



SMALL BITES

Cacio e Pepe Chips

Parmesan, black pepper 9

Marinated Olives

Shallot, parsley, oregano, white balsamic 6

Fried Provolone & Spicy Capicola

House-made bread, fig jam 12

Pinzimonio

Assorted raw crisp vegetables served with sun dried tomato vinaigrette 10

Whipped Ricotta & Garlic Confit Spread

Add to complimentary house made bread 6

SHARE PLATES

Calamari e Gamberi Fritti

Fresh cut calamari and shrimp served with pomodoro sauce 19

Caprese

Fresh mozzarella, seasoned tomatoes, basil, olive oil 16

Polpetta

Pork and beef meatballs, tomato sauce, parmesan cream, basil 16

Burrata Peperonata

Creamy fresh burrata cheese with sweet and sour bell peppers, basil, and tomatoes 19

Fried Brussels Sprouts

Romesco sauce, shaved parmesan, toasted almonds 16

Bobby Bacala Croquettes

Salted cod and potato croquettes, pea purée 13

Bruschetta Pomodoro

Seasoned tomatoes, garlic, basil 11

Limoncello Pepper Ribs

Slow-cooked pork ribs in a limoncello, lemon, and black pepper marinade, green onion 16

SOUP & SALAD

Add: Grilled Chicken 8, Chicken Milanese 9, Grilled Shrimp 12, Salmon 12, Parma Prosciutto 11

Kale Caesar

Romaine, kale, parmesan, lemon, crushed croutons 15

Pantesca

Mesclun greens, potatoes, kalamata olives, capers, cherry tomatoes, red onions, and oregano, lemon dressing 16

Kale Fichi

Kale, figs, pickled radishes, toasted almonds, goat cheese, Dijon dressing 16

Pesca Burrata

Arugula, whipped burrata, peaches, pistachio, honey, balsamic 17

Farro

Cooked farro grains, pickled carrots, roasted zucchini, beets, feta crumble, arugula, lemon dressing 16

Basil & Zucchini Soup

Blended zucchini, basil, and potatoes 10

SANDWICHES

Served on focaccia, limited availability

Porchetta

Boneless roasted pork stuffed with garlic and fresh herbs, melted provolone cheese, and salsa verde on focaccia 18

Caprese

Fresh mozzarella, tomatoes, basil, oregano 16

Fried Chicken

Milanese chicken cutlet, romaine lettuce, shaved parmesan, black garlic aioli 17

\$3.00 fee added for split plates | 18% gratuity added for parties of 6 or more.

***Notice:** The consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

PIZZA

Made with our house-made dough
Add: Chili Oil 2, Pesto 6, Burrata 6, Truffle Oil 3, Honey 2

Margherita

Tomato sauce, mozzarella, basil 19

Prosciutto di Parma

Tomato sauce, Prosciutto di Parma, mozzarella, arugula 24

Pepperoni

Tomato sauce, mozzarella 21

Cacio e Pepe con Tartufo

Pecorino Romano, Parmigiano Reggiano, cream, truffle oil, mushrooms, black pepper 24

Burrata

Tomato sauce, mozzarella, pepperoni, hot honey, burrata stracciatella 25

Broccoli e Salsiccia

Tomato sauce, mozzarella, sausage, broccoli, Calabrian chili oil 24

PASTA

Pasta Beach uses only pasta 'De Cecco' and fresh egg pasta.
We serve our pasta 'al dente'
Substitute whole wheat, gluten-free or fresh egg pasta 2.00

Ravioli alla Norma

Spinach ricotta ravioli tossed in a tomato sauce with fried eggplant, topped with ricotta salata and fresh basil 26

Spaghetti alle Vongole

Clams, garlic, red pepper flakes, parsley, white wine 27

Tagliatelle alla Bolognese

Beef and pork Bolognese meat sauce 26

Tagliatelle ai Funghi

Champignon mushrooms, garlic, cream, parsley 24

Gnocchi al Pesto

Homemade pesto topped with burrata cheese and toasted pine nuts 26

Mezze Maniche Carbonara

Guanciale, egg yolks, black pepper, Parmigiano Reggiano, pecorino 25

Spaghetti Pomodoro

Classic tomato sauce, fresh basil 19

Penne alla Vodka Arrabiata

Tomato sauce, garlic, red pepper flakes, cream, parsley 24

Gnocchi alla Genovese

Slow-cooked stewed beef, caramelized onions, white wine, demi-glace reduction 27

Gnocchi Sorrentina

Baked gnocchi with tomato sauce, mozzarella, parmesan, basil 25

Bucatini Cacio e Pepe

Pecorino Romano, Parmigiano Reggiano, cream, black pepper 24

Rotelle con Salsiccia

Sweet Italian sausage, bell peppers, basil, tomatoes, ricotta salata 26

ENTRÉES

Milanese di Pollo

Panko breaded fried chicken breast with tomatoes, arugula, lemon vinaigrette 27

Fregola ai Frutti di Mare

Clams, shrimp, and squid, simmered in a flavorful broth of white wine, garlic, tomatoes, and red pepper flakes 32

Salmon e alla Griglia

Fresh grilled salmon, broccoli, horseradish chive sauce 29

Parmigiana di Melanzane

Baked eggplant, mozzarella, parmesan cheese, tomato sauce and basil 28

Pork Loin Saltimbocca

Pan fried pork cutlets topped with Prosciutto di Parma and sage, served over broccoli rabe mashed potatoes 28

Lasagna Bolognese

Classic Bolognese meat sauce, bechamel sauce, Parmigiano Reggiano 27

SIDES

Broccoli

Garlic, red pepper, olive oil 9

Kale Caesar

Romaine, kale, parmesan, lemon, crushed croutons 9

Broccoli Rabe Mashed Potatoes

Olive oil, chili flakes, salt 8

Roasted Potatoes

Garlic and rosemary, roasted in beef tallow 10



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