



Il Pastaiolo

Menu Prices — August 21, 2026

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ITEM	PRICE
Pasta Alfredo Pasta with Alfredo sauce melted in creamy Parmigiano Reggiano.	\$26.00
Chicken Parmigiana Breaded chicken breast covered with tomato sauce and mozzarella, served with a side of fettuccine Alfredo.	\$32.00
Pasta alla Vodka Pasta in a creamy vodka sauce.	\$26.00
Il Pastaiolo Meatballs Homemade Angus beef and veal meatballs, cheese fondue with tomato sauce and basil.	\$18.00
Pasta Carbonara Roasted guanciale, Pecorino Romano and black pepper in a creamy egg yolk sauce.	\$29.00

Appetizers

ITEM	PRICE
Bruschetta Toasted bread, tomato, basil and garlic.	\$15.00
Salmon Tartare Raw diced fresh salmon, capers, lemon zest, mango puree, guacamole mousse.	\$22.00
Il Pastaiolo Meatballs (Appetizers) Homemade Angus beef and veal meatballs, cheese fondue with tomato sauce and basil.	\$18.00
Burrata e Pomodorini Fresh burrata with arugula, cherry tomatoes and black olive crumbs.	\$22.00
Fried Calamari and Shrimp Crispy calamari and shrimp served with crispy zucchini and homemade mayonnaise.	\$24.00
Mussels and Clams Sautéed Sautéed mussels and clams with cherry tomatoes, parsley and Italian bread.	\$22.00
Prime Beef Carpaccio Thin slices of raw beef, marinara sauce, capers, crispy Parmigiano Reggiano and truffle oil.	\$24.00
Grilled Octopus Grilled octopus, roasted potatoes, cherry tomatoes and black olive mayonnaise.	\$26.00
Focaccia Burrata e Prosciutto Focaccia, fresh burrata, prosciutto di Parma aged 24 months and rosemary.	\$26.00

Soup of the Day

ITEM	PRICE
Carrot Cream Soup	\$18.00
Zucchini Cream Soup	\$18.00
Yellow Squash Cream Soup	\$18.00

To Share

ITEM	PRICE
Cured Meat and Cheese Board Prosciutto di Parma aged 24 months, mortadella, coppa, Parmigiano Reggiano, Provolone del Monaco, Pecorino Romano and ol...	\$36.00

Special

ITEM	PRICE
Special Terra e Mare 16 Oz. Prime Cowboy steak cooked to your preferred temperature. Whole grilled Maine lobster in lemon butter, tender octo...	\$150.00
Special Alfredo Truffle Homemade Pasta in a creamy white sauce, tapped with burrata and truffle, prepared at the table inside a giant cheese whe...	\$54.00
Special Ravioli Lobster Homemade ravioli filled with lobster meat in tomato bisque with a whole Maine lobster and shrimp.	\$60.00
Special Linguine Scoglio Homemade pasta with fresh clams, mussels, squid, octopus and whole Maine lobster in marinara sauce.	\$65.00
Special Carbonara Truffle Homemade pasta in an original sauce of egg yolks and Romano cheese sauce with crispy guanciale, fresh burrata and shaved...	\$54.00
Special Ribeye 16 Oz. Prime Cowboy steak cooked to your preferred temperature with a side of homemade pasta in our unique "Cacio e Pepe...	\$85.00
Special Branzino Fresh whole butterfly-shaped Mediterranean fish, whole Maine grilled lobster and 5 "carabineros" shrimp, asparagus and r...	\$120.00

Salads

ITEM	PRICE
Caesar Salad Romaine lettuce, croutons with classic Caesar dressing and Parmigiano Reggiano.	\$17.00
Il Pastaiolo Salad Arugula, romaine lettuce, cherry tomatoes, black olives and Parmigiano Reggiano.	\$19.00
Caprese Salad Chopped lettuce, mozzarella campana DOP, tomatoes, basil, pesto sauce, organic olive oil and balsamic vinegar.	\$21.00

Pizza

ITEM	PRICE
Pizza Pepperoni San Marzano tomato sauce, mozzarella, basil and salami.	\$22.00
Pizza Prosciutto and Arugula San Marzano tomato sauce, mozzarella, arugula, prosciutto di Parma aged 24 months and Grana Padano.	\$24.00
Pizza Margherita Classica San Marzano tomato sauce, mozzarella and basil.	\$19.00
Pizza Burrata, Truffle, Capicollo Fresh burrata, fresh truffle and capicollo.	\$32.00
Pizza Mortadella Pistacchio Mozzarella, Italian Mortadella and pistacchio pesto.	\$26.00
Pizza Hawaiian San Marzano tomato sauce, mozzarella, smoked ham and grilled pineapple.	\$22.00

Pasta

ITEM	PRICE
Pasta Bolognese Pasta with fresh Bolognese sauce finished with Parmigiano Reggiano.	\$28.00

ITEM	PRICE
Pasta Alfredo (Pasta) Pasta with Alfredo sauce melted in creamy Parmigiano Reggiano.	\$26.00
Pasta Carbonara (Pasta) Roasted guanciale, Pecorino Romano and black pepper in a creamy egg yolk sauce.	\$29.00
Pasta Ragù Slow cooked Angus beef in tomato sauce and fresh basil, served with cheese fondue.	\$32.00
Pasta Special Cacio e Pepe Pasta with Pecorino Romano cheese sauce, finished with black pepper in a Parmigiano Reggiano wheel, topped with a burrat...	\$55.00
Pasta Seafood Pasta with seafood: mussels, clams, squid, shrimp, a touch of cherry tomato, parsley and organic olive oil.	\$38.00
Pasta Clams Pasta with clams and a touch of yellow tomato.	\$32.00
Pasta Cacio e Pepe and Truffle Pasta with Pecorino Romano and black pepper sauce, fresh truffle.	\$32.00
Pasta alla Sorrentina Pasta with San Marzano tomato sauce, mozzarella di Bufala and Parmigiano Reggiano.	\$28.00
Ravioli Lobster Homemade ravioli, filled with lobster meat and ricotta cheese, tomato sauce and cheese fondue.	\$36.00
Ravioli Ossobuco Homemade ravioli filled with ossobuco meat, demi-glace sauce and cheese fondue.	\$29.00
Ravioli Salmon Homemade ravioli filled with salmon, arugula, ricotta cheese, creamy sauce and Pecorino Romano.	\$29.00
Pasta alla Vodka (Pasta) Pasta in a creamy vodka sauce.	\$26.00
Pasta Lobster Pasta with whole Maine lobster, cherry tomatoes, parsley and organic olive oil.	\$60.00
Risotto Mushrooms Italian risotto with wild mushrooms.	\$28.00
Pasta Alla Nerano and Shrimps Pasta with shrimp, zucchini cream, Parmigiano Reggiano and Provolone del Monaco on top.	\$36.00

Meat

ITEM	PRICE
Chicken Parmigiana (Meat) Breaded chicken breast covered with tomato sauce and mozzarella, served with a side of fettuccine Alfredo.	\$32.00
Filet Mignon Grilled fillet mignon served with mashed potatoes, grilled asparagus and demi-glace sauce.	\$60.00
Ribeye Cowboy Grilled ribeye served with cherry tomatoes, arugula salad, Parmigiano Reggiano shaved on top and roasted fingerling pota...	\$75.00
Lamb Chops Grilled lamb chops with rosemary roasted fingerling potatoes and red wine sauce.	\$54.00

Fish

ITEM	PRICE
Chilean Seabass Lemon butter seared fillet with pistachio, broccoli puree and rainbow baby carrots.	\$55.00

ITEM	PRICE
Mediterranean Branzino	\$45.00
Fresh whole seabass baked with cherry tomatoes, black olives, capers and baby zucchini.	
Scottish Salmon	\$36.00
Charcoal grilled salmon with mashed potatoes, carrot cream and mixed vegetables.	
Sides	
ITEM	PRICE
Side Mix Vegetables	\$8.00
Side Mashed Potatoes	\$8.00
Side French Fries	\$8.00
Side Grilled Asparagus	\$8.00
Side Roasted Potatoes	\$8.00
Side Truffle French Fries	\$12.00
Dessert	
ITEM	PRICE
Tiramisù	\$15.00
Imported Italian Savoiardi biscuits soaked with espresso coffee and covered with homemade Mascarpone Mousse.	
Cannoli	\$12.00
Imported Sicilian lightly sweetened Ricotta cream dipped in a cannoli shell with a rim covered of dark chocolate and sha...	
Cheesecake	\$14.00
Creamy fresh Philadelphia cheese with fresh fruit on top and wild berries marmalade.	
Caprese Nutella Chocolate Cake	\$14.00
Delicious flourless cake served with Nutella and Vanilla Ice cream.	
Kids	
ITEM	PRICE
Kids Chicken Fingers	\$13.00
Kids Pasta Meatballs	\$13.00
Kids Pasta Pomodoro	\$13.00
Kids Pasta Alfredo	\$13.00
Water	
ITEM	PRICE
Acqua Panna	\$9.00
San Pellegrino	\$9.00
Sodas	
ITEM	PRICE
Coke	\$5.00

ITEM	PRICE
Diet Coke	\$5.00
Sprite	\$5.00
Tonic Water	\$5.00
Red - Bull	\$6.00