

## *Welcome to PASTA PREGO!*

### ANTIPASTI

<b>SMOKED SALMON</b>	
Capers, Red Onion on a Bed of Sweet Corn Pancake with a Lemon Aioli	16
<b>BRUSCHETTA</b> (3 or 4 pieces)	
Grilled bread topped with Smoked Mozzarella and Marinated Tomato	12/14
<b>PAN ROASTED POLENTA</b>	
Wild Mushroom Brandy Sauce	14
<b>CRISPY CALAMARI</b>	
Spicy Aioli	16

### ZUPPE e INSALATA

<b>SOUP OF THE DAY</b>	
Fresh Soup Prepared Daily	12
<b>BABY MIXED GREENS SALAD</b>	
House Vinaigrette, or Blue Cheese	10
<b>CAESAR SALAD</b>	
Small/Large/add Chicken	10/12/16
<b>GOLDEN &amp; RED BEET SALAD</b>	
Baby Greens, Goat Cheese, Roasted Almonds, Red Wine Vinaigrette	13
<b>ROCK SHRIMP SALAD</b>	
Baby Greens, Rock Shrimp, Red Onions, Tomatoes, Cucumber, Citrus Vinaigrette	16

### PIZZA

<b>MARGHERITA</b>	
Mozzarella, Basil, Tomato Sauce	21
<b>CALABRESE</b>	
Tomato Sauce, Mozzarella, Caggiano Sicilian Sausage, Mushrooms, Onions	24

### LE PASTE

<b>FUSILLI</b>	
Fusilli Pasta with Sautéed Salmon, kalamata Olives, Capers in a Light Garlic Cream Sauce	29
<b>PASTA DIABLO</b>	
Grilled Prawns Wrapped with Pancetta on a Bed of Spaghetti with Broccoli, Garlic, Chili Flakes, Olive Oil	33
<b>LINGUINE</b>	
Sauté of Prawns, Mussels, Clams, Tomatoes, Garlic, Fresh Herb White Wine Broth	34
<b>SPAGHETTI BOLOGNESE</b>	
Ground Pork, Beef, Caramelized Onions, in a Fresh Herb Marinara Sauce	25
<b>PENNE PASTA</b>	
Smoked Chicken, Marinated Tomatoes, Mozzarella, Basil Marinara Sauce	25
<b>FETTUCINE</b>	
Sautéed Chicken Breast, Prosciutto, Fresh Peas, White Wine Garlic Cream Sauce	27
<b>CAPELLINI</b>	
Angel Hair Pasta with Fresh Tomatoes, Garlic, Basil, Olive Oil	22
<b>RAVIOLI</b>	
House Made Raviolis Filled with Spinach, Ricotta, and Parmesan Cheese. Served with Citrus Cream or Marinara	24
<b>RISOTTO</b>	
A Rich Italian Rice Dish which will Change Daily	A.Q.
<b>LITTLE PEOPLE PASTA</b> (12 and Under)	
Also Known as Kid Pasta. You Choose the Noodles & the Sauce.	12

### SECONDI PIATTI

<b>CHICKEN MARSALA</b>	
Sautéed Chicken Breast, Mushroom Marsala Wine Sauce, Spaghetti with Bread Crumbs, Garlic, Olive Oil	29
<b>VEAL PICCATA</b>	
Pan Seared Veal, with Capers, Garlic, Lemon, Butter White Wine Sauce, Served with Penne Alfredo and Veggies	36
<b>PORK TENDERLOIN</b> (cooked medium unless otherwise requested)	
Grilled Pork Tenderloin Served with Mashed Potatoes & Vegetables, Finished with a Balsamic Chianti Reduction	34
<b>STEAK</b> (14 oz.)	
Grilled Rib-Eye Steak Served with Spaghetti, Cauliflower, Garlic, Olive Oil in a Fresh Thyme Pan-Jus	44
<b>PESCE DEL GIORNO</b>	
Fresh Fish of the Day – Caught in Waters Deep and Blue, Prepared at the Corner of Napa & Main 1502	A.Q.

“Great Food & Great Friends.....Pasta Prego!” Chef Marco

\*20% gratuity may be added to parties of 6 or more. We will split checks up to a maximum of 4 equal amounts.

## Wine & Beer List

### Sparkling Wine

Nino Franco Rustico, Brut Prosecco	Italy	11/44
N. V. JCB #21 Brut	Burgundy, France	13/52
N. V. Domaine Carneros “Cuvee de la Pompadour” Brut Rose	Los Carneros	15/60
Schramsberg Blanc De Blanc (2013-375ml / 2013-750ml)	North Coast, California	40/72

### Sauvignon Blanc

2018 Three Clicks Wines	Napa Valley	11/44
2020 Groth Vineyards & Winery	Napa Valley	12/48
2018 Flora Springs	Napa Valley	12/48
2019 Hall Wines	Napa Valley	13/56

### Chardonnay

2018 Bill Hill/Expression	Russian River Valley	12/48
2018 The Hess Collection	Napa Valley	12/48
2019 Trefethen Oak Knoll	Napa Valley	13/52
2019 Frank Family Vineyards	Napa Valley	15/60
2019 Far Niente	Napa Valley	95

### Unique Whites & Rose’s

2020 Hahn Family Rose of Pinot	California	10/40
2020 Royal Prince Rose	Sonoma County	11/44
2019 Fathia Moscato (sweet wine)	Russian River	12/48

### Pinot Noir

2019 Royal Prince	Santa Lucia Highlands	13/52
2017 Artesa	Los Carneros Napa Valley	14/56
2012 Rowland Tebb	Santa Cruz Mountains	15/60

### Merlot

2017 Flora Springs	Napa Valley	13/52
2017 Peju	Napa Valley	14/56
2018 Raymond	Napa Valley	15/60

### Zinfandel

2018 Ballentine Vineyards “Old Vines”	Napa Valley	12/48
2019 Fontanella	Napa Valley	14/56
2018 Phipps Family Cellars	Dry Creek Valley	48se

### Cabernet Sauvignon

2018 Twenty Rows Cabernet Sauvignon	Napa Valley	13/52
2019 Round Pond, Kith & Kin Cabernet Sauvignon	Napa Valley	16/64
2016 Trinchero “Marios Vineyard”	St. Helena, NV	85
2017 Trilogy, Flora Springs	Napa Valley	140
2018 Far Niente Cabernet Sauvignon	Napa Valley	200

### Unique Reds

2018 Omen Red Blend	Sierra Foothills	12/48
N. V. Monticelli Brothers “Rolando Rosso” (CS, Syh, Mer)	Napa Valley	14/56
2018 Paraduxx Proprietary Red	Napa Valley	15/60
2019 Grenache (Gren, Syh, Viognier)	Napa Valley	72

### Italian Selection

2019 Pighin Pinot Grigio	Italy	11/44
2018 Michele Chiarlo Barbera D’Asti, Barbera D’Asti DOCG	Italy	12/48
2017 Lamole Di Lamole Chianti Classico	Italy	13/52
2018 La Mannella Sangiovese	Italy	14/56

Beer on Tap:	Ask Your Server For Our Current Selection	6
Domestic Beer in Bottle:	Bud Light, Coors Light	5
Imported & Craft Beer in Bottle:	Anchor Steam, Heineken, St. Pauli N. A. Hard Cider	6

Pepsi, Diet Pepsi, Sprite, Root Beer - 3	750ML San Pellegrino & Acqua Panna - 6
Iced Tea, Coffee, Hot Tea – 3	Apple Juice, Roy Rogers, Shirley Temple – 4

**Corkage: \$15 per 750ml bottle. We waive one corkage fee for each 750ml bottle purchased from Pasta Prego**