

MANGIA

EAT NOW

STUZZICHINI

AGED PARMIGIANO REGGIANO & BALSAMIC	\$9
CASTELVETRANO OLIVES	\$5
HOUSEMADE FOCACCIA	\$5
FOCACCIA W/ RICOTTA & HONEY	\$7

VERDURE

FENNEL, CELERY & ORANGE With olive oil, salt, pepper	\$7
BROCCOLETTI With mushroom, sott'olio, neonata	\$7
BURRATA & LIGURIAN TOMATOES With basil & aceto balsamico	\$12

PASTA

TORTELLI Filled with burrata, topped with butter, sage and toasted hazelnuts	\$21
CAPPELLI DEL PRETE Filled with prosciutto, topped with radicchio, ricotta in a mushroom sauce	\$18
CHIUSONI With saffron, sausage, onions, cream	\$19
BUCATINI With lobster & fresh tomatoes	\$25
LUMACHE With natural grass-fed beef ragù	\$17
SPAGHETTI With pomodoro, stracciatella, basilico	\$17
ZUCCHINI "pasta" With meat ragù in a parmigiano reggiano basket	\$15

BAMBINI

(kids)

LUMACHE or REGINETTE	\$9
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With butter & parmigiano reggiano
or pomodoro (ragu +\$2)



DOLCI

CLASSIC TIRAMISU	\$8
SEASONAL GRANITA	\$5

COOK LATER

FRESH PASTA \$9 / lb

REGINETTE	CASARECCE
LUMACHE	FUSILLI

*For large or special orders, please
email info@tortellopasta.com 24H prior

SAUCES

POMODORO	\$7/8oz
PESTO alla GENOVESE	\$10/8oz
RAGU' alla BOLOGNESE	\$8/8oz
PARMIGIANO REGGIANO	\$7/3oz

BAKED PASTA (takeaway only)

LASAGNA BOLOGNESE	\$18
CANNELLONI	\$16

BEVI

CAFFÉ

ESPRESSO	\$3
MACCHIATO	\$4
CAPPUCCINO	\$5
LATTE	\$5
AMERICANO	\$3

ALCOHOL

Glass / half liter / liter

HOUSE RED, WHITE, ROSE,	\$9 / \$21 / \$36
Retail wines also available for dining in	
HOUSE PROSECCO	\$11
SPRITZ (aperol, campari, cynar)	\$13
NEGRONI SBAGLIATO	\$15
LA BICICLETTA (for 2 glasses)	\$13
BIRRA	\$7
Poretti	\$12
Baladin	
DIGESTIVOS COMING SOON	

NON-ALCOHOL

ACQUA NATURALE	\$4
ACQUA FRIZZANTE	\$4
SPARKLING SODAS	\$5