

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,

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

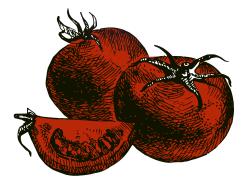
House pecialties

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

Caesar dressing 12

HONEY BEAR WRAP

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



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)

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

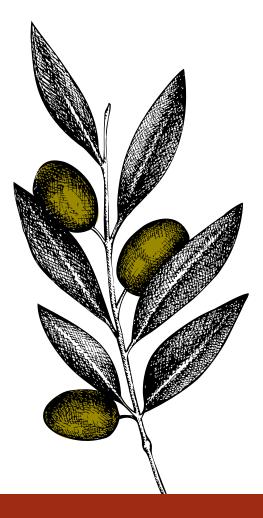
STUFFED SHELLS Ricotta filled shells, mozzarella With Marinara **12** / Bolognese **14**

Entrées with * served with a side

Pizz

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



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.

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.