

Pastas

NEW YEARS EVE 2024

APPS

- Crab Stuffed Prawns 22
Burrata *grilled bread, grey salt* 19
Spicy Mussels *marinara, grilled bread* 20
Fried Calamari *grilled lemon & jalapeno aioli* 20
Crab Cakes *dill remoulade* 24
Wagyu Meatballs *marinara & mozzarella* 19
Bacon-Wrapped Prawns 22

NEW YEARS EVE 2024

3 Course Specials

salad

POMEGRANATE SALAD
arugula, toasted almonds, feta, grape tomatoes,
champagne vinaigrette

choice of entree:

- \$75 per person -

FILET + LOBSTER TAIL
with garlic mashed potatoes & chef's vegetables

- \$65 per person -

12 OUNCE NY STEAK + KING CRAB LEGS
with garlic mashed potatoes & chef's vegetables

10 OUNCE LOBSTER TAIL
with garlic mashed potatoes & chef's vegetables

- \$60 per person -

12 OUNCE NEW YORK with the WORKS
crab meat, mushrooms, gorgonzola cheese,
spinach & garlic mashed potatoes

16 OUNCE RIBEYE
with garlic mashed potatoes & chef's vegetables

CIOPPINO

mussels, clams, prawns, fresh fish,
half lobster tail, tomato broth

- \$55 per person -

TODAY'S FRESH FISH
server will describe today's preparation

LAMB OSSO BUCCO

braised lamb shank served over pappardelle pasta with
parmesan cream sauce & fresh vegetables

dessert

CHOCOLATE TORTE or
GELATO of the DAY

SOUP + SALAD

- Minestrone *cup - 7 bowl - 10*
Lobster Bisque *cup - 11 bowl - 14*
Mista *baby greens, candied walnuts,
gorgonzola, balsamic vinaigrette* 15
Caesar *romaine, parmesan, anchovies* 15
Caprese *tomatoes, fresh mozzarella, basil, reduced balsamic* 15
Wedge *bacon, red onion, tomatoes, gorgonzola* 16

PASTA

- substitute gluten free pasta +1.00
Burrata Ravioli *cherry tomatoes, arugula, olive oil, garlic
& basil with reduced balsamic* 28
Rigatoni Napoletano *chicken, spinach, creamy marinara* 28
Bolognese *ragu of pork & beef, pappardelle, ricotta* 30
Lobster + Shrimp Ravioli *mushrooms, roasted red bell pepper sauce* 35
Eggplant Parmesan *penne, ricotta, marinara* 27
Chicken Parmesan *mozzarella, marinara, angel hair pasta* 30
Chicken Picatta *lemon, butter, capers, mushrooms,
tomatoes, angel hair pasta* 30

SPECIALTIES

- 9 oz. Filet Mignon
mushroom & red wine demi glace, garlic mashed potatoes 55
14 oz. New York
gorgonzola-herb butter, garlic mashed potatoes 53
Braised Short Rib Ravioli
mushroom, shallot & marsala cream sauce 38
Penne Alla Vodka *grilled salmon & prawns, bacon, fennel
& spinach in a spicy vodka-marinara sauce* 35
Penne Louisiana *andouille sausage, chicken,
broccoli, cajun cream sauce* 35

PASTAS TRATTORIA - 405 MAIN STREET - PLEASANTON, CA

\$30 CORKAGE ON ALL 750ml OUTSIDE BOTTLES

EXECUTIVE CHEF - Jose Garcia