

FAMILY OWNED & OPERATED

^{ES}
^{TD} **BASTA** ²⁰
¹⁷

PASTA

THE LUNCH MENU

A • N • T • I • P • A • S • T • O

BLACK MUSSELS 17
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 CHOPS 19
4 lollipop lamb chops over mixed greens,
basil pesto, balsamic reduction

MOZZARELLA CAPRESE 14
House made mozzarella, tomatoes,
basil, extra virgin olive oil

BASTA CAPRESE 16
Prosciutto, tomatoes, our mozzarella,
artichokes, roasted red peppers, capers,
balsamic reduction

CRAB DIP MKT
Served with toasted Italian bread

BRUSCHETTA 12
Tomatoes, basil, garlic, fresh herbs,
extra virgin olive oil, toasted Italian bread

ZUCCHINI CHIPS 14
Served with our marinara sauce

CRAB TOAST MKT
Jumbo lump crab imperial on
toasted Italian bread

FIG & GOAT CHEESE PLATTER 16
Honey goat cheese spread, toasted
almonds, oven baked figs, grilled ciabatta

CHEESE STICKS 15
5 crispy mozzarella sticks served with
our homemade marinara sauce

HANDHELDS

STEAK AND CHEESE PANINI 18
Diced filet mignon, cheese blend,
mayonnaise, caramelized onions, mushrooms

BASILICO PANINI 16
Grilled chicken breast, mozzarella, roasted
red peppers, basil pesto spread

CRAB CAKE SANDWICH MKT
Broiled or fried, lettuce, tomato, brioche bun

BASTA SMASH BURGER 16
Two 5 oz short rib & brisket patties,
applewood smoked bacon, cheddar,
caramelized onions, lettuce, tomato

PHILLY CHEESESTEAK SUB 15
Lettuce, tomatoes, sautéed onions,
provolone cheese, mayonnaise

SEAFOOD WRAP MKT
Crab cake, shrimp, applewood smoked
bacon, lettuce, tomato, onion,
Old Bay, mayonnaise

CHICKEN CAESAR WRAP 14
Romaine, grilled chicken,
Pecorino Romano, crouton crumble,
Caesar dressing

HONEY BEAR WRAP 15
Fried chicken tenders, spring greens,
tomato, raw onion, applewood smoked
bacon, honey mustard, four cheese blend

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

SERVED WITH FRIES OR SPRING GREEN SALAD

SOUP + SALAD

CREAM OF CRAB ^{CUP} 8 / ^{BOWL} 10

MARYLAND CRAB ^{CUP} 8 / ^{BOWL} 10

SOUP OF THE DAY ^{CUP} 7 / ^{BOWL} 9

SALMON SALAD 22
Mixed greens, baby spinach, fresh
strawberries, goat cheese, candied
walnuts, raspberry vinaigrette

STRAWBERRY BALSAMICO 12
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

CAESAR 12
Romaine lettuce, Pecorino Romano cheese,
Caesar dressing

**BOTTOMLESS SOUP,
SALAD AND BREADSTICKS** 20



ADD TO ANY SALAD:

> CHICKEN 7
> SHRIMP 9
> SALMON 12
> STEAK 16



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

SPLIT PLATE CHARGE \$15. INCLUDES SALAD AND BREADSTICKS. NO EXCEPTIONS. PARTIES OF 6 OR MORE WILL HAVE 20% GRATUITY ADDED.
ALL CHECKS PAID WITH DEBIT/CREDIT CARD WILL HAVE A 3% SERVICE CHARGE ADDED.

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PASTA

THE LUNCH MENU

P · A · S · T · A · S

TORTELLONI PESTO17
Applewood smoked bacon,
mushrooms, peas, basil pesto

SPAGHETTI BOLOGNESE14
Our house blend pork, veal, brisket

VEAL MEATBALL SPAGHETTI17
Pepperoncinis, house made mozzarella,
our marinara, Pecorino Romano

CAPELLINI CAPRESE14
San Marzano tomatoes, house made
mozzarella, garlic, basil, extra virgin olive
oil, Pecorino Romano

FETTUCCINE GYPSY PESTO16
Artichokes, grape tomatoes, spinach,
mushrooms, roasted red peppers,
Kalamata olives, basil pesto

GARDEN VEGETABLE PENNE16
Mixed Peppers, carrots, broccoli,
grape tomatoes, baby spinach, zucchini,
extra virgin olive oil, Pecorino Romano

PENNE ALLA VODKA15
Peas, applewood smoked bacon,
vodka cream sauce

FETTUCCINE CARBONARA17
Applewood smoked bacon, mushrooms,
peas, Romano cream

CHIPOTLE ROTINI16
Honey chipotle cream,
tri color peppers, onions



ADD TO ANY ENTRÉE:

> CHICKEN	7
> SHRIMP	9
> SALMON	12
> STEAK	16

HOUSE SPECIALITIES

CHICKEN UMBERTINA 19
Asparagus, artichoke hearts, grape tomatoes,
garlic, extra virgin olive oil, linguini

CHICKEN SALTIMBOCA*18
Prosciutto, spinach, provolone,
lemon wine sauce

CHICKEN PICCATA16
Mushrooms, capers,
lemon butter sauce, capellini

CHICKEN MARSALA16
Mushrooms, marsala wine sauce, capellini

CHICKEN ALFREDO 15
Broccoli, fettuccine, light Romano cream

SEAFOOD

JUMBO LUMP CRAB CAKE* MKT
Broiled or fried

SHRIMP & SCALLOP LUCIANO17
Roasted red peppers, spinach,
white wine butter sauce, linguine

SHRIMP SCAMPI16
Marinates tomatoes, garlic,
Pinot grigio, lemon butter sauce,
capellini

BLACKENED CHICKEN & SHRIMP16
Cajun alfredo, penne

FROM THE OVEN

PARMESAN*

Eggplant	 12
Chicken	 15

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

BAKED PENNE BOLOGNESE 14
Ricotta, mozzarella

STUFFED SHELLS
Ricotta filled shells, mozzarella with:

Marinara	 12
Bolognese	 14



PAN STYLE

PIZZA

10 INCH	 14
14 INCH	17

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