

Basta Pasta
Restaurant Week
Dinner
\$35

First Course
Choice of Soup

Second Course
House Italian Salad or Caesar Salad

Third Course
Center Cut Ribeye
Seasoned with an espresso chili dry rub, served with a golden Yukon and sweet potato hash accompanied with grilled asparagus

Seafood Antonio
7oz cold water lobster tail, Gulf jumbo shrimp, clams, PEI mussels and broccoli in our garlic butter wine sauce tossed with egg fettuccini

Eastern Shore Rockfish
Pan seared rockfish over broccolini topped with a house-made crab ball, finished with our creamy lemon butter sauce

Fourth Course
Tiramisu
Crème brûlée
Cheesecake

Please No Substitutions

Basta Pasta
Restaurant Week
Lunch
\$17

First Course
Choice of Soup

Second Course
Baltimore Wrap

*Pan seared crab cake with bacon, lettuce, tomato and red onion.
Wrapped with remoulade and served with house-made chips*

Shrimp and Crab Spaghetti

*Tossed with house-made bruschetta and our signature lemon
garlic butter sauce*

Filet Mignon Cheesesteak

*Caramelized onions, Swiss and creamy horseradish, served with
house-made chips*

Third Course
Cannoli
Organic Ice Cream

Please No Substitutions