PASTAS
Trattoria

NEW YEARS EVE 2025

APPETIZERS

Crab Stuffed Prawns 23
Burrata grilled bread, grey salt 20
Spicy Mussels marinara, grilled bread 22
Fried Calamari jalapeno aioli & zesty marinara 21
Wagyu Meatballs marinara & mozzarella 20
Spicy Shrimp Scampi 22
Crab Cakes dill remoulade 26

NEW YEARS EVE SPECIALS 2025

3 COURSE MEAL SPECIALS

Salad

POMEGRANATE & PEAR SALAD
Arugula, toasted almonds, feta cheese, red onions, blood orange vinaigrette

Choice of entrée

- $77 per person –

FILET MIGNON & LOBSTER TAIL
Served with garlic mashed potatoes and chef's vegetables
Pair with 2022 BV Georges De Latour Cab $142
Or 2020 Silver Oak Alexander Valley $22 / $88

- $64 per person –

12 OZ. NEW YORK & CAJUN GRILLED PRAWNS
Served with garlic mashed potatoes and chef's vegetables
Pair with Red Schooner Voyage 12 Red Blend $15 / $ 60
Or 2021 JUSTIN Isosceles Red Blend $20 / $ 80

16 OZ. PRIME RIBEYE
Served with garlic mashed potatoes and chef's vegetables
Pair with 2020 Jordan Cabernet $21 / $85

- $62 per person –

LOBSTER CIOPPINO
Mussels, clams, prawns, fresh fish, half lobster tail, zesty tomato sauce
Pair with 2021 Goldeneye Gowan Creek Pinot Noir $20 / $80
Or 2022 Sonoma-Cutrer Pinot Noir $12.50 / $50

- $56 per person –

FRESH FISH
Ask server for preparation, risotto & chef's vegetables
Pair with 2023 Chateau Montelena Chardonnay $15 / $60
Or 2021 Freemark Abbey Chardonnay $15 / $60

KUROBUTA PORK CHOP
Served with garlic mashed potatoes, chef' vegetables & winter fruit chutney
Pair With 2023 Flowers Pinot Noir $15 / $60

Dessert

NEW YORK CHEESECAKE
CHOCOLATE TORTE

Soup and Salads

Minestrone cup - 9 Bowl - **12**
Lobster Bisque cup - **12** Bowl – **15**

Mista Salad baby greens, candied walnuts, gorgonzola cheese, balsamic vinaigrette **16**
Caesar romaine, parmesan, Caesar dressing **16**
Caprese tomatoes, fresh mozzarella, basil, reduced balsamic **17**
Wedge bacon, red onion, tomatoes, gorgonzola, bleu cheese dressing **19**
Winter Salad baby greens, apples, feta, Champagne Vinaigrette dressing **17**

Pasta

Substitute gluten free pasta + 2 splitting charge + 6

Burrata Ravioli cherry tomatoes, arugula, olive oil, garlic & basil with reduced balsamic **29**

Rigatoni Napoletano chicken, spinach, creamy marinara **29**

Bolognese ragu of pork & beef, pappardelle, ricotta **31**

Lobster & Shrimp Ravioli mushrooms, roasted red bell pepper sauce **35**

Eggplant Parmesan penne, ricotta, marinara **28**

Chicken Parmesan mozzarella, marinara, angel hair pasta **31**

Chicken Picatta lemon butter sauce, capers, mushrooms, tomatoes, angel hair pasta **31**

Specialties

9 oz. Filet Mignon
Mushroom & red wine demi-glace, garlic mashed potatoes and chef's vegetables **58**

14 oz. New York
Gorgonzola -herb butter, garlic mashed potatoes and chef's vegetables **56**

Braised Short Rib Ravioli
Mushrooms, shallot & marsala cream sauce **38**

Penne Alla Vodka
grilled salmon, Prawns, bacon, fennel, spinach in a spicy vodka-marinara sauce **38**

Penne Louisiana
andouille sausage, chicken, broccoli, Cajun cream sauce **36**

PASTAS TRATTORIA – 405 MAIN STREET – PLEASANTON, CA
$ 30 CORKAGE FEE ON ALL 750 ml OUTSIDE BOTTLES
EXECUTIVE CHEFF – *Jose Garcia*