

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

Antipasto

| | |
|---|--------------|
| MINI FRIED CRAB CAKES (20 PIECES) | MARKET PRICE |
| CRAB DIP | MARKET PRICE |
| FRIED CALAMARI | 47 |
| BRUSCHETTA | 30 |
| MOZZARELLA CAPRESE | 40 |
| ZUCCHINI CHIPS | 30 |
| JUMBO WINGS (20 PIECES) <small>Available in Plain, Buffalo, BBQ, Old Bay, Honey Old Bay, & Garlic Parmesan</small> | 36 |
| MEATBALLS (16 PIECES) | 42 |
| CRAB TOAST (10 PIECES) | MARKET PRICE |
| BUTTERMILK CHICKEN TENDERS (16 PIECES) | 32 |

Soup 1 quart

| | |
|---------------|----|
| CREAM OF CRAB | 22 |
| MARYLAND CRAB | 20 |

Salad

| | |
|----------------------|----|
| GARDEN HOUSE | 30 |
| CAESAR | 30 |
| STRAWBERRY BALSAMICO | 38 |
| SURF AND TURF | 75 |
| GREEK | 35 |

For any Salad: Add Chicken 16

All salads are served with a complimentary pan of bread.

House Specialties

| | |
|---|----|
| CHICKEN PICCATA* | 70 |
| CHICKEN MARSALA* | 80 |
| CHICKEN ALFREDO | 60 |
| BLACKENED CHICKEN ALFREDO | 60 |
| PENNE ALLA VODKA <small>add chicken 16 add shrimp 30</small> | 45 |
| FETTUCCINE CARBONARA | 55 |
| TORTELLONI PESTO | 55 |
| PENNE MARINARA | 25 |
| CHICKEN FLORENTINE TORTELLONI | 70 |

From the Oven

| | |
|--|----|
| CHICKEN PARMIGIANA* | 70 |
| EGGPLANT PARMIGIANA* | 55 |
| LASAGNA | 64 |
| BAKED PENNE | 53 |
| STUFFED SHELLS MARINARA <small>add bolognese 10</small> | 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.

Lighter Fare

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

Add Chicken 16 / Add Shrimp 30

Seafood

| | |
|---|--------------|
| 10 OZ COLOSSAL CRAB CAKES (8 PIECES) <small>served with a tray of roasted potatoes or a tray of broccoli</small> | MARKET PRICE |
| 5 OZ COLOSSAL CRAB CAKES (8 PIECES) <small>served with a tray of roasted potatoes or a tray of broccoli</small> | MARKET PRICE |
| HONEY SALMON (8 PIECES) <small>served with a tray of roasted potatoes or a tray of broccoli</small> | 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 11:30AM - 9PM | FRIDAY - SATURDAY 11:30AM - 10PM

Visit us at bastaeldersburg.com or



www.facebook.com/bastapastaeldersburg



5957 Exchange Drive
Eldersburg, MD 21784 | 443.920.3477



MONDAY - SATURDAY
11:30AM - 3PM

LUNCH CARRYOUT MENU

Antipasto

BLACK MUSSELS
Sautéed in white wine garlic sauce,
served with ciabatta toast points **16**

FRIED CALAMARI
Served with marinara sauce **15**

BASTA CAPRESE GF
Prosciutto, tomatoes, fresh mozzarella,
artichokes, roasted red peppers, capers,
balsamic reduction **13**

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 **11**

ZUCCHINI CHIPS
Served with marinara sauce **11**

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 **14**

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 BURGER
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 **15**

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 **12**

HONEY BEAR WRAP
Fried chicken tenders, spring greens,
tomato, raw onion, applewood
smoked bacon, honey mustard, four
cheese blend **14**



Paninis

*Paninis served with fries or spring
green salad*

STEAK AND CHEESE
Diced filet mignon, cheese blend,
mayonnaise, caramelized onions,
mushrooms **15.5**

BASILICO
Grilled chicken breast, mozzarella,
roasted red peppers, basil pesto
spread **12.5**

CRAB MELT
Blue crab, applewood smoked
bacon, four cheese blend **21**

CHICKEN PARMESAN
Marinara, mozzarella **14**

Soup & Salad

Cup 7 / Bowl 9

CREAM OF CRAB
MARYLAND CRAB GF
SOUP OF THE DAY *Cup 6 / Bowl 8*

**BOTTOMLESS SOUP, SALAD AND
BREADSTICKS 17**
Dine in only

SALMON GF
Mixed greens, baby spinach,
strawberries, goat cheese, candied
walnuts, raspberry vinaigrette **20**

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

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

CAESAR
Romaine, Pecorino Romano, Caesar
dressing **12**

*Add to any salad: Chicken 6 / Shrimp 8
Salmon 13 / Steak 14*

House Specialties

CHICKEN UMBERTINA GF
Asparagus, artichokes, grape tomatoes,
garlic, EVOO, linguini **16**

WILD MUSHROOM RISOTTO GF
Select mushrooms, grape tomatoes,
caramelized onion, brown butter **13**

SALTIMBOCA*
Prosciutto, spinach, provolone, lemon
wine sauce
With Chicken 16 / Veal 18

PICCATA
Mushrooms, capers, lemon
butter sauce, capellini
With Chicken 14 / Veal 17

MARSALA
Mushrooms, marsala wine sauce,
capellini
With Chicken 16 / Veal 18

CHICKEN ALFREDO GF
Broccoli, fettuccine, light Romano
cream **15**

*Entrées with * served with a side*

Pasta

CAPELLINI CAPRESE GF
San Marzano tomatoes, mozzarella,
garlic, basil, EVOO, Pecorino Romano **13**

FETTUCCINE GYPSY PESTO GF
Artichokes, grape tomatoes, spinach,
mushrooms, roasted red peppers,
Kalamata olives, basil pesto **14**

GARDEN VEGETABLE PENNE GF
Peppers, carrots, grape tomatoes,
spinach, zucchini, EVOO, Pecorino
Romano **13**

SPAGHETTI BOLOGNESE
House blend pork, veal, brisket **14**

VEAL MEATBALL SPAGHETTI
Pepperoncinis, mozzarella, marinara,
Pecorino Romano **14.5**

TORTELLONI PESTO
Applewood smoked bacon,
mushrooms, peas, basil pesto **14**

CHIPOTLE ROTINI GF
Honey chipotle cream, tri color
peppers, shaved onion **13**

FETTUCCINE CARBONARA GF
Applewood smoked bacon,
mushrooms, grilled asparagus,
Romano cream **14**

PENNE ALLA VODKA GF
Peas, applewood smoked bacon, vodka
cream sauce **13**

*Add to any entrée: Chicken 6 / Shrimp 8
Salmon 13 / Steak 14*

Seafood

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

BLACKENED CHICKEN & SHRIMP GF
Cajun alfredo, penne **16**

SHRIMP & SCALLOP LUCIANO
Roasted red peppers, spinach, white
wine butter sauce, linguine **15**

SHRIMP SCAMPI
Roasted red peppers, chives, bruschetta
tomatoes, garlic, Pinot Grigio, lemon
butter, capellini **16**

SHRIMP ASIAGO RISOTTO GF
Red bell peppers, asparagus, zucchini **16**

SALMON CAPELLINI GF
Roasted tomatoes, wild mushrooms,
spinach, white wine sauce, EVOO,
Pecorino Romano **16**

*Entrées with * served with a side*

From the Oven

PARMESAN*
With Eggplant 12 / Chicken 15

LASAGNA
Layers of pasta, bolognese, ricotta,
mozzarella, marinara sauce **14**

BAKED PENNE
Bolognese, ricotta, mozzarella **14**

STUFFED SHELLS
Ricotta filled shells, mozzarella
With Marinara 12 / Bolognese 14

*Entrées with * served with a side*

Pizza

PAN STYLE
10 inch **12** / 14 inch **15**

TOPPINGS:
10 inch Half **1** / Whole **2**
14 inch Half **1.5** / Whole **3**
Pepperoni, sausage, applewood
smoked bacon, green peppers,
onions, mushrooms, black olives



DINNER CARRYOUT MENU

Antipasto

BLACK MUSSELS
Sautéed in a white wine garlic sauce,
served with ciabatta toast points **16**

FRIED CALAMARI
Served with marinara sauce **15**

LAMB CHOPS GF
4 lollipop lamb chops over mixed
greens, basil pesto, balsamic reduction **17**

MOZZARELLA CAPRESE GF
Mozzarella, tomatoes, basil, EVOO **11**

BASTA CAPRESE GF
Prosciutto, tomatoes, fresh mozzarella,
artichokes, roasted red peppers, capers,
balsamic reduction **13**

CRAB DIP GF
Served with toasted Italian bread
Market Price

BRUSCHETTA
Tomatoes, basil, garlic, fresh herbs,
EVOO, toasted Italian bread **11**

ZUCCHINI CHIPS
Served with marinara sauce **11**

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 **14**

CHEESESTEAK EGGROLL
Shaved ribeye, four cheese blend,
onion, Sriracha ketchup **12**

Soup & Salad

Cup 7 / Bowl 9

CREAM OF CRAB

MARYLAND CRAB GF

SOUP OF THE DAY *Cup 6 / Bowl 8*

**BOTTOMLESS SOUP, SALAD AND
BREADSTICKS / 20**
Dine in only

SALMON SALAD GF
Mixed greens, baby spinach,
strawberries, goat cheese, candied
walnuts, raspberry vinaigrette **20**

STRAWBERRY BALSAMICO GF
Baby spinach, strawberries,
mozzarella, candied walnuts, red
onions, aged balsamic vinaigrette **15**

SURF AND TURF GF
Mixed greens, red onions, grape
tomatoes, feta, jumbo shrimp, grilled
steak, ciabatta toast points, balsamic
reduction, EVOO **23**

CAESAR
Romaine, Pecorino Romano, Caesar
dressing **12**

*Add to any salad: Chicken 7 / Shrimp 9
/ Salmon 13 / Steak 14*

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 **25**

CHICKEN UMBERTINA GF
Asparagus, artichoke hearts, grape
tomatoes, garlic, EVOO, linguini **22**

SALTIMBOCA*
Prosciutto, spinach, provolone, lemon
wine sauce
With Chicken 22 / Veal 28

PICCATA
Mushrooms, capers, lemon butter sauce,
capellini
With Chicken 20 / Veal 28

MARSALA
Mushrooms, marsala wine sauce,
capellini
With Chicken 22 / Veal 28

CHICKEN ALFREDO GF
Broccoli, fettuccine, light Romano
cream **20**

SHRIMP ASIAGO RISOTTO GF
Red bell peppers, asparagus, zucchini **23**

WILD MUSHROOM RISOTTO GF
Select mushrooms, grape tomatoes,
caramelized onion, brown butter **19**

*Entrées with * served with a side*

Pastas

TORTELLONI PESTO
Applewood smoked bacon,
mushrooms, peas, basil pesto **19.5**

SPAGHETTI BOLOGNESE
House blend pork, veal, brisket **18**

VEAL MEATBALL SPAGHETTI
Pepperoncinis, mozzarella, marinara,
Pecorino Romano **19.5**

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

FETTUCCINE GYPSY PESTO GF
Artichokes, grape tomatoes, spinach,
mushrooms, roasted red peppers,
Kalamata olives, basil pesto **18**

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

PENNE ALLA VODKA GF
Peas, applewood smoked bacon, vodka
cream sauce **17**

FETTUCCINE CARBONARA GF
Applewood smoked bacon,
mushrooms, grilled asparagus,
Romano cream **19**

CHIPOTLE ROTINI GF
Honey chipotle cream, tri color
peppers, shaved onion **17**

*Add to any entrée: Chicken 7 / Shrimp 9
/ Salmon 13 / Steak 14*

Steak

NY STRIP GF
14 oz CreekStone USDA choice
center cut Certified Angus Beef with
creamy bacon brussels sprouts and
truffle fries **45**
Add crab cake Market Price

FILET MIGNON GF
8 oz USDA choice center cut Certified
Angus Beef with asparagus and
roasted potatoes **45**
Add crab cake Market Price

COFFEE RUBBED RIBEYE
16 oz USDA Prime CreekStone Farms
Black Angus Beef with sweet potato
hash and asparagus **47**

LAMB CHOPS
Three double bone New Zealand
chops pan seared, twice fried Yukon
gold potatoes, chimichurri **39**

VEAL MILANESE*
6 oz hand breaded veal cutlet,
arugula, lemon, choice of side **28**

*Entrées with * served with a side*

Seafood

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

SEAFOOD PRIMAVERA
Clams, mussels, shrimp, scallops,
broccoli, white wine garlic butter
sauce, spaghetti **28.5**

HONEY SALMON GF
Honey glazed salmon with asparagus
and roasted potatoes **25.5**

SALMON MEDITERRANEO
Pan-seared salmon, asparagus, feta,
basil, balsamic glaze with sweet
potato hash **27**

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

SHRIMP & SCALLOP LUCIANO
Roasted red peppers, spinach, white
wine butter sauce, linguine **25.5**

CAST IRON SCALLOPS GF
Dry (no additives) day boat scallops,
garlic butter, white wine, creamy
bacon brussels sprouts **30**

SEAFOOD PASTA GF
Shrimp, scallops, blue crab, choice
of linguine marinara or fettuccine
alfredo **28**

BABY CLAMS LINGUINE GF
Choice of marinara, light cream sauce
or garlic EVOO **19**

SHRIMP SCAMPI
Roasted red peppers, chives, bruschetta
tomatoes, garlic, Pinot Grigio, lemon
butter, capellini **24**

*Entrées with * served with a side*

From the Oven

PARMESAN*
With Eggplant 17 / Chicken 21 / Veal 26

LASAGNA
Layers of pasta, bolognese, ricotta,
mozzarella, marinara sauce **19**

BAKED PENNE
Bolognese, ricotta, mozzarella **18**

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

CHICKEN FLORENTINE TORTELLONI
Tortelloni, grilled chicken, wilted
spinach, alfredo, fresh mozzarella **20**

*Entrées with * served with a side*

Pizza

PAN STYLE
10 inch **12** / 14 inch **15**

TOPPINGS:
10 inch Half **1** / Whole **2**
14 inch Half **1.5** / Whole **3**
Pepperoni, sausage, applewood
smoked bacon, green peppers,
onions, mushrooms, black olives

Sides \$4

FRENCH FRIES

ROASTED POTATOES

VEGETABLES

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

BRUSSELS SPROUTS (+4)

MAC & CHEESE (+4)

PASTAS

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

RISOTTO (+4)

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

*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.