



Antipasto

AFFETTATI

Prosciutto San Daniele
Salame Felino
Finocchiona
Mortadella

FORMAGGI

Parmigiano Reggiano
Pecorino Toscano
Pecorino Pugliese
Buffalo Mozzarella

Pick 2 \$12 Pick 4 \$20

Marinated Olives & Giardiniera \$8

Wood Fired Mussels \$14

Santa Barbara Mussels, Lemongrass, Leek & White Wine Broth, Grilled Bread, Roasted Bone Marrow

BASTA Meatballs \$12

Beef, Pork, Parmigiano, Pomarola and Baked Sheep's-Milk Ricotta & Smoked Provola

Cannellini Bean Hummus \$10

Roasted Squash, Spicy Chile Oil, Focaccina

Gamberi \$14

Grilled Jumbo Shrimp, Gorgonzola Stuffed Cipolotti, Wrapped in Pancetta

Salads

Lancinato Kale & Radicchio \$11

Miso Lemon Dressing, Feta, Crispy Onion

Marinated Oven Roasted Beets \$12

Grapefruit, Pistachios, Goat Cheese, Butter Lettuce, Aged Red Wine Vinaigrette

Little Gem Salad \$12

Mozzarella Milanese, Avocado, Almonds, Fried Anchovy Vinaigrette

Grilled Spanish Octopus \$15

Persian Cucumber, Baby Potatoes, Heirloom Cherry Tomatoes, Lemon Parsley Vinaigrette

Lemon Roasted Jidori Chicken & Quinoa \$13

Arugula, Toasted Spicy Walnuts, Roasted Squash, Cranberry Sesame Vinaigrette

Arugula & Burrata \$12

Roasted Tomatoes, Pine Nuts, Extra Virgin Olive Oil Lemon Vinaigrette

Sandwiches

Wagyu Beef Burger 1/2 lb \$14

Brioche Bun, Havarti Cheese, Roasted Shallots, Aioli, Tomato, Arugula, Grilled Onions, Coleslaw

Grilled Chicken \$15

Arugula, Roasted Tomatoes, Grilled Onions, Havarti Cheese, Pesto Aioli on Focaccia

Affetati \$15

Assorted Cold Cuts & Cheese, Housemade Mayo, Mustard, Lettuce, Tomato & Pickles on Focaccia

Angus Short Ribs \$16

Arugula, Grilled Onions & Havarti Cheese

Le Paste

All of our Pasta are made with Non-GMO Flour 100% Organic
We can accommodate Gluten-Free request (\$2)

Fettuccine Al Sugo \$15

Beef, Soffritto, Pomarola, Pecorino

Chitarra Cacio & Pepe \$13

Parmigiano Reggiano D.O.P., Black Pepper

Bucatini Amatriciana \$14

"Guanciale", Onion, Pomorola, Pecorino

Zucchini Zoodles Ortolana \$14

Fresh Zucchini Pasta, Sweet Bell Peppers, Japanese Eggplant, Stracciatella Cheese

Tagliatelle \$16

Wild Mushrooms, Black Truffle Sauce

Bigoli Veneti \$18

Squid Ink Pasta, Octopus, Shrimp, Clams Clams, Mussels, White Wine Garlic

Pappardelle \$15

Slow Braised Beef Ricotta & Parmigiano Meatballs, Pomarola

Tordelli \$15

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

Tagliolini in Brodo \$14

Our Version of Ramen, Roasted Chicken, Fresh Spinach, Shaved Parmigiano, Egg, Miso Chicken Broth

Entree

Grilled Ruby Red Trout \$18

Oregano, Marjoram, Parsley, Lemon Olive Oil, Sicilian Capers

Wagyu Braised Short Ribs \$18

Red Wine Braised Short Ribs

Jidori Pollo Alla Diavola \$15

Grilled Organic Jidori Chicken Breast, Herbs, Lemon, Chili Mustard

Grilled Broccolini \$7

Parmigiano, Hazelnuts

Grilled Seasonal Squash \$6

Za'Atar, Greek Yogurt

Jumbo Grilled Asparagus \$8

Rigatino, (Tuscan Pancetta)

Onion Vinaigrette

Red Baby Potatoes \$8

Mascarpone & Parmigiano

Spinach Gnocchetti \$8

Four Cheese Sauce

Grilled Portobello Mushroom \$10

sides



Draft Beer

- Peroni**, Pale Lager, Italy \$6
- Blue Moon**, Belgian White \$6
- 805**, Blonde Ale, Colorado \$6
- Hazy Little Thing**, IPA, CA \$6.5
- Sculpin Ballast Point**, American IPA \$7
- Hollywood Blonde**, German Kolsch \$6

Bottles & Cans

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| Modelo Special \$6 | Stella Artois \$6 |
| Corona Extra \$6 | Heineken 0.0 N-A \$5 |
| 14 Cannons IPA (16oz) \$7 | Paulaner Munich (16oz) \$7 |
| Guinness Stout (14.9oz) \$7 | |
| Flying Embers Kombucha (16oz) \$6 | |
| New Belgium Voodoo Ranger IPA (16oz) \$8 | |

Rosato

- Rosé Alie Ammiraglia**, Frescobaldi, Tuscany \$12 \$45
- Rosé Malene**, Central Coast, CA \$12 \$45

Vino Bianco

- Prosecco**, Le Contese, Veneto Split \$9 \$32
- Soave Anselmi**, San Vincenzo, Veneto \$10 \$37
- Vermentino**, Sella & Mosca La Cala, Sardinia \$9 \$32
- Gavi Di Gavi**, La Scolca (White Label) Piedmonte \$12 \$45
- Pinot Grigio**, Bottega Vinaia, Trentino \$9 \$32
- Chardonnay**, Antinori Bramito della Sala, Umbria \$12 \$45
- Chardonnay**, J. Wilkes, Santa Maria Valley CA \$11 \$42
- Chardonnay**, Ferrari_Carano Tre-Terre, RR \$14 \$50
- Sauvignon Blanc**, Villa Maria, Cellar Selection NZ \$12 \$45
- Chardonnay**, Jordan, Russian River \$60
- Chardonnay**, Joseph Phelps, Freestone Vineyards \$80

Red Wine

- Nero D'Avola**, Cellaro Luma, Sicilia \$8 \$30
- Montepulciano D'Abruzzo**, Ceruli Spinozzi \$12 \$45
- Morellino Di Scansano**, Le Pupille, Toscana \$11 \$42
- Super Puglia**, Tormaresca Neprica, Puglia \$8 \$30
- Chianti Rufina Riserva**, Nipozzano Frescobaldi \$12 \$45
- Super Tuscan**, Modus Rufino, Toscana \$15 \$55
- Cab Sauvignon**, Double Canyon, Washington \$10 \$38
- Cab Sauvignon**, Brassfield, High Valley \$14 \$50
- Red Blend**, Mulderbasch Faithful Hound \$12 \$45
- Pinot Noir**, Sokol Blosser Evolution, Oregon \$12 \$45
- Pinot Noir**, Boen, Russian River \$15 \$55
- Malbec Reserve**, El Esteco Don David, ARG \$11 \$42
- Sant'Antimo Rosso**, La Palazzatta, Toscana 2015 \$46
- Primitivo Manduria**, Tenute cerfeda Dell' Elba 2012 \$46
- Super Tuscan**, Antinori Il Bruciato, Toscana 2016 \$52
- Rosso Di Montalcino**, Il Poggione, Toscana 2017 \$55
- Amarone**, Righetti Capitel De Roari, Veneto 2015 \$65
- Barbera D'Alba**, Pietro Rinaldi, Monpiano 2016 \$65
- Barbaresco**, Pertinace, Piemonte 2015 \$70
- Chianti Classico Riserva**, Castello Di Verrazzano, 2015 \$74
- Brunello Di Montalcino**, Castiglion Del Bosco, 2014 \$85
- Super Tuscan**, Promis, Gaja, Toscana 2013 \$95
- Barolo**, Pio Cesare, Piemonte 2014 \$120
- Super Tuscan**, Fattoria Pupille Saffredi, Toscana 2016 \$140
- Pinot Noir**, Pats&Hall, Sonoma Coast 2016 \$55
- Cabernet Sauvignon**, Simi, Landslide Vineyard 2015 \$55
- Cabernet Sauvignon**, Daou Reserve Paso Robles 2014 \$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 Isosceles, Napa Valley 2016 \$98

Cocktails



VESPER

Gin | Vodka | Lillet

THE 1880

Bourbon | Amaro | Aztec Bitters | Luxardo Cherry

ELIXIR

Orange Vodka | Mint | Grapefruit Juice | Prosecco

ENVOY

Rye Whiskey | Amaro | Egg White | Lemon Juice

BASTA SPRITZ

Aperol | Vodka | Peach Schnapps |
Sparkling Wine

ITALIAN 75

Italian Gin | Lime Juice | Prosecco

CONTESSA

Mezcal | Yuzu | Orange Liqueur |
Fresh Lemon | Tajin

SWEET ON MIAMI

Vanilla Vodka | Pineapple Juice | Lime Juice |
Tangerine Whip Foam

AGOURA MULE

Pimm's | Vodka | Sage | Lime Juice | Ginger Beer

BASTA NEGRONI

Campari, Gin, Sweet Vermoth