

ZUPPA

Chicken Pastine or Pasta Fagioli 6

PRIMI

Billy's Roasted Red Peppers

in-house roasted red peppers with shaved artichoke hearts, pignoli nuts and golden raisins, tossed with white truffle oil 10

Carpaccio of Beef

topped with a wild arugula & vadalia onion salad 10

Bruschetta

toasted foccacia bread topped with plum tomatoes, garlic, fresh basil and parmesan 7

Pane Cotta

sautéed escarole, white beans, garlic, italian bread topped with parmesan cheese & baked in a cassarole 8

Zuppa di Clams

steamed in a roasted garlic, white wine & tomato basil broth served with toasted crustini 10

Roasted Portabello

topped with gorgonzola and toasted pine nuts, served over mixed greens and drizzled with sun-dried tomato oil 9

Broccoli Rabe & Sausage

served with spicy home made sausage and garlic in XVOO 10

Eggplant Rollatini

sautéed eggplant rolled with roasted pepper ricotta baked in our own marinara 9

Herb-Crusted Goat Cheese

served warm over mixed greens, topped with caramelized onions, oven-dried tomatoes, & a toasted crostini 10

Fried Fresh Mozzarella

served with a lemon caper raddachio sauce 9

INSALATA

Classic Caesar

crispy romaine lettuce tossed in a zesty anchovy and parmesan dressing, topped with garlic croutons 7

Insalata Mista

romaine and radicchio tossed with a balsamic vinaigrette topped with crumbled gorgonzola cheese and plum tomatoes 6

Warm Spinach Salad

topped with caramelized onions, wild mushrooms, sun-dried tomatoes & gorgonzola in a warm balsamic dressing 9

Arugula & Prosciutto di Parma

wild italian arugula & red onions tossed in lemon & XVOO served on a bed of prosciutto di parma 9

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PASTA

All pastas are fresh and made in-house.

Marinara

bucatini tossed in a plum tomato sauce with fresh garlic, basil and spices 13

Arrabbiata

bucatini tossed in a plum tomato sauce with fresh garlic, basil, spices and crushed red pepper 13

Alfredo

black pepper fettuccine tossed in a heavy cream sauce of garlic and reggiano parmesan 15
add chicken 6 add shrimp 10

Ali Olio with Anchovies

angel hair and toasted garlic in EVOO finished with anchovies and crushed red pepper 14

“Pasta Così”

penne with sautéed broccoli rabe, sweet crumbled sausage, white beans, sun-dried tomatoes and garlic topped with parmesan cheese 18

Bolognese

parsley and garlic rigatoni in a classic tomato meat sauce with veal, beef and pork 17

Capricciosa

penne with wild mushrooms, sun-dried tomatoes, olives, capers and garlic deglazed with balsamic vinegar and finished with extra virgin olive oil and fresh parsley 16

Salsicce & Finocchietto

roasted red pepper fusilli and sautéed sweet crumbled sausage, toasted fennel seed, garlic and marinara with a touch of cream and parmesan 17

Gorgonzola di Marino

spinach linguine and sautéed chicken breast with plum tomatoes, spinach and toasted pignoli nuts, simmered with chicken broth, gorgonzola and herbs 17

Amatriciana

bucatini with diced onions, pancetta, smoked bacon and garlic in a tomato sauce finished with white wine and crushed red pepper 16

Mulberry Street Special

spinach linguine tossed in a fresh clam sauce, red or white 17

Puttanesca

angel hair pasta with plum tomatoes, capers, anchovies, and black olives drizzled with extra virgin olive oil 16

Vodka Sauce

roasted red pepper fusilli tossed in a pink vodka sauce, finished with scallions 14
add chicken 6 add shrimp 10 add lobster 12

Famous Lobster Ravioli

served with a roasted plum tomato and garlic sauce 19



Ravioli may be substituted for any pasta.

Cheese Ravioli ... add 3 • Lobster Ravioli w/ spinach pasta ... add 5

Wild Mushroom w/ parsley & garlic pasta ... add 4 • Gorgonzola & Walnut ... add 4

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Our kitchens prepare foods that may come in contact with peanuts, tree nuts and soybeans.

PIATTI

Scampi Così

jumbo shrimp tossed with plum tomatoes, artichoke hearts, and sweet green peas in our signature scampi butter served over angel hair pasta 22

Grilled Pork Chop

served in a herb brown sauce with white beans, plum tomatoes, spicy cherry peppers and scallions served over broccoli rabe 23

Saltimbocca

sautéed tender veal or chicken layered with parma prosciutto and sage served over spinach topped with wild mushrooms and a marsala brown sauce

Chicken 17 Veal 19

Chilean Sea Bass

herb seared, served over lobster and white truffle mashed potato with a lemon butter white wine sauce, capers and cherry tomatoes 28

Sole Florentine

fresh filet of sole, egg dipped and sauteed in lemon, butter, and white wine served over spinach and shitake mushrooms 19

Bracciole

rolled beef with golden raisins, pignoli nuts and parmesan simmered til tender in our own marinara sauce and served over rigatoni 18

Grilled 14 oz. Veal Chop

grilled in a porcini mushroom reduction, served with white truffle mashed potato and a grilled vegetable 28



Billy DiLegge

Over the years, I've had the chance to develop many friends and loyal customers, some I see several times a week and others on special occasions, either way, you have all supported the place I call "home".

You have joined me at my dining table and it will continue to be great fun as we enter our 17th year.

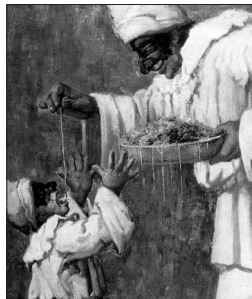
Entering this second decade you will continue to make this a "special" kind of restaurant,

I thank all of you for that.

If you ever have any questions at all, just ask, I will be happy to share anything

I have learned over the years. I love wine and food, as you can well see, and

if I can pass on some insight after many years of trial and error on hectic Saturday nights or while catering a wedding for 200, then let me do so. Thank you for your continued support!



Your patience is always appreciated, please keep in mind that all of our entrees are prepared to order.

Pasta Così would be happy to cater your special occasion. Catering services on and off premises are available.

From small parties to weddings, our professional food service will make your event a memorable one.