

Basta Pasta

LUNCH 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**

Sides \$4

FRENCH FRIES

ROASTED POTATOES

VEGETABLES

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

PASTAS

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

RISOTTO (+4)

BRUSSELS SPROUTS (+4)

MAC & CHEESE (+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.

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



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.