



ANTIPASTO

MEATBALLS ALLA NONNA \$13

made with beef, veal, pork, and bread crumbs

served in our house made tomato sauce

BRUSCHETTA AL POMODORO \$15

Grape tomato, cucumber, red onions, basil, olive oil, oregano,

garlic over grilled Italian bread

RAVIOLO DI FROMAGGIO \$9

one handmade cheese ravioli with a brown butter and black truffle sauce

ARAGOSTA ALLA CATALANA \$18

a refreshing lobster salad made with fresh citrus juices lemon and orange,

olive oil, tomato, red onion, spicy mayo, bread crumbs

Advisory:

Consumption of raw or undercooked meats, fish and shellfish may increase the risk of contracting food borne illness.

Allergies:

Please advise your server of any allergies or dietary restrictions before placing your order.



INSALATA

INSALATA DI BURRATA \$18

arugula, tomatoes, extra virgin olive oil, basil and orégano

INSALATA CAPRESE \$11

Sliced and layered tomato, homemade mozzarella and basil

add prosciutto di parma \$5

INSALATA DELLA CASA \$10

extra virgin olive oil, roman lettuce, fennel, carrots,

tomatoes, house made citrus vinaigrette

INSALATA MEDITERRANEA DELLA CASA \$11

arugula, mix cherry tomatoes, red onion, cucumber,

olives, house made citrus vinaigrette

INSALATA CESARE DELLA CASA \$10

roman lettuce, croutons, parmesan cheese,

house made caesar dressing

PROTEINS

GRILLED CHICKEN \$8 GRILLED SHRIMP \$9 TUNA FISH \$8 (cold) LOBSTER \$20 (cold)



PIATTI di PASTA

all pastas at Pasta Vinò are house made

Pappardelle - Maccheroni - Tonnarelli

Substitute Gluten Free Pasta add \$5

TONNARELLI CARBONARA \$24

*thick spaghetti, sauce made with egg yolks and pecorino cheese,
black pepper, and crispy pork cheek*

MACCHERONI BOLOGNESE \$24

tube ribbed pasta, tomato sauce made with pork, beef and veal

MACCHERONI AMATRICIANA \$25

*tube ribbed pasta, spicy tomato sauce
with crispy pork cheek and pecorino cheese*

PAPPARDELLE ALFREDO \$26

rich and creamy sauce made from butter and parmesan cheese

GNOCCHI SORRENTINA \$27

house made tomato sauce, mozzarella and parmigiano cheese

RAVIOLI DI FROMAGGIO \$29

handmade cheese ravioli with a brown butter and black truffle sauce

TONNARELLI AGLIO E OLIO \$22

thick spaghetti, extra virgin olive oil, sauté of pecorino cheese and garlic



LASAGNE ALLA BOLOGNESE \$25
*thin sheets of freshly made egg pasta, layered with tomato sauce
of pork, beef and veal, with ricotta cheese, topped with mozzarella*

LASAGNA DI VERDURE \$25
*thin sheets of freshly made egg pasta, layered with spinach,
portobello mushrooms, zucchini and sun dried tomato*

EGGPLANT PARMIGIANA \$26
*layered lightly breaded and fried eggplant slices, tomato sauce,
mozzarella and parmigiano cheese and basil*

TONNARELLI ALL'ARAGOSTA \$36
thick spaghetti with lobster in a tomato sauce and lime zest

TONNARELLI AL FRUTTI DI MARE \$35
*thick spaghetti with littleneck clams,
PEI mussels and calamari in a pomodoro sauce*

TONNARELLI ALLE VONGOLE \$28
thick spaghetti with clams, parsley and lemon zest

TONNARELLI CACIO E PEPE \$22
thick spaghetti, sauté of pecorino cheese and black pepper

TONNARELLI E MEATBALLS \$25
thick spaghetti, meatballs, parmesan cheese and tomato sauce