## Antipasto

Sauteed in a white wine garlic sauce, served with ciabatta toast points 14

#### FRIED CALAMARI

Served with marinara sauce 14

#### MINI FRIED CRAB CAKES

Served with remoulad sauce Market Price

#### BASTA CAPRESE GF

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

### MOZZARELLA CAPRESE GF

Mozzarella, ripe tomatoes, basil, EVOO  ${
m 11}$  SURF AND TURF  ${
m GF}$ 

#### CRAB DIP GE

Served with toasted Italian bread 12

#### **BRUSCHETTA**

Ripe tomatoes, basil, garlic, fresh herbs, EVOO, Italian bread 10

### **7LICCHINI CHIPS**

Served with marinara sauce 10

#### **CRAB TOAST**

Jumbo lump crab imperial, on toasted Italian bread Market Price

#### FIG & GOAT CHEESE PLATTER

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

### Paninis

Paninis served with fries or spring green salad

#### STEAK AND CHEESE

Diced filet mignon, cheese blend, mayonnaise, caramelized onions and mushrooms 14

#### **BASILICO**

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

#### **CRAB MELT**

Blue crab, applewood smoked bacon, four cheese blend 19

#### CHICKEN PARM

Marinara, mozzarella 12



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

SAFFRON RISOTTO (+4)

MAC & CHEESE (+4)

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

## Soup & Salad Cup 7 / Bowl 8

MARYLAND CRAB GF SOUP OF THE DAY Cup 6 / Bowl 7 SOUP, SALAD AND BREADSTICKS 14

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

Mixed greens, red onions, grape tomatoes, feta, jumbo shrimp, grilled steak, ciabatta toast points, aged balsamic reduction, EVOO 19

#### CAESAR

Romaine, Pecorino Romano, caesar

Add to any salad: Chicken 5 / Shrimp 8 Steak 10 / Salmon 10

## Sandwiches & Wraps

Sandwiches & wraps served with fries or spring green salad

#### CRAB CAKE SANDWICH

Broiled or fried, lettuce, ripe tomato, brioche bun Market Price

#### **BASTA SMASH BURGER**

Two 5 oz short rib & brisket patties. applewood smoked bacon, cheddar, caramelized onions, lettuce, tomato 16

### PHILLY CHEESESTEAK SUB

Lettuce, ripe tomatoes, sautéed onions, provolonecheese, mayonnaise 14

#### SEAFOOD WRAP

Crab cake, shrimp, applewood smoked bacon, lettuce, ripe tomato, onion Old Bay, mayonnaise Market Price

#### **CHICKEN CAESAR WRAP**

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

### HONEY BEAR WRAP

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

## Pizza

### PAN STYLE

10 inch 11 / 14 inch 13

### TOPPINGS

### Half 1 / Whole 2

Pepperoni, sausage, applewood smoked bacon, green peppers. onions, mushrooms, black olives



## Lighter Fare

#### 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

garlic, basil, EVOO, Pecorino

mushrooms, roasted red peppers, kalamata olives, pesto 12

#### VEGETALI

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

#### WILD MUSHROOM CAPELLINI

Wild mushrooms, roasted red peppers spinach, EVOO, Pecorino Romano 12

#### GARDEN VEGETABLE PENNE

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

Entrées with \* served with a side

## House Specialties

### Broiled or fried Market Price

Caiun alfredo, penne 14

**SHRIMP & SCALLOP LUCIANO** Roasted red peppers, spinach, white wine butter sauce, linguine 14

### **BLACKENED CHICKEN & SHRIMP GF**

#### Pepperoncinis, mozzarella, marinara

Pecorino Romano 12 **TORTELLONI PESTO** 

mushrooms, peas, basil pesto 12

## **SPAGHETTI BOLOGNESE**

Tossed in our beef ragu 12

Entrées with \* served with a side

### Italian Classics SALTIMBOCA\*

#### Prosciutto, spinach, provolone, lemon wine sauce

PICCATA\*

San Marzano tomatoes mozzarella

#### FETTUCCINE GYPSY PESTO GF

Artichoke, grape tomatoes, spinach,

### JUMBO LUMP CRAB CAKE\*

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

HOUSE MEATBALL SPAGHETTI

Applewood smoked bacon,

#### With Chicken 14 / Veal 16

Mushrooms, capers, lemon butter sauce With Chicken 12 / Veal 14

Mushrooms, marsala wine sauce With Chicken 14 /1 Veal 6

### SHRIMP SCAMPI

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

#### **CHICKEN ALFREDO**

Broccoli, fettuccine, light pecorino cream sauce 13

#### CACCIATORE

Bell peppers, onions, mushrooms, marinara, linguine With Chicken 14 / Sausage 13

### PENNE ALLA VODKA

Peas, applewood smoked bacon, light vodka cream sauce 12 With Chicken 14 / Shrimp 16

## FETTUCCINE CARBONARA

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

### Entrées with \* served with a side

## From the Oven

### PARMESAN\* With Eggplant 12 / Chicken 14

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

#### **BAKED PENNE**

STUFFED SHELLS Ricotta filled shells, mozzarella

Bolognese, ricotta, mozzarella 12

With Marinara 11 / Bolognese 12



## Antipasto

Sauteed in a white wine garlic sauce, served with ciabatta toast points 14

#### FRIED CALAMARI

Served with marinara sauce 14

#### MINI FRIED CRAB CAKES

Served with remoulade sauce Market Price

#### LAMB CHOPS GF

4 lollipop lamb chops over mixed greens basil pesto balsamic reduction 15

#### MOZZARELLA CAPRESE GF Mozzarella, ripe tomatoes, basil, EVOO 11

BASTA CAPRESE GF Prosciutto rine tomato fresh mozzarella, artichoke, roasted red peppers, capers, balsamic reduction 12

CRAB DIP GF Served with toasted Italian bread 12

#### **CRAB PRETZEL** Pretzel pieces, crab dip, four cheese

blend 17

BRUSCHETTA Ripe tomatoes, basil, garlic, fresh

## **ZUCCHINI CHIPS**

**CRAB TOAST** Jumbo lump crab imperial on

Served with marinara sauce 10

herbs. EVOO, toasted Italian bread 10

## toasted Italian bread Market Price

FIG & GOAT CHEESE PLATTER Honey goat cheese spread, toasted almonds, broiled figs, grilled ciabatta 12

## House Specialties

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

CHICKEN CHESAPEAKE\*

Market Price

## **BLACKENED CHICKEN & SHRIMP**

Cajun alfredo, penne 23 **VEAL MEATBALL SPAGHETTI** 

### Pepperoncinis, mozzarella, marinara, Pecorino Romano 17

Applewood smoked bacon, mushrooms, peas, basil pesto 17 SPAGHETTI BOLOGNESE or

**SPAGHETTI & MEATBALLS 16** 

TORTELLONI PESTO

Entrées with \* served with a side

# Soup & Salad Cup 7 / Bowl 8

CREAM OF CRAB MARYLAND CRAB GF SOUP OF THE DAY Cup 6 / Bowl 7

#### BOTTOMLESS SOUP, SALAD AND **BREADSTICKS 16**

#### SALMON GF

Mixed greens, baby spinach, strawberries, goat cheese, candied walnuts, raspberry vinaigrette 18

#### STRAWBERRY BALSAMICO GF

Baby spinach, strawberries, mozzarella, candied walnuts, red onions, aged balsamic vinaigrette 13

#### SURF AND TURF GF

Mixed greens, red onions, grape tomatoes, feta, jumbo shrimp, grilled steak, ciabatta toast points, balsamic reduction, EVOO 19

Romaine, Pecorino Romano, caesar dressing 10

### Add to any salad: Chicken 5 / Shrimp 8 Steak 10 / Salmon 12

Asparagus, artichoke hearts, grape

spinach, white wine sauce, EVOO.

San Marzano tomatoes, mozzarella.

mushrooms, red roasted peppers,

## Lighter Fare CHICKEN UMBERTINA\* GF

tomatoes, garlic, EVOO 19 SALMON CAPELLINI GF Roasted tomatoes, wild mushrooms,

### Pecorino Romano 19 CAPELLINI CAPRESE GF

garlic, basil, EVOO, Pecorino FETTUCCINE GYPSY PESTO GF

Artichoke hearts, grape tomatoes, spinach,

### kalamata olives, pesto 16

VEGETALI Artichoke hearts, kalamata olives, broccoli, roasted tomatoes, capers. pomodoro sauce, Pecorino Romano,

#### WILD MUSHROOM CAPELLINI Wild mushrooms, roasted red peppers, spinach, EVOO, Pecorino Romano 17

GARDEN VEGETABLE PENNE Peppers, carrots, tomatoes, spinach zucchini EVOO Pecorino Romano 16

Entrées with \* served with a side

## Italian Classics

### SALTIMBOCA\*

With Chicken 19 / Veal 24

#### Add crab cake Market Price

8 oz USDA choice center cut Certified Angus Beef with asparagus and roasted potatoes 36

#### Add crab cake Market Price

**COFFEE RUBBED RIBEYE** 16 oz USDA Prime CreekStone Farms

#### JUMBO LUMP CRAB CAKE\*

SEAFOOD PRIMAVERA Clams, mussels, shrimp, scallops,

### RISOTTO MILANESE

Jumbo shrimp, scallops, blue crab, peas, zucchini carrots saffron risotto 24 **HONEY SALMON** 

Honey glazed salmon with

## asparagus and roasted potatoes 23

basil, balsamic glaze with sweet potato hash 24

#### imperial sauce Market Price

Roasted red peppers, spinach, white wine butter sauce, linguine 22

#### SHRIMP FRA DIAVOLO Linguine, spicy marinara 21

**CAST IRON SCALLOPS** Served in a cast iron skillet, garlic butter, white wine sauce with

### Shrimp, scallops, crab, choice of

alfredo 24

**BABY CLAMS LINGUINE** Choice of marinara, light cream

linguine marinara or fettuccine

Entrées with \* served with a side

increases your risk of foodbourne

GF indicates menu item can be prepared gluten free, please inquire within.

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

Prosciutto, spinach, provolone, lemon wine sauce

### PICCATA\*

Mushrooms, capers, lemon butter

Mushrooms, marsala wine sauce

With Chicken 18 / Veal 24

#### MARSALA\*

With Chicken 18 / Veal 24 SHRIMP SCAMPI Roasted red peppers, scallions,

lemon garlic butter sauce.

#### linguine 21

CHICKEN ALFREDO Broccoli, fettuccine, light pecorino cream sauce 17

#### CACCIATORE

marinara, linguine

With Chicken 18 / Sausage 17 PENNE ALLA VODKA Peas, applewood smoked bacon,

Bell peppers, onions, mushrooms,

### With Chicken 20 / Shrimp 22 FETTUCCINE CARBONARA

light vodka cream sauce 16

Applewood smoked bacon. mushrooms, grilled asparagus, pecorino cream sauce 18

Entrées with \* served with a side

From the Oven

PARMESAN\* With Eggplant 16 / Chicken 18 / Veal 24

With Marinara 16 / Bolognese 17

Tortelloni, grilled chicken, wilted

Entrées with \* served with a side

spinach, alfredo, fresh mozzarella 17

### Layers of pasta, bolognese, ricotta, mozzarella, marinara sauce 17 **BAKED PENNE**

LASAGNA

Bolognese, ricotta, mozzarella 16 STUFFED SHELLS Ricotta filled shells, mozzarella

TORTELLONI

CHICKEN FLORENTINE



PAN STYLE

TOPPINGS: Half 1 / Whole 2 Pepperoni, sausage, applewood

smoked bacon, green peppers,

onions, mushrooms, black olives

10 inch **11** / 14 inch **13** 

## **NY STRIP**

14 oz CreekStone USDA choice center cut Certified Angus Beef with creamy bacon brussel sprouts and roasted potatoes 35

Steak & Seafood

FILET MIGNON

Black Angus Beef with sweet potato hash and asparagus 38

### Broiled or fried Market Price

broccoli, white wine garlic butter sauce, spaghetti 25

SALMON MEDITERRANEO Pan-seared salmon, asparagus, feta.

### SHRIMP IMPERIAL\*

SHRIMP & SCALLOP LUCIANO

Jumbo shrimp topped with crab,

creamy bacon brussel sprouts 27 SEAFOOD PASTA

#### sauce, or garlic EVOO 17

Consuming raw or undercooked meats, eggs, poultry or shellfish

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

# LET US Cater TO YOU

## **BASTA PASTA CATERING**

We bring all of your favorite dishes to Contact us today for more information about our catering services. All catering menu items serve up to 8 people.

443.920.3477

Antipasto	
MINI FRIED CRAB CAKES (20 PIECES)	Market Price
CRAB DIP	70
FRIED CALAMARI	45
BRUSCHETTA	30
MOZZARELLA CAPRESE	40
ZUCCHINI CHIPS	30
JUMBO WINGS (20 PIECES) Available in Plain, Buffalo, BBQ, Old Bay, Honey Old Bay, & Garlic Parmesan	35
MEATBALLS (16 PIECES)	32
CRAB TOAST (10 PIECES)	Market Price
BUTTERMILK CHICKEN TENEDERS (16 PIECES)	30

MARYLAND CRAB	20
Salad	
GARDEN HOUSE	25
CAESAR	25
STRAWBERRY BALSAMICO	35
SURF AND TURF	75

GREEK

Soup 1 quart

CREAM OF CRAB

For any Salad: Add Chicken 15 All salads are served with a complimentary pan of bread.

House Special	ties
CHICKEN PICATTA*	60
CHICKEN MARSALA*	75
CHICKEN ALFREDO	60
CHICKEN OR SAUSAGE CACCIATORE	55
BLACKENED CHICKEN ALFREDO	55
PENNE ALLA VODKA add chicken 15 add shrimp 30	45
FETTUCCINE CARBONARA	55
TORTELLONI PESTO served with basil cream	50
PENNE MARINARA	25
CHICKEN FLORENTINE TORTELLONI grilled chicken, alfredo, wilted spinach, mozzarella	65

From the Ove	en
CHICKEN PARMIGIANA*	60
EGGPLANT PARMIGIANA*	50
LASAGNA	60
BAKED PENNE	50
STUFFED SHELLS MARINARA add bolognese 10	45

\* Entrees served with a tray of your choice of pasta, broccoli or roasted potatoes

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

Lighter Fare	
CHICKEN UMBERTINA*	65
GARDEN VEGETABLE PENNE	45
SALMON CAPELLINI	70
WILD MUSHROOM CAPELLINI	45
VEGETALI	45

For any Light & Healthy Entrée: Add Chicken 15 / Add Shrimp 30

10 OZ COLOSSAL CRAB CAKES (8 PIECES)

Price	served with a tray of roasted potatoes and a tray of broccoli
Market Price	5 OZ JUMBO LUMP CRAB CAKES (8 PIECES) served with a tray of roasted potatoes and a tray of broccoli
140	HONEY SALMON (8 PIECES) served with a tray of roasted potatoes and a tray of broccoli
85	SHRIMP & SCALLOP LUCIANO
70	SHRIMP MARINARA
75	SHRIMP SCAMPI
75	SHRIMP ALFREDO

Desserts	
CHEESECAKE (10 SLICES)	60
STRAWBERRY CHEESECAKE (10 SLICES)	65
TIRAMISU	55
CANNOLI PLATTER (16 PIECES)	35

OLD BAY CRAB PASTA 75





443.920.3477 | 5957 Exchange Drive, Eldersburg, MD 21784

SUNDAY - THURSDAY | FRIDAY - SATURDAY

11:30AM-9PM 11:30AM-10PM

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