



ONLY FOR PASTA LOVERS

Artisanal fresh pasta production made with Italian flour, eggs, water, salt and all our love and passion!

APPETIZERS

FRIED CALAMARI Marinara sauce	\$15
HOMEMADE MEATBALLS (4) Juicy and tender meatballs on tomato sauce and parmesan house specialty (contains pork)	\$12
ARANCINI Round-shaped arborio rice balls fried (1) with beef ragu and mozzarella	\$4
SIDE OF BREAD	\$2
GARLIC BREAD AND PARMESAN	\$3

GNOCCHI

GORGONZOLA Creamy gorgonzola sauce, spinach and parmesan	\$17
SORRENTINA Tomato sauce, basil, and melted mozzarella	\$17
PESTO Fresh basil pesto with pinenuts, pecorino, garlic, olive oil	\$17
BOLOGNESE Classic recipe of slowed-cooked beef ragu' (no pork)	\$18

DRY SPAGHETTI

SPAGHETTI VONGOLE Fresh *clams, extra virgin olive oil, white wine, garlic, parsley	\$19
SPAGHETTI FRESH BOTTARGA* Extra virgin olive oil, garlic, cherry tomatoes, parsley fresh shaved Sardinian Mullet Bottarga*	\$21
SPAGHETTI AGLIO OLIO PEPERONCINO Classic with garlic, olive oil, parsley and chili flakes	\$15

KIDS MENU

PENNE Choice of:	\$9
▪ Butter sauce tomato sauce	
▪ Alfredo sauce + \$1 Bolognese + \$1	

FRESH PASTA

Gluten free available with any sauce add \$2
Additional parmesan cheese \$0.50

TAGLIATELLE BOLOGNESE The most popular Mama Borti's classic recipe of slowly cooked in tomato sauce beef ragu'-delicious (No pork)	\$18
RIGATONI VODKA Homemade tomato sauce, cream, parmesan cheese, and vodka. Top seller!	\$18
FRESH SPAGHETTI POMODORO Cherry tomatoes, a touch of tomato sauce, basil	\$15
FRESH SPAGHETTI ALLA PUTTANESCA Garlic, olive oil, Italian anchovies, capers, olives, spicy Calabrian chili and tomato sauce	\$17
FETTUCINE POMODORO PESTO E BURRATA Homemade tomato sauce, cherry tomatoes, topped with house basil pesto and whole Burrata cheese	\$19
FRESH SPAGHETTI MEATBALLS Our homemade meatballs (4), tomato sauce, fresh parsley and parmesan (contains pork)	\$19
ORECCHIETTE SAUSAGES, BROCCOLI RAPE AND PECORINO (new) Italian fennel *ground pork sausage, broccoli rape, garlic, olive oil and pecorino cheese	\$20
FETTUCINE WILD MUSHROOMS Shitake, porcini and champignon mushrooms, garlic, white wine, olive oil, butter fresh parsley, parmesan cheese	\$18
PAPPARDELLE SAUSAGE AND ARUGULA Homemade tomato sauce, Italian fennel *ground pork sausage, cherry tomatoes, pecorino, arugula	\$19
BLACK LINGUINE SEAFOOD Homemade tomato sauce, cherry tomatoes, *calamari, *shrimp, garlic, extra virgin olive oil, white wine, fresh parsley	\$20
LASAGNA BOLOGNESE (fresh spinach dough) Bolognese ragu no pork, bechamel and parmesan	\$20
RAVIOLI RICOTTA E SPINACI Stuffed with spinach and ricotta, sauteed with butter and sage	\$18
FETTUCINE "ALFREDO"	\$17
▪ Chicken \$5	▪ Mushrooms \$4
▪ Shrimp \$5	▪ Spinach \$3
▪ Ground sausages \$5	▪ Whole Burrata (2oz) \$4
▪ Guanciale \$6	▪ Truffle oil \$2

CLASSIC ROMAN PASTA

These pastas are made following classic recipes. We don't suggest any changes to the menu. We use GUANCIALE (pork jowl) no Bacon

BUCATINI CACIO PEPE Creamy pecorino cheese sauce with toasted black tellicherry pepper)	\$18
RIGATONI CARBONARA *Egg yolk sauce with pecorino and parmigiano cheese, black tellicherry pepper and crispy guanciale (PORK jowl)	\$19
BUCATINI AMATRICIANA Tomato sauce with pecorino cheese, black tellicherry pepper and crispy guanciale (PORK jowl)	\$19

DESSERT

*TIRAMISU' Lady fingers biscuits dipped in coffee, mascarpone cream and cocoa powder	\$7
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CONSUMER ADVISORY

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.