

PastaMoon|845

SPECIALI

Pumpkin Tempura · Housemade Apple Butter, Pumpkin Seed Pesto **17**

Mozzerella di Bufala & Santa Cruz Mountain Tomatoes · Gevonese Basil Pesto, Laudemio Olive Oil, Sea Salt **19**

Ahi Tuna Tartare · Jalapeño, Ginger, Avocado, Green Onion, White Soy Sauce, Thai Sweet Chili Sauce, Taro Chips **22**

Anderson Valley Grilled Lamb Chop · Fennel and Pistachio Crusted, Olive Vinaigrette, Celery Root, Walnut Salad, Crème Fraîche Dressing **22**

Herb Roasted Alaskan Halibut · Toasted Fregola, Roasted Summer Tomato, Fennel, Basil, Lemon Aioli **46**

ANTIPASTI

House Marinated Olives · Orange Zest, Garlic, Chili Flake, Rosemary, EVOO **6**

Giusti Farms Brussels Sprout Chips · Vadouvan Crème **16**

Burrata Bruschetta · Toybox Cherry Tomato, Garlic, EVOO, Basil **16**

Fritto Misto · Fresh Monterey Bay Calamari, Rock Shrimp, Fennel, Castelvetro Olives, Red Onion, Lemon Aioli **18**

Salt Spring Mussels · Pinot Grigio, Leeks, Cracked Pepper, Garlic, Pommes Frites, Lemon Aioli **19**

Short Rib Bone Marrow Agnolotti · Horseradish, Browned Butter, Herbed Bread Crumbs **23**

Affettati Platter · Calabrese Salami, Mortadella, Prosciutto, Soppressata, Artisanal Cheese Selections, Caper Berries, Crostini, Roasted Garlic (serves 2+) **28**

INSALATA e ZUPPA

Pasta Moon Clam Chowder · New England Style with Pancetta **16**

Ribollita · Florentine Bread Soup, Kale, Swiss Chard, Kohlrabi, Zucchini, Carrots, Beans, Garlic, Parmesan **15**

Roasted Chiogga & Golden Beet Salad · Arugula, Burrata, Crispy Quinoa, Toasted Pistachio, Fig Balsamic Vinaigrette **17**

Della Casa Salad · Local Baby Greens, Icicle Radish, Sweet Herbs, Sunflower Seeds, White Balsamic Vinaigrette **15**

Classic Caesar · Lemon-Anchovy Vinaigrette, Parmesan, White Anchovy, House-made Croutons **16**

Fifth Crow Farms Chehalis Apple Salad · Baby Greens, Candied Pecans, Italian Blu di Bufala, Lemon Honey Mustard **16**

PIZZA

Fifth Crow Farms Genovese Pesto · Cherry Tomato, Calabrian Caciocavallo Cheese **25**

Peach and Prosciutto di Parma · Roasted Garlic, Onions, Imported Pecorino, Rosemary **28**

Spicy Rock Shrimp · Fontina Fonduta, Avocado, Red Onion, Chili **28**

Salame Picante · Jimmy Nardello Pepper, Tomato, Pecornio **25**

House Made Sausage · Smoked Prosciutto, Cremini Mushrooms, Fontina Fonduta **26**

Margherita · Fresh Mozzarella, Tomato Garlic Sauce, Fresh Basil **23**

SECONDI PIATTI

Spiced Porcini Powder-Rubbed Rib Eye · Broccolini and Spinach Sauté, Potato Gratin, Tempura Battered Onion Rings **64**

Pasta Moon Eggplant Parmesan · Imported Mozzarella di Bufala and Ricotta, Smoked Provolone **38**

Center-Cut Pork Chop · Stuffed with White Peach, Pancetta and Caramelized Onions, Marscapone-Mashed Potatoes, First of Season Brussels Sprouts **45**

Wood Oven-Roasted Mary's Lemon Chicken · Balsamic Midnight Tomato, Oregano Grilled Zucchini, Olive Oil-Poached Potatoes **38**

HOUSEMADE PASTA

Spinach Ricotta Tortellini · Parmesan, Roasted Orange Sunburst Tomato, Garlic, Basil, EVOO **38**

Linguine Ahi Tuna · Garlic, Anchovy, Capers, Oil Cured Olives, Red Chili Flakes, EVOO, Lemon Garlic Toasted Bread Crumbs **38**

Butternut Squash & Mascarpone Ravioli · Brown Butter Sage, Parmesan, Amaretti **36**

Pappardelle Pancetta · Wild Mushrooms, Tomato Cream, Pine Nuts, Marscapone, Basil **35**

Tagliatelle Bolognese · Milk-braised Ground Pork, Beef, Pancetta, Soffrito, Tomato, Rosemary, Parmesan **34**

Tagliatelle Jumbo Prawns · Spicy Louisiana Sauce, White Wine, Cayenne, Roasted Tomatoes, Cream **42**

Spaghetti Puttanesca · Day Boat Sea Scallops, Clams, Mussels, Spicy Tomato, Oil Cured Olives, Capers, Anchovy **36**

Pasta Moon Lasagna · House Made Sicilian Sausage, Ricotta, Parmesan, Chili Flake, Tomato Sauce, Mozzarella **42**

House made Gluten Free Bread, Pizza & Pasta Available for substitution upon request for most menu items.
\$35 corkage per 750 ml bottle for first 2 bottles; \$75 per bottle thereafter | \$3.50 per person cake cutting fee.
Consuming raw or undercooked seafood may increase your chances of food-borne illness.
20% Gratuity will be added to parties of 6 or more.

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FEATURED COCKTAILS

Venetian Sunset · 16

Ritten House Rye, Four Roses Bourbon, Honey, Chery Heering, Aperol, Orange Brandy, Fresh Lemon

Purple Haze · 17

London dry Gin, Elderflower Liqueur, Lemon, Crème de Violette

Banana Express · 16

Banana Liqueur, Smith & Cross Jamacian Rum, Demerara, Fresh Lime

'007 Martini · 20

Tanqueray Gin, Chopin Vodka, Capertif, Lillet Blanc

Indian Summer · 16

Honey and Lavender infused Scotch, Spiced Pear Liqueur, Fresh Lemon, Cinnamon Bitters

SEASONAL COCKTAILS

Barrel-Aged Old Fashioned · 17

Buffalo Trace Bourbon, Templeton Rye, Angostura, Orange Bitters, Grand Marnier, Cherry Heering, Demerara syrup; aged six weeks in Pinot Noir barrels

Barrel-Aged Tony Negroni · 16

The Botanist Gin, Campari, Carpano Antica; aged four weeks in oak barrels

Guava Pisco Sour · 16

Caravedo Pisco, Guava Purée, Lime, Egg White

Bubbles & Berries · 15

Tito's Vodka, Elderflower Liqueur, Raspberry, Simple Syrup, Lemon, Prosecco

El Vago · 15

Rumhaven Coconut Rum, City of London Gin, Banana Liqueur, Fresh Orange and Pineapple Juices, Grenadine

NON-ALCOHOLIC · 8

Sping Spritz · Cranberry, Apple, Lime, GingerAle

Passion Fruit Lemonade · Passion Fruit, Lemon, Simple, Grenadine

Purple Rain · Dragon Fruit Purée, Coconut Cream, Mint Syrup, Lime, Sprite

Raspberry Nojito · Raspberry puree, lemon juice, mint syrup

Abita · Bottled Root Beer

BEER

DRAFT (14oz)

Blue Ocean Brewing · **Eventide Lager**, 5.5% abv 10

Fieldwork · **King Citra Double IPA** 8.7% abv 10

Nor Cal Brewing · **Red Seal Ale** 5.5% abv 10

Henhouse Brewing · **IPA** 6.9% abv 10

BOTTLE (12oz)

North Coast Brewing · **Russian Imperial Stout** 9.0% abv 8

Delirium Tremens · **Belgian Ale** 8.5% abv 11

CAN (Varied oz)

Morgan Territory · **Bees Better Have My Honey** 5.2% abv 10

Golden State · **Mighty Dry Cider** 6.1% abv 10

Fort Point Beer Co · **KSA** 4.6% abv 9

NON ALCOHOLIC (12 oz)

Best Day Brewing · **Kölsch** <0.5% abv 8

WINE BY THE GLASS

SPARKLING

2022 Vietti Moscato d'Asti 11/45

2019 Casina Bric 'Nebbiolo d'Alba' Sparkling Rosé 16/60

NV Domus Prosecco 16/60

WHITE

2022 Castelfeder, Sauvignon Blanc 18/72

2022 Andrea Felici, Verdicchio 16/60

2021 Bouchaine Estate, Chardonnay 18/72

2023 Elena Walch, Pinot Grigio 16/60

2023 Rinaldi, Gavi, Cortese 16/60

2022 Diego Conterno, Nascetta 17/68

Featured Wines

NV Ferghettina, Franciacorta Brut 20/80

2021 Querciabella, Mongrana 18/72

ROSÉ

2023 Ippolito, Gaglioppo Rose, Calabria 15/56

RED

2023 Birichino, Pinot Noir, Central Coast 18/72

2021 Giacomo Fenocchio, Nebbiolo, Piemonte 16/60

2021 Scarpone, Montepulciano d'Abruzzo 15/56

2022 2 Selvapiana, Chianti Rufina, Sangiovese 16/60

2021 Podere Sapaio 'Volpolo' Bolgheri, Tuscany 19/76

2013 Givich 'Proprietary Blend' Zinfandel/Petite Syrah 16/60

2022 Kokomo, Sonoma, Cabernet Sauvignon 19/76