

# BASTA

PIZZERIA || RISTORANTE

## DINNER

## APPETIZERS

- Tomato Bisque** A creamy purée of tomatoes, white wine and cream garnished with Parmesan cheese, extra virgin olive oil and croutons 3/5
- Olives** Assorted house marinated olives 3.99
- Wood Oven Focaccia** Topped with shaved garlic, extra virgin olive oil, and Parmesan cheese served with Calabrian chile tomato sauce 6.99
- Meat & Cheese** Soppressata, La Quercia prosciutto (Norwalk, IA), house cured duck breast, pecorino Toscano, Taleggio, grilled country bread, pickles 13.99
- Stuffed Dates** Pancetta wrapped, house-made Italian sausage stuffed dates, Gorgonzola and Calabrian chile tomato sauce 8.99
- Mozzarella Fritta** Our homemade mozzarella, breaded and fried with Calabrian chile tomato sauce 7.99
- Calamari** Polenta breaded, flash fried calamari, roasted garlic aioli and Calabrian chile tomato sauce 10.99
- Bibb Salad** Bibb lettuce, croutons, tomatoes, red onion, English cucumbers, creamy Parmesan vinaigrette 5.99
- Beet Salad** Roasted beets, Gorgonzola, pistachios, arugula, balsamic vinaigrette 6.99

## SALADS

- Citrus Grilled** Shrimp six jumbo shrimp, romaine, ricotta, orange, radishes, red onion, shaved fennel, mint, citrus vinaigrette 12.99
- Grilled Chicken Panzanella** Herb marinated chicken breast, romaine, toasted focaccia croutons, mozzarella, red onion, pepperoncini, basil, cucumber, tomatoes, red wine garlic vinaigrette 12.99
- Calamari** Flash fried Calamari, romaine, roasted red peppers, red onions, tomatoes, red pepper aioli, parmesan and lemon 13.99
- Steak & Beet** Grilled medium rare hanger steak, roasted beets, Gorgonzola, pistachios, arugula, balsamic vinaigrette 13.99

### ½ LITRES WINE - 14

White – Tenute Broghi Pinot Grigio

Red – Vinchio Vaglio Serra “Kroara” Barbera

House wine is also available for \$6/glass.

## PIZZA

Pizzas are seasoned with sea salt and extra-virgin olive oil

- Margherita** San Marzano tomatoes, mozzarella, basil 11.99
- Marinara** San Marzano tomatoes, oregano, shaved garlic, sea salt, extra-virgin (no cheese) 9.99
- Salsiccia** Basta Italian sausage, San Marzano tomatoes, mozzarella, basil 12.99
- Pepperoni** Calabrese salami, San Marzano tomatoes, mozzarella, basil 12.99
- Quattro Formaggi** Taleggio, ricotta, Pecorino Toscano, mozzarella, arugula, oregano 12.99
- Funghi** Oyster and shiitake mushrooms, green garlic pesto, mozzarella 12.99
- Shrimp and Pesto** Six grilled and butterflied jumbo shrimp, house made ricotta, goat cheese, pesto, pine nuts, pepperoncini 15.99

## SUPPLEMENTARE

mushrooms, onion, tomato 2.99 | sausage, pepperoni, extra cheese, egg 3.99 | soppressata, prosciutto, pancetta, anchovies 4.99

## PASTA

With homemade focaccia

**Roasted Butternut Squash Ravioli** Butternut squash, mascarpone cheese, oyster mushrooms, pine nuts, roasted broccoli and sage butter 15.99

**Spaghetti Bolognese** Beef and pork ragu, pancetta and Parmesan cheese 12.99

**Grilled Chicken Alfredo** Herb marinated chicken breast, grape tomatoes, broccoli rabe, fettuccine, Parmesan cream 15.99  
**Frutti di Mare** Fettuccine, clams, mussels, shrimp, tomatoes and broccoli rabe with white wine lemon butter 17.99

**Eggplant Parmesan** Crispy breaded eggplant, melted mozzarella, Calabrian chile tomato sauce, house-made spaghetti, Parmesan cheese 14.99

**Sausage and Pepper Penne** House-made sweet and spicy Italian sausage, fire roasted bell peppers and onions, fresh mozzarella, kale, penne and Calabrian chile tomato sauce 15.99

**Four Cheese Penne** Taleggio, mozzarella, Fontina, and Parmesan cream, with penne, crisp pancetta and bruschetta style tomatoes 14.99

## PLATES

**Hanger Steak** Grilled medium-rare hanger steak, rosemary potatoes, broccoli rabe and salsa verde 22.99

**Prosciutto Wrapped Chicken** Roasted prosciutto wrapped and Fontina cheese stuffed chicken breast with potato gnocchi, fire grilled asparagus, pine nuts, shaved parmesan and pesto 20.99

**Scottish Salmon** Porcini mushroom crusted and pan-seared Loch Duart Salmon with potato gnocchi, pancetta, oyster mushrooms, sweet peas and Prosecco lemon butter sauce 23.99

**Chicken Milanese** Crispy Parmesan breaded chicken breast, fried potatoes, arugula, grape tomatoes, pepperoncini, salsa rossa, garlic aioli 17.99

**Iowa Chop** Grilled 10 oz. pork chop with Taleggio and caramelized onion potato gratin, pancetta, green beans, and port cherry reduction 22.99

**New York Strip** Certified Black Angus 12 oz. grilled N.Y. Strip steak with Parmesan whipped potatoes, grilled vegetable skewer, and Barolo wine reduction 26.99

**Fillet Mignon** Certified Black Angus 8 oz. grilled beef tenderloin with Parmesan whipped potatoes, grilled vegetable spiedino, and Barolo wine reduction 27.99

### SUNDAY

Homemade Spaghetti & Meatballs

6/11

## DESSERTS

**Tiramisu** Espresso and Kahlua soaked ladyfingers, mascarpone cream, chocolate ganache 7.99

**Strawberry Panna Cotta** Creamy strawberry custard with balsamic syrup and cookie tuille 7.99

**Gelato** Ask your server about our changing selection 5.99

**Gelati Flight** A scoop of chocolate and pistachio gelati with, berry sorbetto in individual cones 8.99

**Chocolate Budino** Flourless chocolate cake with sea salt, extra virgin olive oil, chocolate gelato 8.99

Parties of 8 or more will receive one check, we ask for one form of payment, and a suggested 18% gratuity may be added.

Eating raw or under-cooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.