

BASTA

AGOURA HILLS



ANTIPASTI

Affettati

- Prosciutto San Daniele
 - Salame Felino • Finocchiona
 - Mortadella
- Served with Artisan Bread and Homemade Preserves*

Formaggi

- Parmigiano Reggiano • Pecorino Toscano
 - Pecorino Pugliese • Buffalo Mozzarella
- Pick 2 16 Pick 4 24*

Marinated Olives & Giardiniera 8

- ☉ **Wood Fired Mussels** from Santa Barbara, Lemongrass, Leek & White Wine Broth, Turmeric, Grilled Bread, Roasted Bone Marrow 16

BASTA Meatballs Beef, Pork, Parmigiano, Pomarola and Baked Sheep 14

Cannellini Bean Hummus Roasted Squash, Spicy Chile Oil, Focaccina 11

Gamberi **BASTA** Grilled Jumbo Shrimp, Gorgonzola Stuffed Cipolotti, Wrapped in Pancetta 15

INSALATE

- ☉ **Lancinato Kale & Radicchio** Miso Lemon Dressing, Feta, Crispy Onion 14

- ☉ **Marinated Oven Roasted Beets** Grapefruit, Pistachios, Goat Cheese, Butter Lettuce, Aged Red Wine Vinaigrette 15

- ☉ **Little Gem Salad** Mozzarella Milanese, Avocado, Almonds, Fried Anchovy Vinaigrette 15

- ☉ **Grilled Spanish Octopus** Persian Cucumber, Baby Potatoes, Cherry Heirloom Tomatoes, Lemon Parsley Vinaigrette 17

- ☉ **Lemon Roasted Jidori Chicken & Quinoa** Arugula, Toasted Spicy Walnuts, Roasted Squash, Cranberry Sesame Vinaigrette 15

Arugula & Burrata Roasted Tomatoes, Pine Nuts, Extra Virgin Olive Oil, Lemon Vinaigrette 15

LE PASTE FRESCHE

All of our Fresh Pasta are made with Non GMO Flour, 100% Organic We can accomodate Gluten-Free Requests (\$2)

Fettuccine Al Sugo Beef, Soffritto, Pomarola, Pecorino 18

Chitarra Cacio & Pepe Parmigiano Reggiano D.O.P., Black Pepper 16

Bucatini Amatriciana "Guanciale," Onion, Pomarola, Pecorino 18

Zucchini Zoodles Ortolana Fresh Zucchini Pasta, Sweet Bell Peppers, Japanese Eggplant, Stracciatella Cheese 16

Cavatelli con Salsiccia Saffron Pasta, "BASTA" Sausages, Braised Cauliflower, Hot Chile Pepper, Parmigiano 17

Tagliatelle **BASTA** Wild Mushrooms and Black Truffle Sauce 20

Bigoli Veneti Squid Ink Pasta, Octopus, Shrimp, Clams, Mussels, White Wine Garlic 21

Pappardelle Slow Braised Beef Ricotta & Parmigiano Meatballs, Pomarola 18

Tordelli Green Swiss Chard, Goat Milk Ricotta, Parmigiano, Lemon, Butter, Thyme 18

Tagliolini in Brodo Our Version of Ramen. Roasted Chicken, Fresh Spinach, Fresh Shaved Parmigiano, Egg, Miso Chicken Broth 16

BASTA PIZZAS

Margherita "Classica" Pomarola, Fior di Latte, Basil and Olive Oil 14

San Marzano Roasted San Marzano Tomatoes, Ricotta, Stracciatella, Arugula, Prosciutto San Daniele 17

Ortolana Roasted Brussel Sprouts, Onions, Fior di Latte, Roasted Squash, topped with Pecorino 16

Lancinato Tuscan Kale, Fior di Latte, Roasted Garlic, "BASTA" Sausage, Pecorino, Green Olives, Oregano 16

Burrata Fresh Spinach, Roasted Garlic, Pine Nuts, Ricotta, Parmigiano, Burrata, Roasted Chile 17

Truffle Zucchini Flower blossom, Black Truffle Sauce, Buffalo Mozzarella, Prosciutto San Daniele 22

Trevigiana "BASTA" Sausages, Radicchio, Mushrooms, Pomarola, Smoked Fior di Latte 18

SECONDI

- ☉ **Grilled Ruby Red Trout** Oregano, Marjoram, Parsley, Lemon Olive Oil, Sicilian Capers 22

- ☉ **Grilled Whole Branzino** Fresh Lemon, Fennel, Spinach, Peppery Smoked Salt 24

- ☉ **Cacciucco di Pesce** Assorted Fresh Fish & Crustacean in Tomato Broth. Served with grilled Crostino (*slightly spicy*) 24

- ☉ **Wagyu Braised Short Ribs** Red Wine Braised Short Ribs 20

- ☉ **Jidori Rotisserie Pollo Alla Diavola** Chicken, Herbs, Lemon, Chile Mustard *Half 16 Whole 22*

Wagyu Beef Burger 1/2 lbs. Brioche Bun, Havarti Cheese, Roasted Shallots, Aioli, Tomato, Arugula, Grilled Onions & Cabbage Coleslaw 16

- ☉ **Grilled Angus Ribeye (aged 45 days)** Bone-In, Maldon Sea Salt, Herbs *S.T.M.*

- ☉ **1 Pound Grilled Angus New York Steak** Maldon Sea Salt, Herbs *S.T.M.*

Duroc Pork Tomahawk Grilled Pork Chop, Chimichurri 22

SIDES

- ☉ **Grilled Broccolini** Parmigiano, Hazelnuts, Smoked Provola 7

- ☉ **Grilled Seasonal Squash** Za'Atar, Greek Yogurt 6

- ☉ **Jumbo Grilled Asparagus** Rigatino (Tuscan Pancetta), Onion Vinaigrette 8

- ☉ **Roasted Cauliflower** Golden Raisin Vinaigrette, Toasted Sesame Seeds 12

- ☉ **Red Baby Potatoes** Roasted and Baked Baby Potatoes, Mascarpone and Parmigiano 8

- ☉ **Spinach Gnocchetti** Spinach Potato Gnocchetti, Four Cheese Sauce, 8

- ☉ **Grilled Portobello Mushrooms** 10

We Proudly Serve:



BASTA

AGOURA HILLS



ROSATO ~ Rosé



- Rosé** *Alie Ammiraglia, Frescobaldi, Tuscany 2018* \$12 \$45
- Rosé** *Malene, Central Coast, CA 2018* \$11 \$42
- Brute Rosé** *Simmonet-Febvre Cremant de Bourgogne NV* \$11 \$42



VINO ROSSO ~ Red Wine



- Nero D'Avola** *Cellaro Luma, Sicilia, Italy 2017* \$8 \$30
- Montepulciano D'Abruzzo** *Cerulli Spinozzi, Abruzzo Italy 2015* \$12 \$45

VINO BIANCO ~ White Wine



- Prosecco** *Le Contesse, Veneto NV Split* \$9 \$32
- Soave Anselmi** *San Vincenzo, Veneto, 2016* \$10 \$37
- Vermentino** *Sella & Mosca La Cala, Sardina, 2017* \$9 \$32

Gavi Di Gavi *La Scolca (White Label), Piedmonte, 2018* \$12 \$45

Pinot Grigio *Bottega Vinaia, 2018* \$9 \$32

Chardonnay *Antinori Bramito della Sala, Umbria 2018* \$12 \$45

Chardonnay *J. Wilkes Santa Maria Valley 2017* \$11 \$42

Chardonnay *Ferrari Carano Tre Terre, Russian River 2017* \$14 \$50

Sauvignon Blanc *Villa Maria Cellar Selection, New Zealand 2018* \$12 \$45

Chardonnay *Jordan, Russian River 2016* \$60.00

Chardonnay *Joseph Phelps Freestone Vineyards, Sonoma 2017* \$80.00



DRAFT BEERS

- Peroni, Pale Lager** *ABV 5.10%, Italy* \$6
- Blue Moon, Belgian White** *ABV 5.4%, Colorado* \$6
- 805, Blonde Ale** *ABV 4.7%, CA* \$6
- Hazy Little Thing IPA** *ABV 6.7%, CA* \$6
- Sculpin Ballast Point America IPA** *ABV 7%, CA* \$7
- Hollywood Blonde, German Kölsch** *ABV 5.3%, CA* \$6

BOTTLE BEERS

- Modelo Especial American Lager** *ABV 4.4%, Mexico* \$5
- Stella Artois European Pale Lager** *ABV 5% Belgium* \$5
- Moretti La Rossa, German Doppelbock** *ABV 7.2% Italy* \$6
- Heineken 0.0, Non-Alcoholic** *Nederland* \$5
- 14 Cannons, Tryannicide IPA** *(16 oz), ABV 7.5%, Westlake Village,* \$7
- Paulaner Original München** *(16.2 oz. can), ABV x%, Germany,* \$7
- Guinness Stout** *(14.9 oz. can), ABV 4.2%, Ireland,* \$7
- New Belgium Voodoo Ranger IPA** *(19.5 oz), ABV 7%, Colorado* \$8
- Flying Embers Kombucha** *(16 oz. can), ABV 4.5%, Ventura,* \$8



Cabernet Sauvignon *Double Canyon Washington 2015* \$10 \$38

Cabernet Sauvignon *Brassfield High Valley, CA 2016* \$14 \$50

Red Blend *Mulderbosch Faithful Hound South Africa 2015* \$12 \$45

Pinot Noir *Sokol Blosser Evolution, Oregon 2017* \$12 \$45

Pinot Noir *Boen, Russian River Valley 2017* \$15 \$55

Malbec Reserve *El Esteco Don David, Argentina 2017* \$11 \$42



VINO ROSSO

Red Wine Bottle



- Sant'Antimo Rosso** *La Palazzetta, Toscana 2015* \$46
- Primitivo di Manduria** *Tenute Cerfeda Dell'Elba 2012* \$48
- Super Tuscan** *Antinori Il Bruciato, Toscana 2016* \$52
- Rosso Di Montalcino** *Il Poggione 2017* \$55
- Amarone** *Righetti Capitel De Roari, Veneto 2015* \$65
- Barbera D'Alba** *Marchesi Di Barolo Peiragal, Piemonte 2014* \$65
- Barbaresco** *Pertinace, Piemonte 2015* \$70
- Chianti Classico Riserva** *Castello Di Verrazano, Toscana 2014* \$70
- Brunello di Montalcino** *Castiglion Del Bosco, Toscana 2019* \$82
- Super Tuscan** *Il Palagio, Sister Moon, Toscana 2013* \$95
- Barolo** *Pio Cesare, Piemonte 2014* \$120
- Super Tuscan** *Fattoria Le Pupille Saffredi, Toscana 2014* \$140
- Pinot Noir** *Patz & Hall, Sonoma Coast 2016* \$55
- Cabernet Sauvignon** *Simi, Landslide Vineyards 2015* \$55
- Cabernet Sauvignon** *Daou Reserve, Paso Robles 2017* \$85
- Cabernet Sauvignon** *Groth Napa Valley 2014* \$95
- Cabernet Sauvignon** *Jordan, Alexander Valley 2015* \$100
- Red Blend** *Leviathan California 2017* \$65
- Red Blend** *Conn Creek Anthology, Napa Valley 2014* \$82
- Red Blend** *Justin Isoceles, Napa Valley 2016* \$98