

FAMILY OWNED & OPERATED

ES
TD

BASTA

20
17

PASTA

THE DINNER MENU

A • N • T • I • P • A • S • T • O

BLACK MUSSELS17

Sautéed in a white wine garlic sauce
served with ciabatta toast points
(choice of fra diavolo sauce)

FRIED CALAMARI 16

Served with marinara sauce

LAMB CHOPS19

4 lollipop lamb chops over mixed greens,
basil pesto, balsamic reduction

MOZZARELLA CAPRESE14

House made mozzarella,
tomatoes, basil, extra virgin olive oil

BASTA CAPRESE16

Prosciutto, tomatoes, our mozzarella,
artichokes, roasted red peppers,
capers, balsamic reduction

CRAB DIP MKT

Served with toasted Italian bread

BRUSCHETTA12

Tomatoes, basil, garlic, fresh herbs,
extra virgin olive oil, toasted Italian bread

ZUCCHINI CHIPS14

Served with
our marinara sauce

CRAB TOAST MKT

Jumbo lump crab imperial
on toasted Italian bread

FIG & GOAT CHEESE PLATTER16

Honey goat cheese spread, toasted almonds,
oven baked figs, grilled ciabatta

CHEESESTEAK EGGROLL14

Shaved ribeye, mixed cheese,
onion, Sriracha ketchup

CHEESE STICKS15

5 crispy mozzarella sticks served with
our homemade marinara sauce

HOUSE SPECIALITIES

CHICKEN CHESAPEAKE* MKT

Our signature crab cake, egg battered
chicken, roasted red peppers, basil,
creamy lemon butter sauce

BLACKENED CHICKEN & SHRIMP ... 25

Cajun alfredo, penne

CHICKEN UMBERTINA 25

Asparagus, artichoke hearts, grape
tomatoes, garlic, extra virgin olive oil,
linguini

SALTIMBOCA* CHICKEN VEAL 25 / 28

Prosciutto, spinach, provolone,
lemon wine sauce

PICCATA CHICKEN VEAL 23 / 26

Mushrooms, capers,
lemon butter sauce, capellini

MARSALA CHICKEN VEAL 23 / 26

Mushrooms, marsala wine sauce,
capellini

CHICKEN ALFREDO 22

Broccoli, fettuccine,
light Romano cream

SHRIMP ASIAGO RISOTTO 25

Red bell peppers, peas, zucchini

WILD MUSHROOM RISOTTO 22

Mushrooms, grape tomatoes,
caramelized onion, brown butter

SHORT RIB RIGATONI 34

Demi glaze, pecorino romano



SIDE DISHES \$4

ENTRÉES WITH * SERVED WITH A SIDE

> PASTAS

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

> RISOTTO (+4)

> VEGETABLES

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

> CREAMY BRUSSELS SPROUTS (+4)

> MAC & CHEESE (+4)

> FRENCH FRIES

> ROASTED POTATOES

SIDE

SOUP + SALAD

CREAM OF CRAB CUP BOWL 8 / 10

MARYLAND CRAB CUP BOWL 8 / 10

SOUP OF THE DAY CUP BOWL 7 / 9

BOTTOMLESS SOUP, SALAD AND BREADSTICKS 20

SALMON SALAD 25

Mixed greens, baby spinach, fresh
strawberries, goat cheese, candied
walnuts, raspberry vinaigrette

STRAWBERRY BALSAMICO15

Baby spinach, fresh strawberries, house made
mozzarella, candied walnuts, red onions,
aged balsamic vinaigrette

SURF AND TURF 26

Mixed greens, red onions, grape tomatoes, feta,
jumbo shrimp, grilled steak, ciabatta toast points,
balsamic reduction, extra virgin olive oil

CAESAR12

Romaine lettuce, Pecorino Romano cheese,
Caesar dressing

ADD TO ANY SALAD:

> CHICKEN 7

> SHRIMP 9

> SALMON12

> STEAK16



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TORTELLONI PESTO.....24

Applewood smoked bacon,
mushrooms, peas, basil pesto

SPAGHETTI BOLOGNESE19

Our house blend pork,
veal, brisket

VEAL MEATBALL SPAGHETTI.....22

Pepperoncinis, house made mozzarella,
our marinara, Pecorino Romano

CAPELLINI CAPRESE.....19

San Marzano tomatoes,
house made mozzarella, garlic, basil,
extra virgin olive oil, Pecorino Romano

FETTUCCINE GYPSY PESTO.....20

Artichokes, grape tomatoes, spinach,
mushrooms, roasted red peppers,
Kalamata olives, basil pesto

GARDEN VEGETABLE PENNE21

Mixed Peppers, carrots, broccoli,
grape tomatoes, baby spinach, zucchini,
extra virgin olive oil, Pecorino Romano

PENNE ALLA VODKA.....22

Peas, applewood smoked bacon,
vodka cream sauce

FETTUCCINE CARBONARA.....22

Applewood smoked bacon, mushrooms,
peas, Romano cream

CHIPOTLE ROTINI20

Honey chipotle cream, tri color peppers,
onions



ADD
TO
ANY
ENTRÉE:

> CHICKEN7
> SHRIMP.....9
> SALMON12
> STEAK16

STEAK

SHORT RIB.....40

Sous vide short rib,
mashed potatoes,
fried onions

FILET MIGNON50

8 oz USDA Certified beef,
asparagus, roasted potatoes

COFFEE RUBBED RIBEYE..... 55

16 oz. USDA Prime Creekstone
Farms beef, sweet potato hash,
asparagus

LAMB CHOPS39

Six lollipop New Zealand grilled
lamb chops, mashed potatoes,
chimichurri

ADD CRAB CAKE..... MKT

FROM THE OVEN

PARMESAN*

Eggplant19
Chicken 23
Veal 26

LASAGNA 20

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

BAKED PENNE

BOLOGNESE.....19
Ricotta, mozzarella

STUFFED SHELLS

Ricotta filled shells,
mozzarella with:
Marinara18
Bolognese 20

CHICKEN FLORENTINE

Tortelloni, grilled chicken, baby
spinach, alfredo, fresh mozzarella

SEAFOOD

SEAFOOD PRIMAVERA..... 32

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

HONEY SALMON 27

Honey glazed salmon with
asparagus and roasted potatoes

SALMON MEDITERRANEO..... 29

Pan-seared salmon, asparagus, feta,
basil, balsamic glaze, sweet potato hash

SHRIMP IMPERIAL*MKT

Jumbo shrimp topped with crab,
imperial sauce

SHRIMP & SCALLOP LUCIANO ... 28

Roasted red peppers, spinach,
white wine butter sauce, linguine

JUMBO LUMP CRAB CAKE* MKT

Broiled or fried

CAST IRON SCALLOPS 32

Dry day boat scallops, garlic butter,
white wine, creamy bacon
brussels sprouts

SEAFOOD PASTA 30

Shrimp, scallops, blue crab, choice of
linguine marinara or fettuccine alfredo

BABY CLAMS LINGUINE 23

Choice of marinara, light cream sauce
or garlic extra virgin olive oil

SHRIMP SCAMPI 25

Marinated tomatoes, garlic, Pinot
grigio, lemon butter sauce, capellini

PAN STYLE

PIZZA

10 INCH14
14 INCH17

— T O P P I N G S —

10 INCH → HALF 1 / WHOLE 2

14 INCH → HALF 1.5 / WHOLE 3

PEPPERONI, SAUSAGE, APPLEWOOD SMOKED BACON, GREEN PEPPERS,
ONIONS, MUSHROOMS, BLACK OLIVES