

PRIMA DELLA PASTA

SMALL BITES TO SHARE

ZUCCHINE

Marinated Zucchini,
White Balsamic Vinegar,
Basil, Mint 10

CAVOLFIORE

Roasted Cauliflower,
Castelvetrano Olives,
Pine Nuts, Golden
Raisin Vinaigrette 10

ASPARAGI

Grilled Asparagus, Pickled
Fennel, Capers, Parsley 10

INSALATA DI FARRO

Baby Kale, Zucchini,
Asparagus, Spring Onion
Vinaigrette, Fulvi® Pecorino
Romano DOP 10

INSALATA DI FUNGHI

Shaved Raw Mushrooms,
Lani's Farm Greens,
Parmigiano Reggiano® DOP,
Lemon 13

FINOCCHIO

Shaved Fennel, Celery,
Castelvetrano Olives, Fulvi®
Pecorino Romano DOP,
Lemon 13

MOZZARELLA

Housemade Mozzarella,
Extra Virgin Olive Oil,
Sea Salt 12

PROSCIUTTO DI PARMA DOP



Aged 18 Months, Served with
Housemade Tigelle 16

Tales from the Pasta Maker



LA PASTA DEL TAVOLO

Watch and learn as our pastaio handmakes a rotating specialty pasta at "IL TAVOLO," our pasta-making table just behind the bar. Taste the results in two featured dishes, available this month only, then come back next month to experience a new shape!

FILEJA

A semi-long pasta made simply of durum flour & water, fileja are shaped by twisting strands of pasta around a "donacu," or thin cane.



CON RAGÙ DI CECI

Housemade Fileja Pasta, Chickpea Ragù, Greenmarket Spring Onions, Liuzzi Caciocavallo Cheese 23

WINE PAIRING:

Bianco "Leuko" 2020, 'A Vita | Calabria 15/60

CON 'NDUJA

Housemade Fileja Pasta, Tempesta 'Nduja, Cherry Tomato, Basil 28

WINE PAIRING:

Rosso "Tathagata" 2019, Menat | Calabria 20/80

Love and Passion

Our pastai mix, knead, cut, and form each pasta shape following artisanal Italian methods.



New York Water

It's the best!



Farm Fresh Eggs

In order to achieve the rich flavors and golden color in our fresh pasta, we use naturally-fertilized eggs with a bright, red yolk from Sauder's Farm located in Brownstown, Pennsylvania.

Our Flour

Our "grando duro" semolina flour is certified organic and is produced by Molino Grassi, an Italian mill founded in Emilia-Romagna in 1934.



LA PASTA FRESCA

TRADITIONAL FRESH PASTA FROM ITALY'S MANY REGIONS

In northern regions, eggs are combined with soft grano tenero flour where a liquid more adherent than water is needed to make fresh pasta. In the south, the use of grano duro flours like semolina, which is higher in protein than soft wheat flour, requires little else other than water and salt.

• NORD •

TRENETTE

Pesto alla Genovese, Green Beans,
Potato, Grana Padano DOP 20



LIGURIA · 8TH CENTURY

Our housemade fresh pasta dough is extruded through an authentic bronze die to form 4mm wide elliptical ribbons resembling "train tracks."

TAGLIATELLE



Bolognese: Beef, Pork, 18-Month
Prosciutto di Parma DOP 25



EMILIA-ROMAGNA · 15TH CENTURY

To create these rich, golden ribbons, fresh egg pasta dough is double-extruded through a pasta machine, then cut into the perfect size: 0.6mm thick and 8mm wide.

AGNOLOTTI DEL PLIN



Beef, Sausage, Veal Sugo 26



PIEMONTE · 12TH CENTURY

Each plin is folded, pinched and cut by hand, filled with roasted veal shank, roast sugo, soffritto, escarole, coppa, housemade Italian sausage, and Parmigiano Reggiano® DOP.

BIGOLI

Olive Oil Poached Clams,
Lemon, Parsley 26



VENETO · 17TH CENTURY

This thick, slightly rough pasta is crafted by extruding whole wheat dough through a customized bronze die.

• CENTRO •

TONNARELLI

Cacio e Pepe: Fulvi® Pecorino
Romano DOP, Black Pepper 20



LAZIO

This Roman-style spaghetti is made of 80% Italian coarse semolina and 20% twice-ground semolina flour and is cut square at the cross section, resulting in a unique mouthfeel.

MAFALDINE

Braised Rabbit, Mutti Tomatoes,
Carrots, Fulvi® Pecorino
Romano DOP 24



LAZIO · 20TH CENTURY

Named after Princess Mafalda of the House of Savoy, these long, 1 1/2 cm wide ribbons with curled edges are made of durum wheat flour and water. Prior to the ruling of Princess Mafalde, this shape was known as Reginelle, or "little queens."

• SUD •

MALLOREDDUS

Mutti Tomato, Sausage Ragù,
Fulvi® Pecorino Romano DOP 19



SARDEGNA

To form these tiny gnocchi, saffron threads are incorporated by hand into a semolina dough, then rolled it into a thin rope and manually cranked through a machine that creates their shape.

Pasta by the Pound

All of our fresh pastas are housemade and available for purchase at the Fresh Pasta counter.



Please inform your server of any allergies or dietary restrictions. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

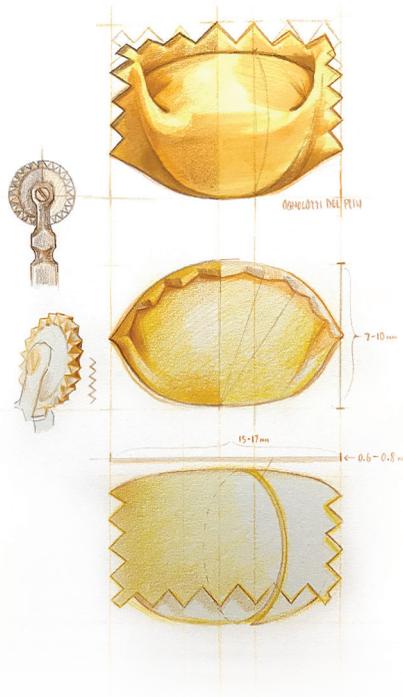
La Pasta Infinita

"There was a mountain made entirely of grated Parmigiano Reggiano cheese, on which lived people who did nothing but make macaroni and ravioli and cook them in capon broth. And then they threw them down, and the more of them you took, the more you had. And nearby ran a rivulet of white wine whose better was never drunk, and without a drop of water in it."

by Bocaccio (1313-1375)
'Decameron' (Day 8, Tale 3)

Italian Translation

"Eravi una montagna tutta di formaggio parmigiano grattugiato, sopra la quale stavan genti che niuna altra cosa facevan che far maccheroni e raviuoli, e cuocergli in brodo di capponi, e poi gli gittavan quindi giù, e chi più ne pigliava più se n'aveva; e ivi presso correva un fiumicel di vernaccia, della migliore che mai si bebbe, senza avervi entro gocciol d'acqua."



EATALLY



IL PASTAIO di Eataly
Tales from the Pasta Maker