

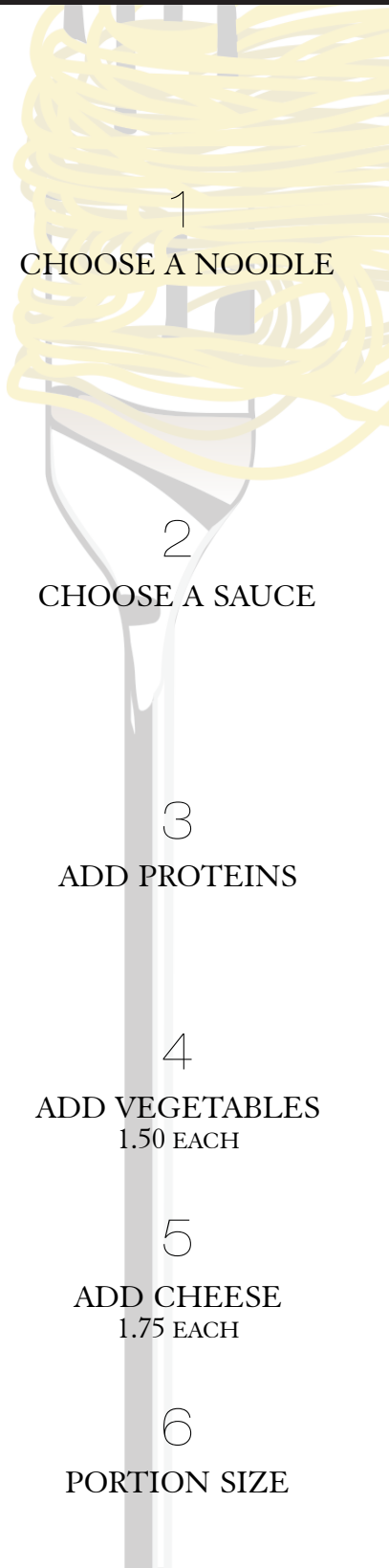
C | A O  
pasta bar

*a create your own pasta place*

*we source local ingredients  
we offer healthy & gluten free options  
we make all of our sauces and noodles in house  
we clean up the mess*

*remember, its not our pasta bar, its yours!*

# create your own pasta



1  
CHOOSE A NOODLE

homemade pastas		
long	gnocchi	stuffed
fettucce basil pappardelle spinach linguine	ricotta cheese sweet potato spinach & ricotta	mushroom & goat veal & prosciutto ricotta cheese
3.50	4.00	4.50

gluten free & pastas	
fettuce penne gnocchi risotto	penne spaghettini rigatoni
3.50	1.50

2  
CHOOSE A SAUCE

bosco pesto	tomato arrabiatta aglio e olio	bolognese carbonara	blush alfredo
3.00	2.00	3.50	2.50

3  
ADD PROTEINS

in the sauce	
shrimp scallops	pancetta chicken
4.50	4.00

on the side		
osso buco veal scallopini	meatballs chicken parmigiana lemon chicken	salmon fillet stuffed chicken
12.00	8.00	9.00

4  
ADD VEGETABLES  
1.50 EACH

asparagus artichokes	broccoli baby spinach	mushrooms onions	peas red pepper	sundried tomatoes zucchini
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5  
ADD CHEESE  
1.75 EACH

asiago	goat	gorgonzola	mozzarella
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6  
PORTION SIZE

half	full	platter
7.00	11.00	16.00

*"good things take time but great things take work"*

*please enjoy our complimentary house made focaccia bread board while we work hard to create your customized meal and experience*

please inform your server of any food allergies prior to placing your order

# our creations

## appetizers

**calamari**  
cornmeal dusted  
pickled fennel  
basil balsamic

14.50

**pesto shrimp**  
sauteed shrimp  
pesto garlic  
focaccia crostini

12.50

**bruschetta**  
focaccia bread  
mozzarella  
baked

6.50

**arancini**  
3 cheese  
rice balls  
tomato basil

12.50

**antipasto**  
cured meats  
cheeses  
vegetables

18.00

**raviolo**  
spinach & ricotta filled  
tomato basil  
mozzarella

10.50

## soups

**stracciatella**  
egg, cheese & parsley  
poultry broth

5.50

**triangle tomato**  
handcut egg noodles  
baby spinach  
tomato broth

5.50

**minestrone**  
vegetables & legumes  
tomato broth

6.50

**tortellini**  
cheese filled tortellini  
poultry broth

6.50

## salads

### garden

tomato | cucumber | bocconcini cheese | basil | garlic | olive oil

### caesar

romaine | pancetta | focaccia croutons | housemade dressing

9.00

### apple | cranberry

greens | walnuts | goats cheese | apple & dijon dressing

### fig | pear

greens | red wine soaked figs | gorgonzola cheese | walnuts | fig vinaigrette

**chicken breast**  
7.00

**salmon fillet**  
9.00

## mains

### osso buco

red wine braised beef shanks | creamy polenta | rapini

26.00

### stuffed chicken

pear, onion, fig & gorgonzola stuffed chicken breast  
spinach linguine alfredo

24.00

### salmon

seared skin-on | sweet pea risotto  
balsamic glaze

24.00

### chef's carne

a seasonally inspired locally sourced red meat entree  
inquire with your server

### lasagna

bolognese sauce | bechamel | mozzarella cheese

18.00

### baked parmigiana

portobello mushroom | eggplant | baby spinach  
tomato basil

17.00

### ciao trio

linguini alfredo | chicken parmigiana | lasagna

21.00

### chef's pasta

a seasonally inspired locally sourced pasta creation  
inquire with your server

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