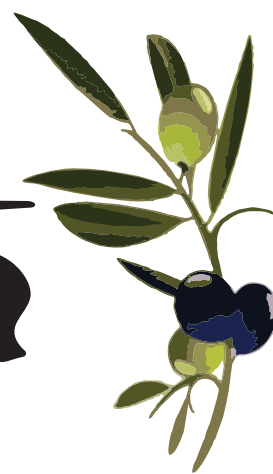


# Basta Pasta

ITALIAN KITCHEN | BAR



## 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

**GF Indicates menu item can be prepared gluten free, please ask your server.**

*Our crab cakes can also be prepared gluten free with 4 hours advance notice.*

# Side Dishes \$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)



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.

Split plate charge \$8. Includes salad and breadsticks. No exceptions.

Parties of 6 or more will have 20% gratuity added.