

BASTA

AGOURA HILLS

First Basket of Bread
Complimentary
Additional Baskets \$3



ANTIPASTI

Affettati

- Prosciutto San Daniele
- Salame Felino • Finocchiona
- Mortadella • Cacciatolino

Formaggi

- Parmigiano Reggiano • Pecorino Toscano
- Piave Stagionato • Buffalo Mozzarella
- Grilled Tomino

Served with Artisan Bread and Homemade Preserves Pick 2 17 Pick 4 25

Marinated Olives & Giardiniera 9

Wood Fired Mussels from Santa Barbara, Lemongrass, Leek & White Wine Broth, Turmeric, Focaccina, Roasted Bone Marrow 19

BASTA Meatballs Beef, Pork, Parmigiano, Pomarola and Baked Goat-Milk Ricotta 15

Cannellini Bean Hummus Roasted Squash, Spicy Chile Oil, Focaccina 12

Grilled Melon & Prosciutto Italiano with Burrata and Chestnut Honey 18

Ⓢ **Wood Fired Artichoke** with Buffalo Mozzarella and Pickled Cipollotti 19

Ⓢ **Wood Grilled Maitake Mushrooms** Organic Vine Tomatoes, Grilled Tomino Cheese 17

INSALATE

Ⓢ **Roasted Rainbow Carrots** Spinach, Gorgonzola, Pistachios, Golden Raisin Vinaigrette 15

Ⓢ **Watermelon & Arugula** Mango, Feta, Slivers of Almonds, Honey, White Soy Vinaigrette 15

Little Gem Salad Mozzarella Milanese, Avocado, Almonds, Fried Anchovy Vinaigrette 16

Ⓢ **Grilled Spanish Octopus** Persian Cucumber, Baby Potatoes, Cherry Heirloom Tomatoes, Lemon Parsley Vinaigrette 19

Ⓢ **Lemon Roasted Jidori Chicken & Quinoa** Arugula, Toasted Spicy Walnuts, Roasted Squash, Cranberry Sesame Vinaigrette 16

Ⓢ **Arugula & Burrata** Roasted Tomatoes, Pine Nuts, Extra Virgin Olive Oil, Lemon Vinaigrette 16

Ⓢ **Romano Cacio & Pepe** Baby Romaine, Lemon Olive Oil, Shaved Parmigiano, White Anchovy Filet, Cacio & Pepe Dressing 15

LE PASTE FRESCHE

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



Paccheri al Brasato Slowly Braised Angus Short Ribs and Parmigiano 19

Chitarra Cacio & Pepe Parmigiano Reggiano D.O.P., Black Pepper 17

Bombolotti Carbonara Fresh organic Eggs, Guanciale, Pecorino Romano 19

Ⓢ **Zucchini Zoodles Ortolana** Fresh Zucchini Pasta, Sweet Bell Peppers, Japanese Eggplant, Burrata Cheese 18

Tagliatelle BASTA Wild Mushrooms and Black Truffle Sauce 21

Pappardelle Slow Braised Beef & Pork, Ricotta & Parmigiano Meatballs, Pomarola 20

Tordelli Green Swiss Chard, Tucan Kale, Goat Cheese, Parmigiano, 4 Cheese Sauce & Pommarola 19

Cavatelli alla Norcina Cavatelli, Black Truffle Sauce, BASTA Grilled Sausage, Pecorino 20

Spghettini di Pesce Shrimp, Clams, Octopus, Black Mussels, Heirloom Cherry Tomatoes 22

Gnocchi Parigina Gnocchi Gratin, Fontina Cheese Fondue 19

PIZZA & PINSA ROMANA

Margherita "Classica" Pomarola, Fior di Latte, Basil and Olive Oil 16

Margherita Verace Pomarola, real Buffalo Mozzarella, Parmigiano, Pecorino, Basil 20

San Marzano Roasted San Marzano Tomatoes, Ricotta, Burrata, Arugula, Prosciutto San Daniele 18

Diavola Pomarola, Fior di Latte, Spicy Soprassata, Calabrian Nduja, Red Onions 17

"BASTA" Calzone Prosciutto Cotto, Fior di Latte, Sausage & Mushrooms 18

Burrata Fresh Spinach, Roasted Garlic, Pine Nuts, Ricotta, Parmigiano, Burrata, Roasted Bell Peppers 18

Carbonara Fior di Latte, Guanciale, Pecorino, Fresh Eggs 18

Truffle Zucchini Flower blossom, Black Truffle Sauce, Fior di Latte, Prosciutto San Daniele 22

Salsiccia & Funghi Pomarola, Fior di Latte, "Basta" Sausage, Prosciutto Cotto, wild Mushrooms 18

Verdi Fior di Latte, Broccolini, Spinach, Tuscan Kale, Pine Nuts, Roasted Garlic, Parmigiano, Pecorino 17

Gluten Free Crust add \$3 Pinsa Romana \$2 Vegan Modification \$3

Ⓢ **Bisteche alla Brace** Grass Fed Black Angus, grilled over Mesquite Wood

1 lb. Aged Prime New York Steak S.T.M.

45 Day + Aged Prime Ribeye S.T.M.

2 lbs. Prime Beef Tomahawk S.T.M.

Fiorentine S.T.M.

Princess 2 pounds

Prince 2.5 pounds

Queen 3 pounds

THE KING 4 pounds

SECONDI

Ⓢ **Grilled Ruby Red Trout** Oregano, Marjoram, Parsley, Lemon Olive Oil, Sicilian Capers 24

Ⓢ **Grilled Whole Branzino** Fresh Lemon, Fennel, Spinach, Peppery Smoked Salt 27

Wagyu Braised Short Ribs Red Wine Braised Short Ribs 22

Ⓢ **Jidori Rotisserie Pollo Alla Diavola** Chicken, Herbs, Lemon, Spice Blend Half 16 Whole 24

Wagyu Beef Burger 1/2 lbs. Brioche Bun, Havarti Cheese, Roasted Shallots, Roasted Tomato, Pickles, Aioli, Arugula, Grilled Onions & Cabbage Coleslaw 17

Ⓢ **Duroc Pork Tomahawk** Grilled Pork Chop, Chimichurri 26

SIDES

Ⓢ **Grilled Broccolini** Toasted Hazelnuts, Tomato & Onion Jam 10

Ⓢ **Roasted Cauliflower** Golden Raisin Vinaigrette, Toasted Sesame Seeds 14

Ⓢ **Fingerling Potatoes** Roasted and Baked Fingerling Potatoes, Mascarpone and Parmigiano 10

Ⓢ **Fire Roasted Japanese Eggplant** Roasted Jalapeno Lime Greek Yogurt 10

Ⓢ **Sautéed Greens** Kale, Swiss Chard and Spinach sautéed with Garlic and Olive Oil 10

Matteo's Maccheroni & Cheese Family Favorite 10

We Proudly
Serve:



BASTA

AGOURA HILLS



ROSATO - Rosé



Rosé *Alie Ammiraglia, Frescobaldi, Tuscany 2019* \$12 \$45

Rosé *Serenity, Central Coast, CA 2019* \$11 \$42

VINO BIANCO - White Wine



Prosecco *Le Contesse, Veneto NV* \$9 \$32

Soave Anselmi *San Vincenzo, Veneto, 2018* \$11 \$37

Vermentino *Olianas, 2019* \$11 \$42

Gavi Di Gavi *La Scolca (White Label), Piedmonte, 2019* \$12 \$45

Pinot Grigio *Hofstatter, 2019* \$11 \$42

Chardonnay *Antinori Bramito della Sala, Umbria 2018*
\$13 \$47

Chardonnay *Tolosa Edna Valley 2016* \$11 \$42

Chardonnay *Ferrari Carano Tre Terre, Russian River 2018* \$14 \$50

Sauvignon Blanc *Layer Cake, New Zealand 2019* \$12 \$45

Moscato *Mezzacorona, Prodotto D'Italia 2019* \$12 \$45

Fattoria Pagano *Greco di Tufo Campania 2018* \$11 \$38

Chardonnay *Jordan, Russian River 2018* \$60.00

Chardonnay *Joseph Phelps Freestone Vineyards, Sonoma 2018* \$80.00

Chardonnay *Antinori, Cervaro Della Sala Umbria 2019* \$98.00



DRAFT BEERS



Peroni, Pale Lager *ABV 5.10%, Italy* \$6

Modelo Especial *ABV 4.4%, Mexico* \$6

805, Blonde Ale *ABV 4.7%, CA* \$6

14 Cannon Tryannicide IPA *ABV 7.5%, Westlake Village,* \$7

Sculpin Ballast Point America IPA *ABV 7%, CA* \$7

Hollywood Blonde, German Kölsch *ABV 5.3%, CA* \$6

BOTTLE BEERS



Heineken 0.0, Non-Alcoholic *Nederland* \$5

Guinness Stout *(14.9 oz. can), ABV 4.2%, Ireland,* \$7



VINO ROSSO - Red Wine



Nero D'Avola *Cellaro Luma, Sicilia, Italy 2019* \$10 \$36

Illuminati Montepulciano D' Abruzzo
Abruzzo, Italy 2018 \$12 \$45

Morellino di Scansano *Le Pupille, Toscana, Italy 2018* \$11 \$42

Castello Monaci *(blend) Puglia, Italy 2017* \$10 \$36

Super Tuscan *Modus Ruffino, Toscana, Italy 2017* \$16 \$58

Chianti Rufina Riserva *Nipozzano Frescobaldi, Toscana,*
Italy 2015 \$12 \$45

Cabernet Sauvignon *Cline, Sonoma County 2015* \$11 \$39

Cabernet Sauvignon *Joseph Carr, Napa Valley, CA 2017* \$15 \$55

Red Blend *Mulderbosch Faithful Hound, South Africa 2017*
\$12 \$45

Pinot Noir *Boen, Russian River Valley 2019* \$15 \$55

Pinot Noir *Inscription, Willamette Valley 2019* \$12 \$45

Villa i Langi Bossu' *Toscana blend San Giovese/Merlot 2012* \$14 \$54

Cantina Provolo *Valpolicella Superiore, Ripasso Veneto 2012* \$12 \$52

Luigi Bosca Malbec *Argentina 2018* \$13 \$47

VINO ROSSO Red Wine Bottle



Super Tuscan *Antinori Il Bruciato, Toscana 2018* \$75

Rosso Di Montalcino *Il Poggione Di Mont. 2018* \$65

Amarone *Righetti Capitel De Roari, Veneto 2016* \$75

Barbera D'Alba *Pietro Rinaldi Bricco Chichetta 2018* \$65

Barbaresco *Pertinace, Piemonte 2016* \$70

Chianti Classico Riserva *Villa Cerna 2016* \$70

Brunello di Montalcino *Castiglion Del Bosco, Toscana 2015* \$98

Super Tuscan *Gaja Ca'Marcanda Promis 2018* \$95

Super Tuscan *Fattoria Le Pupille Saffredi, Toscana 2017* \$140

Barolo *Pio Cesare, Piemonte 2016* \$120

Pinot Noir *Patz & Hall, Sonoma Coast 2017* \$65

Cabernet Sauvignon *Simi, Landslide Vineyards 2017* \$55

Cabernet Sauvignon *Groth Napa Valley 2016* \$95

Cabernet Sauvignon *Jordan, Alexander Valley 2016* \$100

Red Blend *Leviathan California 2018* \$65

Red Blend *Justin Isoceles, Napa Valley 2017* \$98

Badia a Passignano *Antinori Toscana 2017 (Super Tuscan)* \$105

Brunello di Montalcino *Gaja Pieve Santarestituita Toscana 2015* \$165

Tignanello *Antinori (Super Tuscan) Toscana 2017* \$220

Argentiere Bolgheri *(blend Cabernet Sauvignon, Cabernet Franc,*
Merlot) Toscana 2017 \$180



COCKTAILS

Blackberry Whisky Sour

Bourbon, Egg White, Blackberries, fresh Lemon & Agave

Paloma

Tequila, Ruby Red Grapefruit, Sparkling Water, Tajin Rim

BASTA Margarita

Tequila, Aperol, Triple Sec, Homemade Citrus

Fiore, Frutta & Citta

Vodka, Elderflower, Lavender Essence, Fresh Citrus

Italiano 75

Gin, Elderflower, Homemade Citrus

White Sangria

White Wine, Peach Schnapps, Orange Juice, Fresh Pineapple

BASTA Old Fashion

Rye Whiskey, Peychaud Bitters, Orange Bitters, Luxardo Cherry

Martini Francese

Vodka, Pineapple, Blackberry Liqueur, Prosecco Splash

BASTA

AGOURA HILLS

DOLCI

BASTA Tiramisu

Made with Homemade Biscotti, Espresso & Mascarpone

Lemon Ricotta Cheesecake

Made with Macerated Berries & Limoncello

BASTA Butter Cake

Berry Sauce, Whipped Cream & Creme Anglaise

Chocolate Chip Cookie Ice Cream Sandwich

Butterscotch Pudding

Maldon Sea Salt & Caramel Sauce

Seasonal Berry Cobbler

Served Warm with Vanilla Gelato

Chocolate Salted Caramel Tart

with Cappuccino Gelato



Limoncello 11

Nonino Grappa Chardonnay 14

Amaro Nonino 14

Moscato 14

Espresso Martini 16

Sambuca 10