

HASTA

[Wine, Dine, Unwind]

BEGINNINGS

SHRIMP CAMPARI

Lightly floured and fried brown Gulf shrimp topped with a lemon butter sauce, tomatoes and capers. 12

STUFFED MUSHROOMS

Spinach, bread crumbs and three cheeses in mushroom caps drizzled with parmesan cream sauce. 9

TOASTED RAVIOLI

Breaded cheese ravioli served with tomato sauce. 9

CALAMARI

Lightly floured fried calamari and artichokes.10

FRIED GREEN BEANS

Lightly breaded green beans served with a basil aioli. 9

SPINACH ARTICHOKE & BRUSCHETTA

Warm spinach artichoke dip served with fresh basil bruschetta and garlic toast. 12

SMALL PLATES

MUSSELS

Fresh black mussels steamed in a classic garlic white wine sauce. 13

SAUSAGE & PEPPERS

Sliced Italian sausage sautéed with peppers and red onion in a marinara sauce topped with melted mozzarella cheese. 10

ZOODLES FRESCO

Zucchini noodles, Roma tomatoes, garlic, basil.

Plain 10 Chicken 13 Shrimp 14

TORTELLINI PESTO

Cheese tortellini, basil walnut pesto, sun-dried tomatoes, fresh spinach, topped with a roasted red pepper puree.

Plain 12 Chicken 15 Shrimp 18

HASTA KIDS

\$6

Ages 12 & Under

Chicken Penne Alfredo

Spaghetti & Meatball

Cheese Ravioli

Grilled Chicken

(Choice of Pasta or Green Beans)

Cheese or Pepperoni Pizza

SIGNATURE DISHES

THE HASTA

Grilled chicken or sautéed brown Gulf shrimp, roasted poblano, red and yellow peppers with jalapeño fettuccini in our signature cilantro-poblano cream sauce. Plain 12 Chicken 16 Shrimp 18

MARSALA

Breaded chicken or veal sautéed with mushrooms and our creamy marsala sauce. Served with house potatoes.

Chicken 15 Veal 19

HASTA GRILL

Beef tenderloin, grilled chicken breast and grilled brown Gulf shrimp skewers topped with a garlic wine sauce. 22

CAMPAGNOLA

Grilled chicken topped with creamed spinach and a brown sherry mushroom sauce. 16

SEAFOOD

SALMON

Grilled salmon, tomatoes and capers in a lemon dill sauce served over angel hair pasta. 20

LOBSTER RAVIOLI

Lobster stuffed ravioli tossed with sautéed brown Gulf shrimp, mushrooms and chives in a sherry cream sauce. 19

DI MARE

Shrimp, scallops, mussels, mushrooms, chives and tomatoes, white wine basil butter sauce a top linguini. 20

SCAMPI

Sautéed brown Gulf shrimp, garlic white wine sauce, angel hair pasta. 18

CAJUN PASTA

Brown Gulf shrimp, crawfish tails, andouille sausage and yellow peppers sautéed in a spicy arrabiata sauce with pappardelle pasta. 19

PESCE NERO

Grilled or blackened Mahi with avocado, tomatoes, mushrooms and chives in champagne cream sauce. 22

SOUPS & GREENS

TOMATO STACK

Fresh mozzarella, tomatoes, avocado and mixed spring greens topped with extra virgin olive oil and a balsamic reduction. 11

SALMON SPRING

Salmon fillet, spring salad greens, tomatoes, mushrooms, red onion with gorgonzola vinaigrette. 18

SICILIAN

Artichoke hearts, Kalamata olives, prosciutto, gorgonzola, red onion and tomato, with mixed greens and gorgonzola vinaigrette. 12

CAESAR

Romaine lettuce, parmesan, croutons tossed with Caesar dressing. Plain 8 Grilled Chicken 11 Shrimp 15

SHRIMP GRAPEFRUIT AVOCADO

Blackened brown Gulf shrimp, fresh spinach, avocado, fresh grapefruit and feta tossed with honey balsamic vinaigrette. 16

SOUP OF THE DAY OR TOMATO BASIL

Cup 4 Bowl 7

SIDES

Potatoes, Blistered Brussels Sprouts, Green Beans, Fettuccini Alfredo, Penne Fresco

PIZZA

CLASSIC

Italian sausage, pepperoni and mushrooms with tomato sauce, topped with mozzarella. 14

SAUSAGE & PEPPERS

Spicy Italian sausage with tomato sauce, grilled peppers, onions topped with mozzarella. 14

SPINACH & ARTICHOKE

Creamed spinach & artichokes topped with mozzarella. 13 Add chicken 3

MARGHERITA

Fresh mozzarella, crushed Roma tomatoes, garlic and fresh basil. 14

THREE CHEESE

Mozzarella, parmesan and ricotta cheeses melted over parmesan cream sauce. 14

MEATBALL

House made meatballs, mozzarella and parmesan cheese with fresco sauce. 15

SICILIAN

Artichoke hearts, Kalamata olives, prosciutto, gorgonzola cheese, red onion with pomodoro sauce. 15

VEGGIE

Mushrooms, artichoke hearts, black olives, bell peppers, red onion with

THE CLASSICS

PASTA & MEATBALLS

Traditional spaghetti, homemade meatballs and pomodoro sauce. 1
Add sliced Italian sausage 2

LASAGNA

Layers of pasta, ground beef and ground Italian sausage and three cheeses topped with tomato sauce. 12

ALFREDO

Grilled chicken or sautéed brown Gulf shrimp with fettuccini tossed in a parmesan cream sauce.
Plain11 Chicken15 Shrimp18

PARMESAN

Breaded eggplant, chicken or veal topped with tomato sauce and melted mozzarella cheese, served with house pasta. Eggplant 12 Chicken 15 Veal 19

PICCATA

Breaded chicken, sautéed brown Gulf shrimp or veal, topped with artichoke hearts, diced tomatoes, chives and capers with angel hair pasta in a lemon wine sauce. Chicken 15 Shrimp 18 Veal 19

ARRABIATA

Spinach and cheese ravioli, crushed Roma tomato and red pepper sauce with a hint of cream. 15

PRIMAVERA

Sautéed vegetables and linguini tossed in a garlic cream sauce. Plain 12 Chicken 15 Shrimp 18

COCKTAILS

Frozen Peach Bellini 7

Sangria 8

Jefferson Old Fashion 10

Tuscan Sunset 9

Elderflower Margarita 10

Chocolate Martini 10

Frozen Lemonade (non-alcoholic) 3.50

WINE

RED

| | | Glass | Bottle |
|---------------------|-----------------------------|-------|--------|
| Dreaming Tree | Cabernet North Coast, CA | 9 | 34 |
| Raymond Sommeliers | Cabernet North Coast, CA | 12 | 46* |
| The Count | Red Blend Sonoma, CA | 14 | 54* |
| Revelry | Merlot Columbia Valley, WA | 10 | 39* |
| Parducci | Pinot Noir Mendocino, CA | 8 | 30 |
| Wild Thing | Red Zinfandel Mendocino, CA | 11 | 42* |
| Crios | Malbec Mendoza, Argentina | 8 | 30 |
| DaVinci | Chianti Tuscany | 8 | 30 |
| Ruffino Ducale | Chianti Classico Tuscany | | 48* |
| Chiarli Grasparossa | Lambrusco Italy | 8 | |

WHITE

| | | | |
|----------------|--------------------------------|----|-----|
| Ferrari-Carano | Chardonnay Sonoma, CA | 12 | 44* |
| Phantom | Chardonnay Clarksberg, CA | 10 | 39* |
| True Myth | Chardonnay Edna Valley, CA | 9 | 34 |
| Oltrepo Pavese | Pinot Grigio Italy | 9 | 34 |
| Scarpetta | Pinot Grigio Italy | 10 | 39* |
| The Crossings | Sauvignon Blanc New Zealand | 10 | 39* |
| Clean Slate | Reisling Germany | 8 | 30 |
| Moncalvina | Moscato D'Asti Italy | 10 | 39 |
| Berringer | White Zinfandel CA | 8 | 30 |

BUBBLES

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|-------------|-------------------------------|---|
| Candoni | Prosecco Split Italy (187 ml) | 8 |
| J.P. Chenet | Rose Split French (187 ml) | 8 |

* Denotes Half Price Bottles on Thursdays