

CATERING MENU

LET US *Cater*
TO YOU

BASTA PASTA CATERING

We bring all of your favorite dishes to you for a memorable, hassle-free event! Contact us today for more information about our catering services. All catering menu items serve up to 8 people.

443.920.3477

House Specialties

CHICKEN PICATTA*	70
CHICKEN MARSALA*	80
CHICKEN ALFREDO	60
CHICKEN OR SAUSAGE CACCIATORE	60
BLACKENED CHICKEN ALFREDO	60
PENNE ALLA VODKA add chicken 16 add shrimp 30	45
FETTUCCINE CARBONARA	55
TORTELLONI PESTO served with basil cream	55
PENNE MARINARA	25
CHICKEN FLORENTINE TORTELLONI grilled chicken, alfredo, wilted spinach, mozzarella	70

From the Oven

CHICKEN PARMIGIANA*	70
EGGPLANT PARMIGIANA*	55
LASAGNA	64
BAKED PENNE	53
STUFFED SHELLS MARINARA add bolognese 10	45

* Entrées served with a tray of your choice of pasta, broccoli, roasted potatoes.

We recommend penne pasta to ensure quality. Other types of pasta and gluten free options are available by request.

For any Salad: Add Chicken 16

All salads are served with a complimentary pan of bread.

Lighter Fare

CHICKEN UMBERTINA*	70
GARDEN VEGETABLE PENNE	45
SALMON CAPPELLINI	70
WILD MUSHROOM CAPELLINI	45
VEGETALI	50

For any Light & Healthy Entrée:
Add Chicken 16 / Add Shrimp 30

Seafood

10 OZ COLOSSAL CRAB CAKES (8 PIECES) served with a tray of roasted potatoes or a tray of broccoli	MARKET PRICE
5 OZ COLOSSAL CRAB CAKES (8 PIECES) served with a tray of roasted potatoes or a tray of broccoli	MARKET PRICE
HONEY SALMON (8 PIECES) served with a tray of roasted potatoes or a tray of broccoli	150
SHRIMP & SCALLOP LUCIANO	90
SHRIMP MARINARA	72
SHRIMP SCAMPI	76
SHRIMP ALFREDO	78
OLD BAY CRAB PASTA	75

Desserts

CHEESECAKE (10 SLICES)	62
STRAWBERRY CHEESECAKE (10 SLICES)	67
TIRAMISU	55
CANNOLI PLATTER (16 PIECES)	35



443.920.3477 | 5957 Exchange Drive, Eldersburg, MD 21784

SUNDAY - THURSDAY | FRIDAY - SATURDAY
11:30AM - 9PM | 11:30AM - 10PM

Visit us at bastaeldersburg.com or



www.facebook.com/bastapastaeldersburg



5957 Exchange Drive
Eldersburg, MD 21784 | 443.920.3477



Antipasto

BLACK MUSSELS
Sautéed in a white wine garlic sauce,
served with ciabatta toast points 15

FRIED CALAMARI
Served with marinara sauce 16

MINI FRIED CRAB CAKES
Served with remoulade
sauce **Market Price**

BASTA CAPRESE GF
Prosciutto, tomatoes, fresh mozzarella,
artichokes, roasted red peppers, capers,
balsamic reduction 12

MOZZARELLA CAPRESE GF
Mozzarella, tomatoes, basil, EVOO 11

CRAB DIP GF
Served with toasted Italian bread
Market Price

BRUSCHETTA
Tomatoes, basil, garlic, fresh
herbs, EVOO, Italian bread 10

ZUCCHINI CHIPS
Served with marinara sauce 10

CRAB TOAST
Jumbo lump crab imperial on
toasted Italian bread **Market Price**

FIG & GOAT CHEESE PLATTER
Honey goat cheese spread, toasted
almonds, broiled figs, grilled
ciabatta 13

Paninis

Paninis served with fries or
spring green salad

STEAK AND CHEESE
Diced filet mignon, cheese blend,
mayonnaise, caramelized onions and
mushrooms 16

BASILICO
Grilled chicken breast, mozzarella,
roasted red peppers, basil pesto
spread 11

CRAB MELT
Blue crab, applewood smoked
bacon, four cheese blend 19

CHICKEN PARMESAN
Marinara, mozzarella 13

Sides \$4

FRENCH FRIES

ROASTED POTATOES

VEGETABLES

Broccoli,
Spinach (+3),
Asparagus (+4)

BRUSSEL SPROUTS (+4)

PASTAS

Penne, Spaghetti, Linguine,
Rotini, Capellini, Gluten
Free Penne, Egg Fettuccine

SAFFRON RISOTTO (+4)

MAC & CHEESE (+4)

All side dishes are available with both
the lunch and dinner menu items.

Soup & Salad

Cup 7 / Bowl 8

CREAM OF CRAB

MARYLAND CRAB GF
SOUP OF THE DAY Cup 6 / Bowl 7
SOUP, SALAD AND BREADSTICKS 16

SALMON GF
Mixed greens, baby spinach,
strawberries, goat cheese, candied
walnuts, raspberry vinaigrette 18

STRAWBERRY BALSAMICO GF
Baby spinach, strawberries,
mozzarella, candied walnuts, red
onions, aged balsamic vinaigrette 12

SURF AND TURF GF
Mixed greens, red onions, vine
tomatoes, feta, jumbo shrimp, grilled
steak, ciabatta toast points, aged
balsamic reduction, EVOO 19

CAESAR
Romaine, Pecorino Romano, caesar
dressing 9

Add to any salad: Chicken 8 / Shrimp 8
Steak 12 / Salmon 12

Sandwiches & Wraps

Sandwiches & wraps served with
fries or spring green salad

CRAB CAKE SANDWICH
Broiled or fried, lettuce, tomato,
brioche bun **Market Price**

BASTA SMASH URGER
Two 5 oz short rib & brisket patties,
applewood smoked bacon, cheddar,
caramelized onions, lettuce, tomato 16

PHILLY CHEESESTEAK SUB
Lettuce, tomatoes, sautéed onions,
provolone cheese, mayonnaise 14

SEAFOOD WRAP
Crab cake, shrimp, applewood smoked
bacon, lettuce, tomato, onion,
Old Bay, mayonnaise **Market Price**

CHICKEN CAESAR WRAP
Romaine, grilled chicken,
Pecorino Romano, crouton crumble,
caesar dressing 11

HONEY BEAR WRAP
Fried chicken tenders, spring greens,
tomato, onion, applewood smoked
bacon, honey mustard, four cheese
blend 13

Pizza

PAN STYLE
10 inch 12 / 14 inch 14

TOPPINGS:

Half 15 / Whole 3
Pepperoni, sausage, applewood
smoked bacon, green peppers,
onions, mushrooms, black olives



Lighter Fare

CHICKEN UMBERTINA* GF
Asparagus, artichokes, vine
tomatoes, garlic, EVOO 15
With Chicken 15 / Veal 17

SALMON CAPELLINI GF
Roasted tomatoes, wild mushrooms,
spinach, white wine sauce, EVOO,
Pecorino Romano 15

CAPELLINI CAPRESE GF
San Marzano tomatoes, mozzarella,
garlic, basil, EVOO, Pecorino
Romano 12

FETTUCCINE GYPSY PESTO GF
Artichokes, vine tomatoes, spinach,
mushrooms, roasted red peppers,
kalamata olives, pesto 13

VEGETALI
Artichoke hearts, kalamata olives,
broccoli, roasted tomatoes, capers,
pomodoro sauce, Pecorino
Romano, rotini 13

WILD MUSHROOM CAPELLINI GF
Wild mushrooms, roasted red peppers,
spinach, EVOO, Pecorino Romano 12

GARDEN VEGETABLE PENNE GF
Peppers, carrots, vine tomatoes,
spinach, zucchini, EVOO, Pecorino
Romano 12

Entrées with * served with a side

House Specialties

JUMBO LUMP CRAB CAKE*
Broiled or fried **Market Price**

RISOTTO MILANESE
Jumbo shrimp, scallops, blue crabs,
zucchini, carrots, saffron risotto 15

SHRIMP & SCALLOP LUCIANO
Roasted red peppers, spinach, white
wine butter sauce, linguine 14

BLACKENED CHICKEN & SHRIMP GF
Cajun alfredo, penne 15

VEAL MEATBALL SPAGHETTI
Pepperoncinis, mozzarella, marinara,
Pecorino Romano 13

TORTELLONI PESTO
Applewood smoked bacon,
mushrooms, peas, basil pesto 13

SPAGHETTI BOLOGNESE
Tossed in our beef ragu 13

Entrées with * served with a side

Italian Classics

SALTIMBOCA*
Prosciutto, spinach, provolone, lemon
wine sauce
With Chicken 15 / Veal 17

PICCATA*
Mushrooms, capers, lemon
butter sauce
With Chicken 13 / Veal 16

MARSALA*
Mushrooms, marsala wine sauce
Chicken 15 / Veal 17

SHRIMP SCAMPI
Roasted red peppers, chives, lemon
garlic butter sauce, linguine 14

CHICKEN ALFREDO GF
Broccoli, fettuccine, light pecorino
cream sauce 14

CACCIATORE GF
Bell peppers, onions, mushrooms,
marinara, linguine
With Chicken 15 / Sausage 14

PENNE ALLA VODKA GF
Peas, applewood smoked bacon, light
vodka cream sauce 12
With Chicken 15 / Shrimp 17

FETTUCCINE CARBONARA GF
Applewood smoked bacon,
mushrooms, grilled asparagus,
pecorino cream sauce 13

Entrées with * served with a side

From the Oven

PARMESAN*
With Eggplant 12 / Chicken 15

LASAGNA
Layers of pasta, bolognese, ricotta,
mozzarella, marinara sauce 13

BAKED PENNE
Bolognese, ricotta, mozzarella 13

STUFFED SHELLS
Ricotta filled shells, mozzarella
With Marinara 12 / Bolognese 13

Entrées with * served with a side



Antipasto

BLACK MUSSELS
Sautéed in a white wine garlic sauce,
served with ciabatta toast points 15

FRIED CALAMARI
Served with marinara sauce 16

MINI FRIED CRAB CAKES
Served with remoulade sauce
Market Price

LAMB CHOPS GF
4 lollipop lamb chops over mixed
greens, basil pesto, balsamic
reduction 16

MOZZARELLA CAPRESE GF
Mozzarella, tomatoes, basil, EVOO 11

BASTA CAPRESE GF
Prosciutto, tomatoes, fresh mozzarella,
artichokes, roasted red peppers,
capers, balsamic reduction 12

CRAB DIP GF
Served with toasted Italian bread
Market Price

CRAB PRETZEL
Pretzel pieces, crab dip, four cheese
blend **Market Price**

BRUSCHETTA
Tomatoes, basil, garlic, fresh herbs,
EVOO, toasted Italian bread 10

ZUCCHINI CHIPS
Served with marinara sauce 10

CRAB TOAST
Jumbo lump crab imperial on toasted
Italian bread **Market Price**

FIG & GOAT CHEESE PLATTER
Honey goat cheese spread, toasted
almonds, broiled figs,
grilled ciabatta 13

House Specialties

CHICKEN CHESAPEAKE*
Egg battered and topped with our
signature crab cake, roasted red
peppers, creamy lemon butter sauce
Market Price

BLACKENED CHICKEN & SHRIMP GF
Cajun alfredo, penne 24

VEAL MEATBALL SPAGHETTI
Pepperoncinis, mozzarella, marinara,
Pecorino Romano 18

TORTELLONI PESTO
Applewood smoked bacon,
mushrooms, peas, basil pesto 18

SPAGHETTI BOLOGNESE
Tossed in our beef ragu 17

Entrées with * served with a side

Soup & Salad

Cup 7 / Bowl 8

CREAM OF CRAB

MARYLAND CRAB GF
SOUP OF THE DAY Cup 6 / Bowl 7

**BOTTOMLESS SOUP, SALAD AND
BREADSTICKS 18**

SALMON GF
Mixed greens, baby spinach,
strawberries, goat cheese, candied
walnuts, raspberry vinaigrette 19

STRAWBERRY BALSAMICO GF
Baby spinach, strawberries,
mozzarella, candied walnuts, red
onions, aged balsamic vinaigrette 14

SURF AND TURF GF
Mixed greens, red onions, vine
tomatoes, feta, jumbo shrimp, grilled
steak, ciabatta toast points, balsamic
reduction, EVOO 21

CAESAR
Romaine, Pecorino Romano, caesar
dressing 11

Add to any salad: Chicken 6 / Shrimp 8
Steak 12 / Salmon 12

Lighter Fare

CHICKEN UMBERTINA* GF
Asparagus, artichoke hearts, vine
tomatoes, garlic, EVOO 20

SALMON CAPELLINI GF
Roasted tomatoes, wild mushrooms,
spinach, white wine sauce, EVOO,
Pecorino Romano 19

CAPELLINI CAPRESE GF
San Marzano tomatoes, mozzarella,
garlic, basil, EVOO, Pecorino Romano 17

FETTUCCINE GYPSY PESTO GF
Artichoke hearts, vine tomatoes,
spinach, mushrooms, roasted red
peppers, kalamata olives, pesto 17

VEGETALI
Artichoke hearts, kalamata olives,
broccoli, roasted tomatoes, capers,
pomodoro sauce, Pecorino Romano,
rotini 17

WILD MUSHROOM CAPELLINI GF
Wild mushrooms, roasted red peppers,
spinach, EVOO, Pecorino Romano 18

GARDEN VEGETABLE PENNE GF
Peppers, carrots, vine tomatoes,
spinach, zucchini, EVOO, Pecorino
Romano 17

Add to any entrée: Chicken 6 / Shrimp 8
Steak 12 / Salmon 12

Entrées with * served with a side

Italian Classics

SALTIMBOCA*
Prosciutto, spinach, provolone,
lemon wine sauce
With Chicken 20 / Veal 26

PICCATA*
Mushrooms, capers, lemon butter
sauce
With Chicken 19 / Veal 26

MARSALA*
Mushrooms and marsala wine sauce
With Chicken 20 / Veal 26

SHRIMP SCAMPI
Roasted red peppers, chives,
lemon garlic butter sauce, linguine 23

CHICKEN ALFREDO GF
Broccoli, fettuccine, light pecorino
cream sauce 19

CACCIATORE GF
Bell peppers, onions, mushrooms,
marinara, linguine
With Chicken 20 / Sausage 19

PENNE ALLA VODKA GF
Peas, applewood smoked bacon,
light vodka cream sauce 17
With Chicken 21 / Shrimp 24

FETTUCCINE CARBONARA GF
Applewood smoked bacon,
mushrooms, grilled asparagus,
pecorino cream sauce 19

Entrées with * served with a side

From the Oven

PARMESAN*
With Eggplant 17 / Chicken 20 / Veal 24

LASAGNA
Layers of pasta, bolognese, ricotta,
mozzarella, marinara sauce 18

BAKED PENNE
Bolognese, ricotta, mozzarella 17

STUFFED SHELLS
Ricotta filled shells, mozzarella
With Marinara 17 / Bolognese 18

CHICKEN FLORENTINE TORTELLONI
Tortelloni, grilled chicken, wilted
spinach, alfredo, fresh mozzarella 19

Entrées with * served with a side

Pizza

PAN STYLE
10 inch 12 / 14 inch 14

TOPPINGS:

Half 15 / Whole 3
Pepperoni, sausage, applewood
smoked bacon, green peppers,
onions, mushrooms, black olives

Steak & Seafood

NY STRIP GF
14 oz CreekStone USDA choice
center cut Certified Angus Beef with
creamy bacon brussel sprouts and
roasted potatoes 37
Add crab cake **Market Price**

FILET MIGNON GF
8 oz USDA choice center cut
Certified Angus Beef with asparagus
and roasted potatoes 38
Add crab cake **Market Price**

COFFEE RUBBED RIBEYE
16 oz USDA CreekStone Farms Black
Angus Beef with sweet potato hash
and asparagus 41

JUMBO LUMP CRAB CAKE*
Broiled or fried **Market Price**

SEAFOOD PRIMAYERA
Clams, mussels, shrimp, scallops,
broccoli, white wine garlic butter
sauce, spaghetti 26

RISOTTO MILANESE GF
Jumbo shrimp, scallops, blue crab,
peas, zucchini, carrots, saffron risotto 24

HONEY SALMON GF
Honey glazed salmon with
asparagus and roasted potatoes 24

SALMON MEDITERRANEO
Pan-seared salmon, asparagus, feta,
basil, balsamic glaze with sweet
potato hash 25

SHRIMP IMPERIAL*
Jumbo shrimp topped with crab,
imperial sauce **Market Price**

SHRIMP & SCALLOP LUCIANO
Roasted red peppers, spinach, white
wine butter sauce, linguine 24

SHRIMP FRA DIAVOLO GF
Linguine, spicy marinara 23

CAST IRON SCALLOPS GF
Served in a cast iron skillet, garlic
butter, white wine sauce with
creamy bacon brussel sprouts 29

SEAFOOD PASTA GF
Shrimp, scallops, crab, choice of
linguine marinara or fettuccine
alfredo 26

BABY CLAMS LINGUINE GF
Choice of marinara, light cream
sauce or garlic EVOO 18

Entrées with * served with a side

Consuming raw or undercooked
meats, eggs, poultry or shellfish
increases your risk of foodborne
illness.

If you have any known food
allergies, please let us know
before ordering.

GF Indicates menu item can be prepared gluten free, please inquire within.

Our Crab Cakes can also be prepared gluten free with 4 hours advance notice.