



Dinner Menu

Appetizers

- Bruschetta** \$ 6
Grilled garlic bread brushed with pesto and topped with fresh roma tomatoes, basil and grated Parmesan cheese.
- Garlic Bread** \$ 4
Our own fresh baked bread finished with roasted garlic and extra virgin olive oil.
with Mozzarella \$ 5
- Toasted Ravioli** \$ 6
Cheese filled raviolis tossed in Italian bread crumbs, baked to perfection and served with marinara sauce and Parmesan cheese.
- Stuffed Portabella Mushroom** \$ 8
Marinated portabella cap filled with a fresh spinach and artichoke blend.
- Calamari** \$ 9
lightly breaded calamari fried golden brown and served with our homemade marinara sauce.
- Crab Cakes** \$ 10
Broiled Chesapeake-style crab cakes served with a lemon alfredo sauce and finished with Parmesan cheese.

O'Neill's "Peels" \$ 6
Homemade Irish chips with dill sauce for dipping.

Crab-Stuffed Mushrooms Alfredo \$ 6
Mushroom caps stuffed with a crab and sage dressing baked in Alfredo sauce, topped with Provolone.

Mussels Marinara \$ 9
Fresh, handpicked mussels steamed in a tomato-lemon-wine gravy.

Soup and Salad

House Salad \$ 5
Fresh greens, tomato, cucumber, red onion, pepperoncini and calamata olives served with the dressing of your choice.

Caesar Salad \$ 7
Fresh Romaine crowns, tomatoes and homemade garlic croutons tossed in a creamy Caesar dressing and topped with fresh Romano cheese.
add grilled chicken \$ 2

Chef Salad \$ 10
Fresh greens topped with ham, bacon, chicken, salami, Mozzarella, Provolone and fresh grated Romano cheese.

Spinach Salad \$ 10
Fresh spinach tossed with bacon, chopped egg and sliced mushrooms. Finished with our warm balsamic vinaigrette.

Chargrilled Steak Salad \$ 15
Tender strips of steak grilled to perfection and served on a bed of mixed greens with homemade bacon bleu cheese dressing.

Sicilian Cream Soup Cup: \$ 4 Bowl: \$ 6
Our signature cream-based Italian vegetable soup with Italian sausage & meatballs.

Soup of the Day Cup: \$ 4 Bowl: \$ 6
ask your server what soup the chef has prepared especially for you today.

Basta's Pasta

Baked Mostoccoli \$ 12
Tubular pasta topped with a Ricotta cheese and tomato sauce, then baked with Mozzarella and Parmesan cheese.

Fettuccini Alfredo \$ 12
Flat pasta tossed in a creamy Parmesan alfredo sauce.

Pasta Con Fungo \$ 14
Spaghettini rolled in Roma tomatoes, button mushrooms and sliced portabella mushrooms. Served on a tomato gravy.

Pasta Primavera \$ 14
Fresh steamed vegetables finished in a cream sauce with Parmesan and fresh basil. Served over fettuccini.

Tortellini Carbonara \$ 14
Ham, bacon, mushrooms and peas sautéed in alfredo sauce with cheese tortellini and ziti pasta.

Penne Pasta \$ 12
Tubular pasta with your choice of meatballs or sausage in our rich tomato sauce.

Baked Tortellini \$ 14
Cheese-filled pasta wraps baked in a rich marinara sauce with Mozzarella and Parmesan.

Spaghettini \$ 12
Thin spaghetti with your choice of meatballs or sausage in our rich marinara sauce

Chicken

Chicken Parmesan **\$ 15**
lightly-breaded chicken breast simmered in olive oil and baked with Parmesan and Mozzarella cheeses. Served on a bed of spaghetti tossed in our homemade tomato gravy.

Chicken Pesto **\$ 14**
Charbroiled chicken breast served on a bed of spaghetti in a creamy basil sauce with tomatoes and mushrooms.

Chicken Marsala **\$ 15**
Chicken breast sautéed with capers, roasted garlic, portabella and button mushrooms in a Marsala wine sauce. Served on a bed of spaghetti.

Chicken Corvano **\$ 15**
Pan-seared chicken breast topped with prosciutto ham and Provolone cheese, then baked and served with marinara and alfredo sauce over fettuccini.

Chicken Alfredo **\$ 13**
Sautéed chicken in a rich alfredo sauce over fettuccini.

Chicken Cacciatore **\$ 15**
Sautéed chicken, mushrooms and tomatoes in a rich marinara served over fettuccini and baked with Mozzarella and Parmesan cheeses.

Chicken Piccata **\$ 15**
Sautéed chicken breasts simmered in a lemon and caper white wine sauce with artichokes. Served over spaghetti.

Seafood

Basta Pasta **\$ 18**
It's Spicy! Shrimp, scallops and crabmeat sautéed in a flavored olive oil with cayenne pepper, sweet peppers, tomatoes and fresh shredded Parmesan. Served over fettuccini.

Pasta Compomare **\$ 17**
Chicken, shrimp and crabmeat in a spicy alfredo sauce with broccoli, tomatoes and mushrooms over fettuccini.

Shrimp Pesto **\$ 17**
Sautéed shrimp, mushrooms and tomatoes simmered in a basil cream sauce topped with fresh grated Parmesan over spaghetti.

Seafood Casino **\$ 18**
Shrimp, crab and scallops cooked in a creamy Romano sauce with sliced button mushrooms and tomatoes. Baked with Parmesan and Mozzarella cheeses. Served on a bed of fettuccini.

Shrimp Scampi **\$ 17**
Plump shrimp sautéed in a white wine sauce flavored with garlic, butter and lemon. Served over spaghetti.

All entrees are served with your choice of soup or salad.

Veal

Veal Parmesan **\$ 20**
Lightly floured veal simmered in olive oil and baked with Parmesan and Mozzarella cheeses. Served on a bed of spaghetti and finished with marinara sauce.

Veal Corvano **\$ 20**
Breaded veal sautéed and baked with prosciutto ham, Provolone and Mozzarella cheeses and finished with Romano sauce over a bed of fettuccini.

Veal Marsala **\$ 20**
Thin veal cutlets sautéed in a caper and Marsala wine sauce with portabella and button mushrooms. Served over spaghetti.

Veal Scallopini **\$ 20**
tender veal cutlets floured and sautéed in olive oil, then cooked in a lemon and caper wine sauce with artichokes. Served over spaghetti.

House Specialties & Desserts *next page...*



House Specialties

Irish Stew **\$ 12**

Tender, lean lamb and sirloin-tip beef braised with leeks, potatoes, carrots and onions in a Guinness beef gravy. Served in a fresh baked bread bowl.

Shepherd's Pie **\$ 12**

Succulent ground sirloin, carrots and onions in a rich brown gravy, topped with our smashed potatoes and baked to perfection.

Fish and Chips **\$ 12**

"An Irish Classic"

Beer-battered cod fillets served with malt vinegar and your choice of homemade potato chips or wedges.

Sausage and Peppers **\$ 14**

Charbroiled Italian sausage smothered in sweet peppers and onion gravy. Served over spaghetti pasta.

"Pizzaferrros" **\$ 19**

Your choice of thinly sliced beef tenderloin, veal or tender chicken breast baked in sweet pepper and marinara mushroom gravy and topped with Mozzarella and Parmesan cheese. Served over a bed of spaghetti. Add \$2.00 for veal

Three Cheese Meatloaf **\$ 14**

"Not Your Mom's Meatloaf" Mozzarella, Swiss and Romano cheeses all rolled with ground sirloin, Italian sausage and spinach. Served with a rich brown gravy, smashed potatoes and green beans.

Basta-ccoli **\$ 14**

Tubular pasta with Ricotta cheese, red onion, sweet peppers, Italian sausage and meatballs in a tomato sauce. Baked with Mozzarella and Parmesan cheeses.

Whiskey Steak **\$ 25**

Twelve-ounce center-cut New York strip steak, chargrilled and garnished with portabella and button mushrooms, capers and garlic in a Marsala wine and whiskey sauce. Served with our garlic smashed potatoes and fresh steamed vegetables.

Tuscan Rib Eye **\$ 27**

Twelve ounces of pure delight! A hand cut boneless Rib Eye rubbed with our spicy Tuscan seasoning, char gilled and served with steamed vegetables and your choice potatoes or pasta.

Baby Jack Chop **\$ 22**

French-cut pork loin chop marinated in a Jack Daniel's BBQ sauce, then charbroiled and served with garlic smashed potatoes and fresh steamed vegetables.

Lacquered Salmon **\$ 18**

Salmon fillet seasoned with sugar, salt and pepper, broiled to perfection and finished with a soy glaze. Served over whole-wheat pasta tossed with vegetables.

Meats Ordered Rare will be served at the Customer's risk.

Desserts

Tiramisu

Cheesecakes

Spumoni

Bread Pudding

Cannoli

Bailey's Creme Brulee

Please ask your server about our extensive wine list.

18% Gratuity added to Parties of 6 or more. Prices Subject to Change.

A \$ 3.00 plate fee will be charged for all split entrées.

Basta gift certificates make the perfect gift for any occasion.