

EAT PASTA

PASTINI

DRINK WINE

ANTIPASTI

BRUSCHETTA CLASSICO

Roasted eggplant spread and marinated fresh tomatoes 7.5

ROASTED ARTICHOKE-GARLIC SPREAD WITH BRUSCHETTA

Roasted artichoke hearts and whole garlic, five Italian cheeses 8

PLAIN BRUSCHETTA

Basket of grilled levain bread brushed with olive oil 3

PARMESAN BREAD

Rustic baguette toasted with herb-garlic butter and parmesan, side of marinara sauce 6.5

GARLIC BREAD

Fresh herb-garlic butter 6
add two pieces to any entrée 2

Soup

TODAY'S HOUSEMADE SOUP

from scratch daily
cup/5 bowl/6.5

ANTIPASTO PLATTER

Assortment of Italian meats, cheeses, olives, eggplant spread, marinated tomatoes, field greens 15

SCAMPI

Garlic, butter, sherry, lemon, served with ciabatta 11

TAZZA DELLE OLIVE

Assortment of Italian olives 5

BAKED ITALIAN MEATBALLS

Handmade meatballs, marinara, melted cheese 8

RISOTTO FRITTERS

Hand-shaped risotto balls stuffed with cheese, served on Pastini's marinara 9

MOZZARELLA MARINARA WITH PESTO

Fried mozzarella with marinara and basil pesto 7.5

DEEP FRIED ARTICHOKE HEARTS

Drizzed with garlic butter 8

CALAMARI FRITTI

Lightly breaded calamari served with lemon-caper aioli and spicy marinara 10.5

SALADS

Add chicken to any salad 3.5

FIELD GREENS

Cherry tomatoes, carrots, cucumbers, roasted tomato vinaigrette

6.25/sm 11/lg

Add gorgonzola 1/sm 2/lg

CAESAR SALAD

Crisp romaine, parmesan, housemade croutons

6.25/sm 11/lg

BISTRO SALAD

Field greens, creamy herb-gorgonzola dressing, bacon, tomato, chopped egg, croutons

6.95/sm 12.5/lg

CAPRESE

Fresh mozzarella, roma and sun-dried tomatoes, fresh basil, Kalamata olives, olive oil, balsamic vinegar

6.95/sm 12.5/lg

SPINACH SALAD BALSAMICO

Roasted balsamic onions, fresh tomato, parmesan, hazelnuts, balsamic-red wine vinaigrette

6.95/sm 12.5/lg

CHICKEN CAESAR

Grilled chicken breast, housemade croutons, parmesan 13

ARTICHOKE CHICKEN SALAD

Shredded chicken breast, artichoke hearts, feta, roasted red peppers, olives, field greens, roasted tomato vinaigrette 13

TUNA-WHITE BEAN SALAD

Celery, capers, red onion, red bell pepper, lemon, over greens with balsamic-red wine vinaigrette 13

GRILLED CHICKEN FIORENTINO

Baby spinach, balsamic-red wine vinaigrette, ziti pasta, roasted peppers, artichokes, feta, olives, parmesan 13

PASTINI SALAD SAMPLER

Your choice of three:

Field Greens, Caesar Salad, Bistro Salad, Caprese, Spinach Salad, Artichoke Chicken*, Tuna-White Bean*, Ziti Pasta Salad*, Cup of Soup 14.5

Add a cup of soup for 2.5

**not served with greens*

PASTAS

PASTAS WITH MEAT

SPAGHETTI AND MEATBALLS

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

CAVATAPPI WITH ITALIAN SAUSAGE

Crumbled Italian sausage, cherry tomatoes, spinach, broccolini, olive oil and garlic 13.75

SPAGHETTI CARBONARA

Creamy parmesan sauce, bacon, sweet peas, cracked black pepper 15.5

FIVE CHEESE LASAGNA WITH MEAT SAUCE

Portobello mushrooms, beef and pork meat sauce 14.5

PAPPARDELLE WITH MEAT SAUCE BOLOGNESE

Rich beef and pork ragu, red wine, fresh pappardelle pasta 14.5

SPAGHETTI WITH SPICY SAUSAGE

Crumbled Italian sausage, roasted red peppers, mushrooms, tomatoes, fresh oregano, chili flakes 13.5

BAKED ZITI WITH ITALIAN SAUSAGE

Grilled Italian fennel sausage, tomato-cream sauce, baked with parmesan 13.75

BAKED MANICOTTI

Filled with beef, ricotta and spinach, creamy besciamella sauce, marinara 15.75

PASTAS WITH CHICKEN

FUSILLI ALLA ROMA

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

FETTUCCINI CHICKEN MARSALA

Creamy marsala wine sauce, mushrooms, artichoke hearts, tomatoes 15

LINGUINI PICCATA

Roasted chicken sautéed with butter, garlic, lemon, white wine, capers 14.5

LINGUINI PESTO POLLO

Pesto cream sauce, roasted chicken, artichoke hearts, roasted red peppers 15.5

FETTUCCINI ALFREDO WITH CHICKEN

Classic Alfredo sauce, cracked black pepper 15.5

GLUTEN-FREE OR WHOLE GRAIN PASTA

In most dishes we can substitute gluten-free[‡] ziti or spaghetti; or whole wheat spaghetti

SEAFOOD PASTAS

LINGUINI MISTO MARE

Shrimp, clams, white fish with lemon, butter, garlic, white wine 15.75

SPAGHETTI CON GAMBERETTI

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

CANNELLONI FRUTTI DI MARE

Filled with shrimp, scallops, white fish, creamy besciamella sauce, baked with marinara 16

VEGETARIAN PASTAS

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

LINGUINI WITH BASIL PESTO

Fresh housemade pesto, parmesan 11

CAPELLINI POMODORO ♦

Crushed plum tomatoes, fresh roma tomatoes, garlic, fresh basil, parmesan 12.25
Add roasted chicken 3.5

SPAGHETTI AGLIO E OLIO ♦

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

CAVATAPPI PRIMAVERA ♦

Zucchini, local mushrooms, sweet peas, roasted peppers, broccolini, tomatoes, fresh basil 13.5
Add roasted chicken 3.5

TORTELLINI GORGONZOLA

Three cheese tortellini, gorgonzola sauce, fresh spinach and tomato 15.5

FETTUCCINI ALFREDO

Cream, parmesan, garlic, cracked black pepper 13.5
Add (7) sautéed shrimp 6

RIGATONI ZUCCATI

Roasted butternut squash, local mushrooms, spinach, rosemary, light cream sauce 15

BUTTERNUT SQUASH-GORGONZOLA RAVIOLI

Sage brown butter sauce, toasted hazelnuts 16

MACCHERONI AND CHEESE

Creamy parmesan and white cheddar sauce, parmesan-garlic bread crumbs 14
Add applewood-smoked bacon 2.5

SPAGHETTI MARINARA ♦

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

[‡]We cannot guarantee any dish to be completely gluten-free

Most pastas topped with cheese

SANDWICHES

*Choice of field greens,
Caesar or cup of soup*

TONY'S FAVORITE MEATBALL SANDWICH

Housemade meatballs, melted fontina 10.75

CHICKEN ITALIANO

Artichoke-chicken salad sandwich with olives,
roasted red peppers, feta, lettuce,
sun-dried tomato aioli 10.75

TOMATO AND FRESH MOZZARELLA PANINI

Caprese-style sandwich with
fresh basil pesto 10.75

HAM AND FONTINA PANINI

Natural unpreserved ham, fontina and
provolone, fresh tomato 10.75

PORTOBELLO PANINI

Marinated, grilled local portobello mushrooms,
roasted red peppers, fontina,
sun-dried tomato aioli 10.75

SIDES

BROCCOLINI

Sautéed in garlic and olive oil with fresh herbs 5

SAUTÉED SPINACH

Olive oil, garlic, lemon 5

ROASTED BUTTERNUT SQUASH

Brown butter, sage 5

VEGETABLE SAUTÉ

Zucchini, yellow squash, broccolini,
mushrooms, tomatoes, fresh herbs 5

Additions

Chicken 3.5
Meatball 2
Sliced sausage 3
Crumbled sausage 3
(7) Shrimp 6
Bacon 2.5
Broccolini 2
2 pieces garlic bread 2
Sub three cheese ravioli or tortellini 4
Basket of ciabatta bread 2



Special

SPRING



SMOKED SALMON RAVIOLI

with PARMESAN-LEMON SAUCE
TOMATO CAPER RELISH

Smoked wild Chinook salmon ravioli made with dill-infused pasta, creamy parmesan-lemon sauce and tomato relish with capers and fresh herbs 17



The beautiful Chinook salmon is native to the North Pacific Ocean and river systems of the Northwest. Highly prized for its nutritional value and flavor, Chinook lends itself beautifully to smoking. These tender, plump ravioli are custom-made for us locally by our good friends at Classic Foods in NE Portland.



Wine Pairings

Chardonnay is a classic match for a full-flavored fish like salmon, or you might pair it with a crisp Verdicchio like our Pastini Bianco to complement the fresh herbs in this dish. A lighter red like the Elk Cove Pinot Noir would also be an elegant partner.