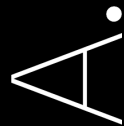


 **PASTA BAR**
NEW YORK



PLAYLIST





FROM MILANO TO NEW YORK (AND MIAMI SOON)

AUTHENTIC ITALIAN CUISINE CURATED BY CHEF ESTHER PEDRAZZOLI.
TRADITION MEETS MODERN FAIR.

PANE DELLA CASA 7

HOUSE-MADE FOCACCIA, TARALLI PUGLIESI, EXTRA VIRGIN OLIVE OIL,
CREMA DI RICOTTA

ANTIPASTI

CROCCHETTE DI POLLO 6 per unit (minimum two per order)

ORGANIC CHICKEN CROQUETTES, PARMIGIANO, JALAPENO MAYO

HOMEMADE BURRATA 32

BASIL OIL, POMODORO JAM, PISTACHIO, HOUSE-MADE TOASTED BREAD

CARPACCIO DI SALMONE 25

HOUSE-MARINATED ATLANTIC SALMON, PICKLED ONIONS, PARMIGIANO,
LEMON OIL, ARUGULA DRESSING, YUCA CRUNCH

SEASONAL MUSHROOMS 25

CHEF'S SELECTION OF FUNGI, PINE NUT VELOUTE, CRISPY BREAD, HERB &
GARLIC INFUSION

WAGYU STEAK TARTARE 29

WAGYU BEEF, CAPERS, AIOLI, MUSTARD, HOUSE-MADE BRIOCHE

JAMON PATA NEGRA 50

JAMON IBERICO PATA NEGRA FROM SPAIN, CROSTINI DI POMODORO

INSALATE

CHEF'S SALAD 23

PERSIAN CUCUMBER, AVOCADO CREAM, CHERRY TOMATO, PICKLED
ONIONS, FETA CHEESE, YUZU KOSHO, CUCUMBER DRESSING

THE GEM 19

GRILLED ORGANIC LITTLE GEM LETTUCE, SALSA TONNATA, PARMIGIANO,
CRISPY BREAD

PIZZA TO SHARE

AL TARTUFO 60

STUFFED FRIED PIZZA, CACIOCAVALLO CHEESE, RICOTTA, BLACK TRUFFLE

PATA NEGRA 60

STUFFED FRIED PIZZA, JAMON IBERICO PATA NEGRA FROM SPAIN,
TOMATO, CACIOCAVALLO CHEESE, RICOTTA,

PASTA TASTING

CHEF'S SELECTION OF FIVE OF OUR FINEST PASTA DISHES,
PRESENTED IN TASTING PORTIONS **TO BE SHARED BY TWO GUESTS.**
AN ELEVATED EXPERIENCE FOR TRUE PASTA LOVERS

150

PASTA

SIGNATURE

TAGLIATELLE AL TARTUFO NERO 49

PARMIGIANO FONDUE, BLACK TRUFFLE

PAPPARDELLE SALSICCIA 33

HOUSE-MADE IBERIAN SAUSAGE, ASPARAGUS, BREADCRUMBS

FUSILLONI PICCANTI 29

YELLOW & ORANGE BELL PEPPERS, PEPERONCINO, SUN GOLD TOMATOES,
PARMIGIANO, BASIL

PACCHERI LOBSTER (DRY PASTA) 49

LOBSTER, BISQUE, SCALLIONS, CHERRY TOMATO

CLASSICHE

TONNARELLI CACIO E PEPE 30

PECORINO FONDUE, BLACK PEPPER // ADD BLACK TRUFFLE 18

VITTORIO PACCHERI A NY (FOR TWO GUESTS) 72

CREAMY TOMATO SAUCE MADE OF '3 POMODORI', EXTRA VIRGIN OLIVE OIL, BASIL,
PARMIGIANO, WARM HOUSE-MADE BREAD. SERVED TABLE SIDE

TAGLIATELLE AL RAGU BOLOGNESE 33

BOLOGNESE RAGU (BEEF, LAMB & PORK), PARMIGIANO

SPAGHETTI ALLE VONGOLE 36

MANILLA CLAMS, CALABRIAN CHILLI, AROMATIC BREADCRUMBS

HANDMADE + RIPIENA

AGNOLOTTI DI CARNE 34

ROAST OF VEAL, BEEF & PORK, SPINACH, SUGO DI ARROSTO, PARMIGIANO, LIME
ZEST

'UOVO' IN RAVIOLO 32

SPINACH, RICOTTA, EGG YOLK, BLACK TRUFFLE