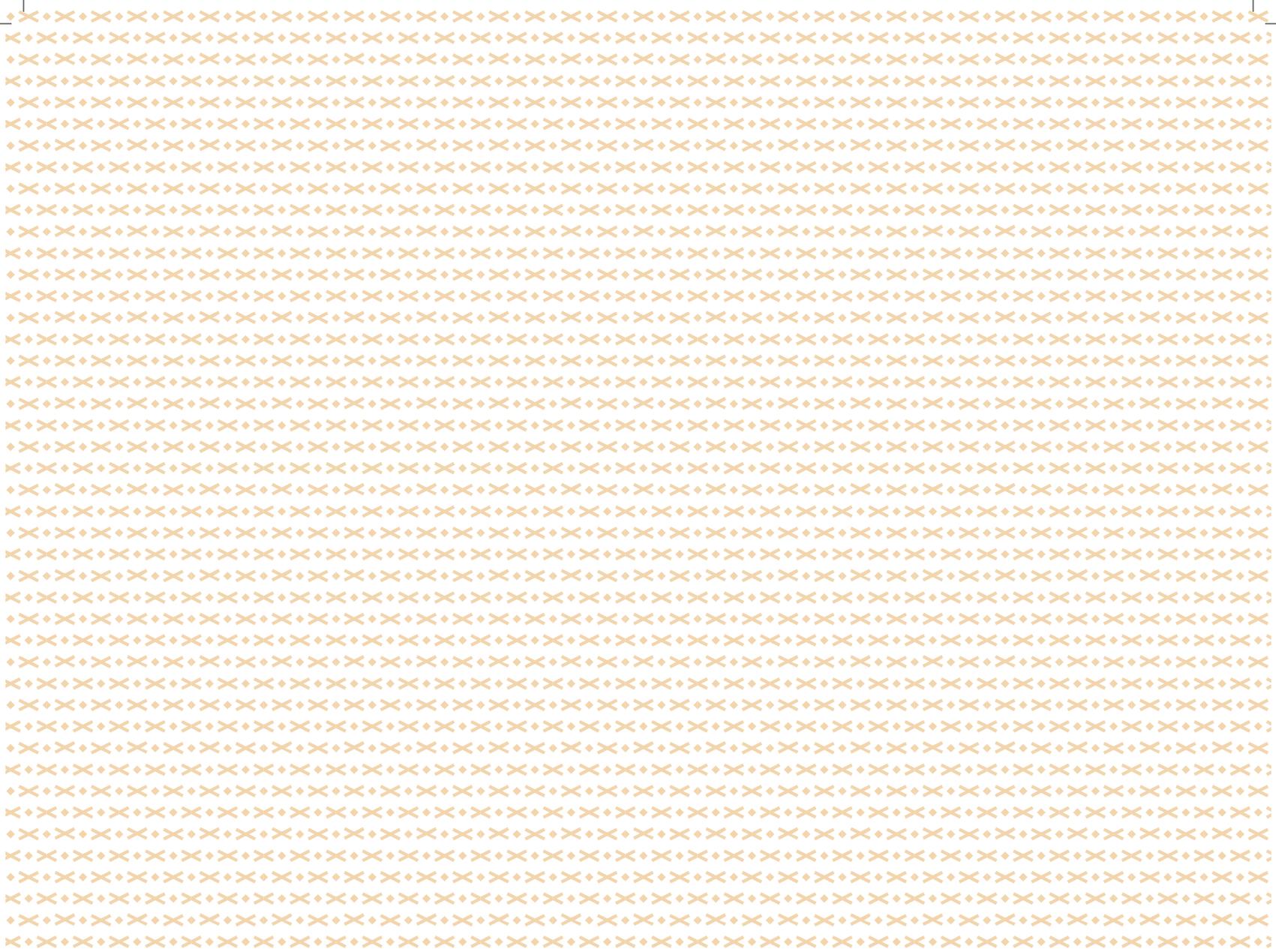
Fresh housemade pesto, parmesan 11

### House Specialty

#### CIOPPINO

Fish stew with tomato broth, shrimp, fresh clams,  
small side of spaghetti marinara, garlic bread 18

<sup>‡</sup>We cannot guarantee any dish to be completely gluten-free



EAT PASTA × DRINK WINE

