

# PASTA BAR

## ANTIPASTI

prosciutto 10    fritto misto 9    Olives 5

Local farm vegetables 10

Local egg, greens, Parmigiano, warm garlic and anchovy vinaigrette, crostini 7

Buffalo Mozzarella, basil pesto, heirloom tomatoes, anchovies 10

Local lettuces, Queen Creek Olive Oil, lemon 5

Fried Buffalo Mozzarella, marinara crudo 10

## PASTA

Bavette al Cedro ~ lemon, Italian butter, Parmigiano 11

Bavette Cacio e Pepe ~ black pepper, Italian butter, Pecorino 9

Chitarra alla Carbonara ~ guanciale, farm egg, local onion, Pecorino 14

Chitarra al'Amatriciana ~ guanciale, onion, parsley, hot pepper, tomato 15

Fettuccini e Finocchio ~ fennel pesto, raisins, pine nuts, hot peppers, lemon, anchovy 12

Orecchiette alla Puttanesca ~ twelve ingredients from the Neapolitan streetwalker's pantry 12

Fettuccini Tagliatta ~ charred rib-eye, arugula, cherry tomatoes, roasted garlic, Parmigiano 17

Orecchiette con Salsiccia ~ home-made sausage, greens, Pecorino 15

Gnocchi alla Lupa ~ sweet and spicy fennel sausage ragu 15

## SIDES

Slow Roasted Pork Shoulder 9

Braised Greens 3

Heirloom Tomato 3

Crumbly Sausage Patties 9

Slow Roasted Local Lamb 9

Warm Calamari 7

Beef Meatballs 7

Desert Sweet Shrimp 7

## BEVERAGES

San Pelligrino 3

Mexican Coke(.5 liter) 3

Capt'n Eli's Lemon, Lime 3

Aqua Panna 3

Boylan Diet Cola 3

Aranciata 3

Empire Cream Soda 3

Abita Root Beer 3

Limonata 3

Iced Tea 2

Espresso 2

*PastaBar uses as many products from as many local farmers, ranchers and producers as possible!*

*We are happy to provide a list of all of these great Arizona Artisans so our guests can enjoy their products at home!*