

Basta Pasta

Private parties can accommodate 20 – 70 people

Luxio Package

(This figure includes entrée, salad, dessert, beverage and coffee)

Salad

Garden

Entrées

Choice of

Tilapia Francaise

Pan seared topped with lemon butter sauce and served over angel hair pasta

Eggplant Parmigiana

Fresh breaded eggplant sautéed then baked with our marinara sauce and mozzarella cheese and served with a side of pasta.

Garden Vegetable Penne

Tomatoes, carrots, zucchini, red and yellow peppers and Baby spinach sautéed in an extra virgin olive oil and white wine garlic sauce then tossed with penne pasta and topped with parmesan cheese

Chicken Marsala

Boneless chicken breast topped mushrooms sautéed in a Marsala wine sauce and served with a side of pasta

Dessert

Choice of

Strawberry Cheesecake

Tiramisu

Cannoli

For Further information or to Book Space Contact:

410-308-0838

Basta22@verizon.net

Basta Pasta

Private parties can accommodate 20 – 70 people

Basilicata Package

(This figure includes entrée, salad, dessert, beverage, and coffee)

Salad

(Served Family Style)

Garden

Entrées

Chicken Umbertina

Asparagus spears, artichokes, cherry tomatoes, sautéed in EVOO garlic white wine sauce and served with a side of pasta

Blue Crab Spaghetti Pomodoro

Crushed san marzano tomato, sautéed with garlic, basil, and EVOO

Shrimp Scampi

Sautéed shrimp in our scampi sauce and tossed with linguine

Veal Parmigiana

Breaded, topped with marinara, mozzarella, and served with a side of pasta

Dessert

Choice of

Strawberry Cheesecake

Tiramisu

Cannoli

Sorbet

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Basta Pasta

Private parties can accommodate 20 – 70 people

Emilia-Romagna Package

(This figure includes entrée, salad, dessert, beverage, and coffee)

Salad

(Served Family Style)

Garden

Entrées

Chicken Umbertina

Asparagus spears, artichokes, cherry tomatoes, sautéed in EVOO garlic white wine sauce and served with a side of pasta

Shrimp Vegetali

Penne pasta, capers, artichoke, sundried tomato, broccoli, sautéed in a white wine tomato sauce

Crab Cake

The finest selection of lump crabmeat, seasoned, broiled and served with a side of broccoli

Honey Glazed Salmon

Hand cut North Atlantic salmon, brushed with a honey glaze, served with roasted potatoes and asparagus

Dessert

Strawberry Cheesecake

Tiramisu

Cannoli

Sorbet

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Chef's Recommended Dinner Package

(This figure includes entrée, salad, dessert, beverage, and coffee)

Salad

(Served Family Style)

Garden

Entrées

Chicken Degrassi

Boneless chicken breast topped with jumbo shrimp and lump crabmeat sautéed in a sherry cream sauce, served with a side of pasta

Signature Crab Cakes

Two Colossal crab cakes served with broccoli and roast golden potatoes

Balsamic Glazed Salmon

Center cut north Atlantic salmon pan seared served over risotto Milanese and sweet peas, finished with aged balsamic glaze

Filet Tenderloin

Served over crushed pan seared golden potatoes, asparagus and finished with demi glaze

Dessert

Strawberry Cheesecake

Tiramisu

Cannoli

Sorbet

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