CATERING MENU

House Specialties

CHICKEN FRANCESE*

CHICKEN OR SAUSAGE CACCIATORE

BLACKENED CHICKEN RED PESTO

TORTELLINI ALLA FINI

From the Oven

EGGPLANT PARMIGIANA*

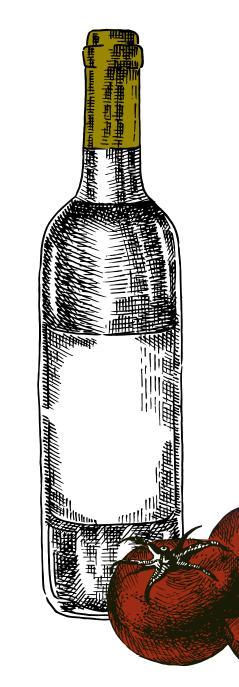
LASAGNA

BAKED PENNE

STUFFED SHELLS

CHICKEN PARMIGIANA*

SHRIMP PARMIGIANA





410.513.7971 | 9629 Belair Road, Nottingham, MD 21236

410.308.0838 | 60 W. Timonium Rd, Lutherville, MD 21093 410.692.5200 | 2745 Fallston Rd, Fallston, MD 21047

SUNDAY - SATURDAY | 11AM - 10PM

Visit us at **bastapastamd.com** or

CHICKEN PICATTA*	50	CHICKEN UMBERTINA*	
CHICKEN MARSALA*	60	FETTUCCINE GIPSY	-
CHICKEN FRANCESE*	50	GARDEN VEGETABLE PENNE	-
CHICKEN SCAMPI	50	SALMONE CAPPELLINI	_
CHICKEN ALFREDO	55	CHICKEN KEBAB	_
IICKEN OR SAUSAGE CACCIATORE	55	(8 PIECES) served with rice pilaf and broccoli	
ACKENED CHICKEN RED PESTO	50		-
BLACKENED CHICKEN ALFREDO	50	Seafood	
PENNE ALLA VODKA add chicken for an additional 15	45	7 OZ COLOSSAL CRAB CAKES (8 PIECES) served with rice pilaf and broccoli	
SPAGHETTI CARBONARA	50	SHRIMP KEBAB (8 PIECES) served with rice pilaf	-
ORTELLINI ALLA FINI	50	and broccoli	
PENNE MARINARA	25	SHRIMP PENNE ALLA VODKA	
		SHRIMP MARINARA	
		SHRIMP SCAMPI	

Light & Healt.

45

45

70

70

120

90

70

70

75

75

45

40

	SHRIMP ALFREDO	
_	Desserts	
	CHEESECAKE (10 SLICES)	
_	STRAWBERRY CHEESECAKE (10 SLICES)	

CANNOLI & BROWNIE PLATTER	5

TIRAMISU

MARINARA 45 add bolognese for an additional **10**

We recommend penne pasta to ensure quality. Other types of pasta and gluten free options are available by request.

60

50

70

60

50

*Entrees served with choice of pasta, broccoli, roasted potatoes.

LET US Cater
TO YOU

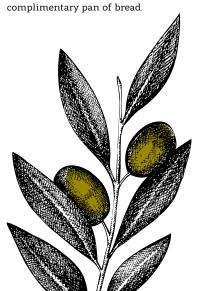
BASTA PASTA CATERING

about our catering services. All catering menu items serve up to 8 people.

410.513.7971

2!
2!
50
4!

Add chicken to any salad 15 All salads are served with a



An	tip	asi	to	

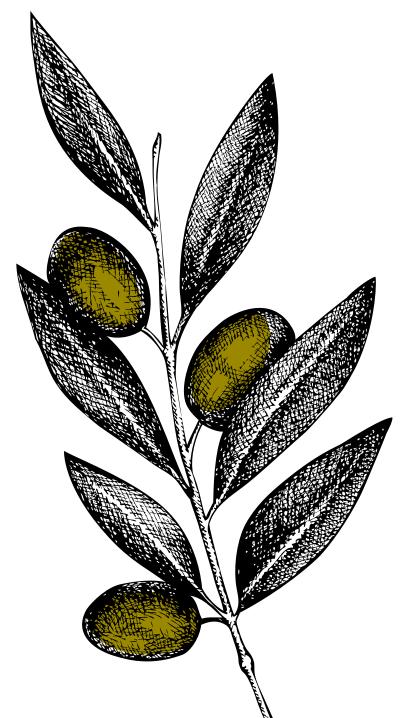
MINI FRIED CRAB CAKES	60
CRAB DIP	60
FRIED CALAMARI	40
BRUSCHETTA	30
MOZZARELLA CAPRESE	40
EGGPLANT CAPRESE	40
PARMESAN ZUCCHINI OR EGGPLANT CHIPS	25
WINGS available in plain, Buffalo, BBQ, Old Bay, honey Old Bay, & garlic Parmesan	25
VEAL MEATBALLS	50
CHICKEN TENDERS	40

DOWNLOAD THE BASTA PASTA APP TODAY



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MONDAY-SATURDAY LUNCH CARRYOUT MENU

DINNER CARRYOUT MENU

Salad

Antipasto FRIED CALAMARI Served with marinara sauce 12

MINI FRIED CRAB CAKES

MOZZARELLA CAPRESE

Ripe tomatoes, basil, EVOO 10

Served with toasted Italian bread ${\bf 12}$

herbs, EVOO, toasted ciabatta bread 9

Ripe tomatoes, basil, garlic, fresh

With remoulade 15

CRAB DIP

BRUSCHETTA

CRAB TOAST

Soup Bowl 6

CREAM OF CRAB

MARYLAND CRAB

SOUP OF THE DAY

*Entrees served with a side

CHICKEN CHESAPEAKE*

butter sauce 25

light cream sauce

Chicken 20 / Veal 23

CHICKEN DIGRASI*

sherry cream sauce 24

OSCAR*

signature colossal crab cake,

CAESAR Crisp romaine, Pecorino Romano, Caesar dressing 10

SALMON Baby spinach, strawberries, goat cheese, candied walnuts, raspberry vinaigrette 17

SURF AND TURF Mixed greens, red onions, grape tomatoes, feta, jumbo shrimp grilled steak, ciabatta toast points. aged balsamic, EVOO 17

PEI MUSSELS Garlic wine scallion sauce, ciabatta toast points 14

EGGPLANT CAPRESE Homemade mozzarella, basil, EVOO, aged balsamic 10

Colossal lump crab imperial 15

House Specialties

Egg battered and topped with our

roasted red peppers, creamy lemon

Asparagus, chilled colossal crab,

Jumbo shrimp, chilled colossal crab,

BLACKENED CHICKEN & SHRIMP

With choice of red pepper pesto

cream or Cajun Alfredo, penne 22

VEAL MEATBALL SPAGHETTI

mozzarella marinara Pecorino

Pepperoncinis, homemade

Pancetta, mushrooms, peas,

FETTUCCINE BOLOGNESE

Tossed in our homemade beef ragu 16

TORTELLONI PESTO

Romano 18

basil cream 17

PARMESAN ZUCCHINI OR EGGPLANT CHIPS Served with marinara 10

CHICKEN UMBERTINA* Asparagus, artichoke, grape tomatoes, garlic, EVOO 20

SALMON CAPELLINI Roasted tomatoes, wild mushrooms, spinach, white wine sauce, EVOO. Pecorino Romano 19

FETTUCCINE CAPRESE San Marzano tomatoes, homemade mozzarella, garlic, basil, EVOO. Pecorino Romano 16

FETTUCCINE GIPSY Artichoke, tomatoes, spinach, mushrooms, roasted peppers, Kalamata olives, garlic, EVOO 16 Add Chicken 20 / Shrimp 22

VEGETALI Romano, rotini 16

GARDEN VEGETABLE PENNE Peppers, carrots, tomatoes, spinach, zucchini, EVOO, Pecorino Romano 16 Add Chicken 20 / Shrimp 22

PESTO ROTINI Roasted tomatoes. Kalamata olives. basil pesto, Pecorino Romano 16 Add Chicken 20 / Shrimp 22

Antipasto

FRIED CALAMARI Served with marinara sauce 12

MINI FRIED CRAB CAKES With remoulade 15

MOZZARELLA CAPRESE Ripe tomatoes, basil, EVOO 10

CRAB DIP Served with toasted Italian bread 12

BRUSCHETTA Ripe tomatoes, basil, garlic, fresh herbs, EVOO, toasted ciabatta bread 9

PEI MUSSELS Garlic wine scallion sauce, ciabatta toast points 14

EGGPLANT CAPRESE Homemade mozzarella, basil, EVOO, aged balsamic 10

PARMESAN ZUCCHINI OR EGGPLANT CHIPS Served with marinara 10

CRAB TOAST Colossal lump crab imperial 15

Salad Add Chicken 5 / Shrimp 6 /

Steak 6 / Salmon 8

CHICKEN CAESAR Crisp romaine, Pecorino Romano, Caesar dressing 14

SALMON Baby spinach, strawberries, goat cheese, candied walnuts, raspberry vinaigrette 17

SURF AND TURF Mixed greens, red onions, grape tomatoes, feta, jumbo shrimp, grilled steak, ciabatta toast points. aged balsamic, EVOO 15

STRAWBERRY BALSAMICO Baby spinach, strawberries, homemade mozzarella, candied walnuts. red onions. aged balsamic 13

RED BERRY AVOCADO Baby spinach, goat cheese, candied walnuts, strawberry poppy seed dressing 13

Soup Cup 4 / Bowl 6 CREAM OF CRAB MARYLAND CRAB

SOUP OF THE DAY

Sandwiches & Paninis

*Sandwiches & Paninis served with chips Substitute French Fries 1

8 OZ CRAB CAKE SANDWICH* Broiled or fried, lettuce, tomato, brioche roll 17

ALL AMERICAN BURGER* 1/2 lb Angus beef lettuce tomato brioche roll 10 Add Cheese

BASILICO PANINI* Grilled chicken breast, homemade mozzarella, roasted peppers, basil pesto spread 10

STEAK AND CHEESE PANINI* Fresh cut ribeve steak, homemade cheese blend, caramelized mushrooms and onions 10

House Specialties

*Entrees served with a side

BLACKENED CHICKEN & SHRIMP With choice of red pepper pesto cream or Cajun Alfredo, penne 14

VEAL MEATBALL SPAGHETTI Pepperoncinis, homemade mozzarella, marinara, Pecorino Romano 12

TORTELLONI PESTO Pancetta, mushrooms, peas basil cream 12

FETTUCCINE BOLOGNESE Tossed in our homemade beef ragu 12

8 OZ COLOSSAL CRAB CAKE* Broiled or fried 19

RISOTTO MILANESE Jumbo shrimp, scallops, peas with blue crab saffron risotto 15

HONEY SALMON Broccoli and roasted potatoes 14

SHRIMP & SCALLOP LUCIANO Roasted peppers, white wine butter, linguine 14

Light & Healthy *Entrees served with a side

CHICKEN UMBERTINA* Asparagus, artichoke, grape tomatoes, garlic, EVOO 13

SALMON CAPELLINI Roasted tomatoes, wild mushrooms. spinach, white wine sauce, EVOO, Pecorino Romano **13**

FETTUCCINE CAPRESE San Marzano tomatoes, homemade mozzarella, garlic, basil, EVOO, Pecorino Romano 12

FETTUCCINE GIPSY Artichoke tomatoes spinach mushrooms, roasted peppers, Kalamata olives, garlic, EVOO 11 Add Chicken 12 / Shrimp 14

VEGETALI Artichoke hearts, Kalamata olives, broccoli, roasted tomatoes, capers, Pomodoro sauce, Pecorino Romano, rotini 11 Add Chicken 12 / Shrimp 14

WILD MUSHROOM CAPELLINI Wild mushrooms, roasted peppers, spinach, EVOO, Pecorino Romano 11

GARDEN VEGETABLE PENNE Peppers, carrots, tomatoes, spinach, zucchini, EVOO, Pecorino Romano 11 Add Chicken 12 / Shrimp 14

PESTO ROTINI Roasted tomatoes, Kalamata olives, basil pesto. Pecorino Romano 11 Add Chicken 12 / Shrimp 14

From the Oven *Entrees served with a side

PARMESAN* Eggplant 12 / Chicken 13 / Veal 14 / Shrimp 14

LASAGNA Lavers of homemade pasta. bolognese, ricotta, mozzarella marinara 12

BAKED PENNE Bolognese, ricotta, mozzarella 12

STUFFED SHELLS Ricotta filled shells mozzarella Marinara **11** / Bolognese **12**

Italian Classics *Entrees served with a side

SALTIMBOCA* Italian prosciutto, spinach, provolone, lemon wine sauce Chicken 13 / Veal 15

PICCATA* Mushrooms, capers, lemon butter sauce Chicken 12 / Veal 14

MARSAL A* Mushrooms and Marsala wine sauce Chicken 12 / Veal 14

FRANCESE* Egg battered, topped with lemon butter sauce Chicken 12 / Veal 14 / Oranae Rouahy 14

SHRIMP SCAMPI Roasted red peppers scallions lemon garlic butter sauce with linguine **13**

CHICKEN ALFREDO Broccoli, fettuccine in a light Pecorino cream sauce 12

CACCIATORE Bell peppers, onions, mushrooms, marinara with linguini Chicken 12 / Sausage 12

PENNE ALLA VODKA Peas, light vodka cream 12 Chicken 13 / Shrimp 16

FETTUCCINE CARBONARA Pancetta, mushrooms, grilled asparagus, Pecorino Romano cream sauce 13



Side Dishes FRENCH FRIES PASTAS

ROASTED POTATOES VEGETABLES Broccoli, spinach (+3), asparagus (+4)

Penne, spaghetti, linguini, rotini, capellini, gluten free, egg fettuccine SAFFRON RISOTTO (+5)

All side dishes are available with both the lunch and dinner menu items

Add Chicken 5 / Shrimp 6 / Steak 6 / Salmon 8

STRAWBERRY BAI SAMICO Baby spinach, strawberries, homemade mozzarella, candied walnuts, red onions, aged balsamic 13

RED BERRY AVOCADO Baby spinach goat cheese candied walnuts, strawberry poppy seed dressing 13

Light & Healthy *Entrees served with a side

Artichoke hearts, Kalamata olives, broccoli, roasted tomatoes, capers, Pomodoro sauce Pecorino Add Chicken 20 / Shrimp 22

WILD MUSHROOM CAPELLINI Wild mushrooms, roasted peppers, spinach, EVOO, Pecorino Romano 16

Italian Classics

*Entrees served with a side

SALTIMBOCA* Italian prosciutto, spinach, provolone, lemon wine sauce Chicken 20 / Veal 23

PICCATA* Mushrooms, capers, lemon butter sauce Chicken 17 / Veal 21

MARSALA* Mushrooms and Marsala wine sauce Chicken 17 / Veal 21

FRANCESE* Egg battered, topped with lemon butter sauce Chicken 17 / Veal 21 / Orange Roughy 22

SHRIMP SCAMPI Roasted red peppers, scallions lemon garlic butter sauce with linguine **21**

CHICKEN ALFREDO Broccoli, fettuccine in a light Pecorino cream sauce 17

CACCIATORE Bell peppers, onions, mushrooms, marinara with linguini Chicken 17 / Sausage 18

PENNE ALLA VODKA Peas, light vodka cream 16 Chicken 18 / Shrimp 22

FETTUCCINE CARBONARA Pancetta, mushrooms, grilled asparagus, Pecorino Romano cream sauce 16

From the Oven

*Entrees served with a side

PARMESAN* Eggplant 16 / Chicken 17 / Veal 21 / Shrimp 22

LASAGNA Lavers of homemade pasta, bolognese ricotta, mozzarella, marinara 17

BAKED PENNE Bolognese, ricotta, mozzarella 16

STUFFED SHELLS Ricotta filled shells, mozzarella Marinara 16 / Bolognese 17

Steak & Seafood *Entrees served with a side

NY STRIP 16oz USDA choice center cut steak with asparagus and roasted potatoes 27 Add 8oz crab cake 15

FILET MIGNON 8oz USDA choice center cut fillet with asparagus and roasted potatoes 28 Add 80z crab cake **15**

8 OZ COLOSSAL CRAB CAKE* Broiled or fried Single 19 / Double 30

CATCH OF THE DAY Ask server for details / Market price

COLOSSAL CRAB CAKE IMPERIAL 12oz colossal crab imperial with baked macaroni and cheese 25

RISOTTO MILANESE Jumbo shrimp, scallops, peas with blue crab saffron risotto 24

HONEY SALMON Asparagus and roasted potatoes 20

CRAB IMPERIAL* Orange Roughy 24 Jumbo shrimp 24

SEAFOOD PRIMAVERA Baby clams, jumbo shrimp, scallops mussels, peas, garlic butter wine sauce with spaghetti 23

SHRIMP & SCALLOP LUCIANO Roasted peppers, white wine butter, linguine **21**

SHRIMP LINGUINE Jumbo shrimp, with choice of marinara or Fra Diavolo 21

SEAFOOD PASTA Shrimp scallops crab meat With choice of linguine marinara or fettuccine Alfredo 23

CLAMS LINGUINE Choice of marinara, light cream sauce or garlic EVOO 17

Consuming raw or under cooked meats, eggs, poultry or shellfish increases your risk of food bourne illness.

If you have any known food allergies, please let us know before ordering.