80Z CENTER CUT FILET MIGNON

USDA choice filet, served w/ asparagus & roasted potatoes

16OZ NEW YORK STRIP

USDA choice center cut, served w/ asparagus & roasted potatoes

80Z CRAB CAKE

Broiled, served with a side of broccoli

CHICKEN CACCIATORE

Bell peppers, onions, mushrooms, marinara sauce w/ linguine

CHICKEN CHESAPEAKE

Egg battered and topped with our signature colossal crab cake, roasted red peppers, creamy lemon butter sauce

CHICKEN MARSALA

Mushrooms and Marsala wine sauce

CHICKEN PARMESAN

Breaded chicken breast, marinara, mozzarella

CHICKEN PESTO ROTINI

Roasted tomatoes, Kalamata olives, basil pesto, pecorino Romano

CHICKEN PICCATA

Mushrooms, capers, lemon butter sauce

COLOSSAL CRAB CAKE IMPERIAL

12 oz crab imperial with baked macaroni & cheese

EGGPLANT PARMESAN

Breaded eggplant, marinara, mozzarella

FETTUCINE CAPRESE

San Marzano tomatoes, fresh mozzarella, garlic, basil, EVOO, pecorino Romano

FETTUCINE GYPSY

Artichoke, tomatoes, spinach, mushrooms, roasted peppers, Kalamata olives, garlic, EVOO

HONEY SALMON

Served with asparagus and roasted potatoes

RISOTTO MILANESE

Jumbo shrimp, scallops, peas, blue crab saffron risotto

SALMON CAPELLIN

Roasted tomatoes, wild mushrooms, spinach, white wine sauce, EVOO, pecorino Romano

SEAFOOD PASTA MARINARA

Shrimp, scallops, crab meat, linguine

SEAFOOD PRIMAVERA

Baby clams, jumbo shrimp, scallops, mussels, peas, garlic butter wine sauce, spaghetti

SHRIMP & SCALLOP LUCIANO

Roasted peppers, white wine butter sauce, linguine

SHRIMP SCAMPI

Roasted red peppers, scallions, lemon garlic butter sauce, linguine

SHRIMP VEGETABLE PENNE

Peppers, carrots, tomatoes, spinach, zucchini, EVOO, pecorino Romano

TORTELLONI PESTO

Pancetta, mushrooms, peas, basil cream sauce

HOUSE MEATBALL SPAGHETTI

Pepperoncini, fresh mozzarella, marinara, pecorino Romano

VEAL PARMESAN

Breaded veal cutlet, marinara, mozzarella

VEGETAL

Artichoke hearts, Kalamata olives, broccoli, roasted tomatoes, capers, Pomodoro sauce, pecorino Romano, rotini

SHRIMP LINGUINE

Jumbo shrimp, with choice of marinara sauce or Fra Diavolo

Some private Dining Events are simple affairs, and some are full banquets. The following selections will add a special touch to your event!

Appetizers

Family-style appetizers can be served before the main courses begin. The appetizers serve up to approximately 8 people, so please be sure to order accordingly for the number of people in your party.

Mini Fried Crab Cakes \$70

(20 pieces)

Crab Dip \$65

Fried Calamari \$40

Bruschetta \$30

Mozzarella Caprese \$40

Parmesan Zucchini Chips \$30 Jumbo Wings (20 pieces) \$25 Meatballs (24 pieces) \$40

Crab Toast (10 pieces) \$50

Dessert

We have not included dessert in the Dining Package because we understand that not everyone in your party will have dessert. If you would like to offer dessert as an option for your guests, we can offer our House Made Cheesecake, Cannoli and Tiramisu for an additional \$4 per person.

Cocktails, Beer & Wine Service

Cash Bar or Open Bar

Linens

White linens are available upon request for an additional \$1 per person.

Minimums

Pisa: 20 guests Colosseum: 30 guests

A member of our management team is always available to assist you in detailing your menu.



- Appropriate tax is added to all food & beverage. Prices listed in the Private Dining Menu do not include tax.
- A 20% gratuity is added to the final bill. Prices listed in the Private Dining Menu do not include gratuity
- A credit card is required to secure your reservation. You credit card will be charged a \$100 deposit at the time you book the event, and you will receive a \$100 Gift Card to Basta Pasta to be used in paying the final bill for the event. The gift card does not expire, so if you need to cancel your event you can use the gift card at your convenience. No refunds are given for the gift card should you need to cancel your event at any time.
- Cancellation Policy. In keeping with professional courtesy, we request that you cancel your event with as much notice as possible in order to open the room for another guest. Considering that you have purchased a gift card in order to secure the reservation, we do not charge a cancellation fee at this time.
- Final Details. To best ensure the highest quality food and service, all details for your event (including menu selection and final head count) should be delivered to Basta Pasta 48 hours before your event.
- Scheduling. The rooms are booked in 3-hour increments.
 At peak times, including holiday season and other special
 events, another party may be booked in the room before or
 after your party. When booking your event, we will advise
 you of any time constraints. If you would like to occupy the
 room longer than 3 hours, an additional room fee can be
 negotiated and will be dependent on the date and time of
 your event.

Upon signing this agreement, Basta Pasta agrees to reserve the requested data and room and provide the food & beverage services as outlined on the other side of this document.

Basta Pasta is not liable for any damages to, or loss of, any merchandise, equipment, goods or personal property exhibited, displayed or left in any room or in any area of the restaurant or parking lot.

Basta Pasta is not responsible for failure to perform due to government acts and regulations, fires, acts of God, or any other causes whether or not similar to the foregoing, beyond our control. Basta Pasta reserves the right to change the room configuration as to best suit the guests and the facility.

A final guaranteed guest count is required 48 hours in advance. In the event the actual guest count falls below the amount on the contract of the final guaranteed guest count, you will be charged accordingly based on your selected package's final guaranteed guest count.

Basta Pasta agrees to accommodate additional guests beyond the final guaranteed guest count, provided we have the physical capability of doing so.

I agree to all the terms and conditions stated above:

Printed Name:
Signature:
Basta Pasta Representative:
Today's Date: