

Basta Pasta

LUNCH MENU



Antipasto

FRIED CALAMARI

Served with marinara sauce **14**

MINI FRIED CRAB CAKES

Served with remoulade **17**

BASTA CAPRESE *GF*

Prosciutto, tomato, fresh mozzarella, artichoke, roasted red peppers, capers, balsamic reduction **12**

MOZZARELLA CAPRESE *GF*

Mozzarella, ripe tomatoes, basil, EVOO **11**

CRAB DIP *GF*

Served with toasted Italian bread **12**

BRUSCHETTA

Ripe tomatoes, basil, garlic, fresh herbs, EVOO, italian bread **10**

ZUCCHINI CHIPS

Served with marinara sauce **10**

CRAB TOAST

Colossal lump crab imperial, on toasted Italian bread **17**

FIG & GOAT CHEESE PLATTER

Honey goat cheese spread, toasted almonds, broiled figs, grilled ciabatta **12**

Sandwiches & Wraps

Sandwiches & Wraps served with fries or spring green salad

10 OZ CRAB CAKE SANDWICH

Broiled or fried, lettuce, tomato, brioche bun **21**

BASTA BURGER

10oz short rib & brisket, lettuce, tomato, mayonnaise, brioche bun **12**

Add Bacon 1 / Cheese 1

Provolone or American

PHILLY CHEESESTEAK SUB

Lettuce, tomatoes, sautéed onions, provolone cheese, mayonnaise **14**

SEAFOOD WRAP

Crab cake, shrimp, applewood smoked bacon, lettuce, tomato, onion, Old Bay mayonnaise **19**

CHICKEN CAESAR WRAP

Romaine, grilled chicken, Pecorino Romano, crouton crumble, caesar **10**

HONEY BEAR WRAP

Fried chicken tenders, spring greens, tomato, onion, applewood smoked bacon, honey mustard, four cheese blend **12**

Paninis

Paninis served with fries or spring green salad

STEAK AND CHEESE

Filet mignon, cheese blend, caramelized onions and mushrooms **12**

BASILICO

Grilled chicken breast, mozzarella, roasted red peppers, basil pesto spread **10**

CRAB MELT

Blue crab, applewood smoked bacon, four cheese blend **12**

CHICKEN PARM

Marinara, mozzarella **12**

Soup & Salad

Cup 5 / Bowl 7

CREAM OF CRAB

MARYLAND CRAB *GF*

1/2 & 1/2

SOUP OF THE DAY

Soup, salad and breadsticks **14**

SALMON *GF*

Mixed greens, baby spinach, strawberries, goat cheese, candied walnuts, raspberry vinaigrette **17**

STRAWBERRY BALSAMICO *GF*

Baby spinach, strawberries, mozzarella, candied walnuts, red onions, aged balsamic vinaigrette **12**

SURF AND TURF *GF*

Mixed greens, red onions, grape tomatoes, feta, jumbo shrimp, grilled steak, ciabatta toast points, aged balsamic reduction, EVOO **15**

CAESAR

Romaine, Pecorino Romano, caesar dressing **8**

To any salad add: Chicken 5 / Shrimp 6

Steak 6 / Salmon 10

House Specialties

*Entrees with * served with a side*

10 OZ COLOSSAL CRAB CAKE*

Broiled or fried **22**

HONEY SALMON

Broccoli and roasted potatoes **16**

RISOTTO MILANESE

Jumbo shrimp, scallops, zucchini, carrots, blue crab saffron risotto **15**

SHRIMP & SCALLOP LUCIANO

Roasted red peppers, spinach, white wine butter, linguine **14**

BLACKENED CHICKEN & SHRIMP *GF*

Cajun alfredo, penne **14**

HOUSE MEATBALL SPAGHETTI

Pepperoncinis, mozzarella, marinara, Pecorino Romano **12**

TORTELLONI PESTO

Applewood smoked bacon, mushrooms, peas, basil pesto **12**

SPAGHETTI BOLOGNESE

Tossed in our beef ragu **12**



Light & Healthy

Entrees with * served with a side

CHICKEN UMBERTINA* GF

Asparagus, artichoke, grape tomatoes, garlic, EVOO 14

SALMON CAPELLINI GF

Roasted tomatoes, wild mushrooms, spinach, white wine sauce, EVOO, Pecorino Romano 13

CAPELLINI CAPRESE GF

San Marzano tomatoes, mozzarella, garlic, basil, EVOO, Pecorino Romano 11

FETTUCCINE GYPSY PESTO GF

Artichoke, tomatoes, spinach, mushrooms, roasted peppers, kalamata olives, pesto 12

Add Chicken 14 / Shrimp 16

VEGETALI

Artichoke hearts, kalamata olives, broccoli, roasted tomatoes, capers, pomodoro sauce, Pecorino Romano, rotini 12

Add Chicken 14 / Shrimp 16

WILD MUSHROOM CAPELLINI

Wild mushrooms, roasted peppers, spinach, EVOO, Pecorino Romano 11

GARDEN VEGETABLE PENNE

Peppers, carrots, tomatoes, spinach, zucchini, EVOO, Pecorino Romano 12

Add Chicken 14 / Shrimp 16

Italian Classics

Entrees with * served with a side

SALTIMBOCA*

Prosciutto, spinach, provolone, lemon wine sauce

Chicken 14 / Veal 16

PICCATA*

Mushrooms, capers, lemon butter sauce

Chicken 12 / Veal 14

MARSALA*

Mushrooms, marsala wine sauce

Chicken 12 / Veal 14

SHRIMP SCAMPI

Roasted red peppers, scallions, lemon garlic butter sauce, linguine 13

CHICKEN ALFREDO

Broccoli, fettuccine, light pecorino cream sauce 13

CACCIATORE

Bell peppers, onions, mushrooms, marinara, linguine

Chicken 13 / Sausage 13

PENNE ALLA VODKA

Peas, applewood smoked bacon, light vodka cream 12

Chicken 14 / Shrimp 16

FETTUCCINE CARBONARA

Applewood smoked bacon, mushrooms, grilled asparagus, pecorino cream sauce 13

Pizza

PAN STYLE

10 inch 11 / 14 inch 13

TOPPINGS:

Half 1 / Whole 2

Pepperoni, sausage, bacon, green peppers, onions, mushrooms, black olives

From the Oven

Entrees with * served with a side

PARMESAN*

Eggplant 12 / Chicken 14 / Veal 14

LASAGNA

Layers of pasta, bolognese, ricotta, mozzarella, marinara sauce 12

BAKED PENNE

Bolognese, ricotta, mozzarella 12

STUFFED SHELLS

Ricotta filled shells, mozzarella

Marinara 11 / Bolognese 12

Sides

FRENCH FRIES

ROASTED POTATOES

VEGETABLES

Broccoli,
Spinach (+3),
Asparagus (+4)

PASTAS

Penne, Spaghetti, Linguine,
Rotini, Capellini, Gluten
Free Penne, Egg
Fettuccine

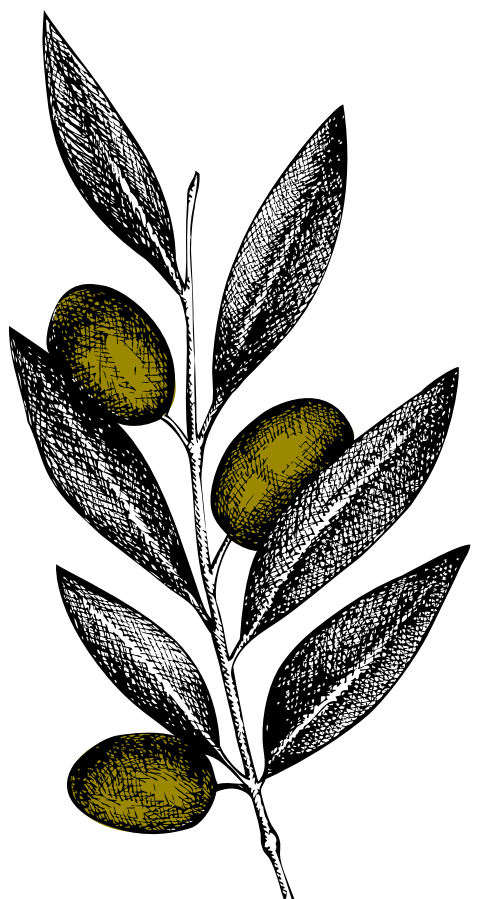
SAFFRON RISOTTO (+4)

MAC & CHEESE (+4)

Consuming raw or under cooked meats, eggs, poultry or shellfish increases your risk of food borne illness. If you have any known food allergies, please let us know before ordering.

Split plate charge \$8. Includes salad and breadsticks. No exceptions.

Parties of 8 or more will have 20% gratuity added.



GF Indicates can be prepared gluten free, please ask your server.

Our Crab Cakes can also be prepared gluten free with 4 hours advance notice.