

# il Pastaiolo

1130 Collins Ave 33139-4624 · +17863620152 · Updated: Jun 2, 2026

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## MOST ORDERED 12

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<b>Chicken Parmigiana</b>	<b>\$40.00</b>
Breaded chicken breast covered with tomato sauce and mozzarella, served with a side of fettuccine Alfredo.	
<b>Pasta Alfredo</b>	<b>\$28.00</b>
Pasta with Alfredo sauce melted in creamy Parmigiano Reggiano.	
<b>Pasta alla Vodka</b>	<b>\$28.00</b>
Pasta in a creamy vodka sauce.	
<b>Il Pastaiolo Meatballs</b>	<b>\$20.00</b>
Homemade Angus beef and veal meatballs, cheese fondue with tomato sauce and basil.	
<b>Pasta Bolognese</b>	<b>\$30.00</b>
Pasta with fresh Bolognese sauce finished with Parmigiano Reggiano.	
<b>Pasta Carbonara</b>	<b>\$30.00</b>
Roasted guanciale, Pecorino Romano and black pepper in a creamy egg yolk sauce.	
<b>Tiramisù</b>	<b>\$18.00</b>
Imported Italian Savoiardi biscuits soaked with espresso coffee and covered with homemade Mascarpone Mousse.	
<b>Kids Pasta Pomodoro</b>	<b>\$14.00</b>
Assorted pasta choices with tomato sauce. Select from Fettucine, Linguine, Maccheroni, Spaghetti, Gnocchi, Risotto, or Penne Gluten Free.	
<b>Pizza Margherita Classica</b>	<b>\$21.00</b>
San Marzano tomato sauce, mozzarella and basil.	
<b>Pizza Pepperoni</b>	<b>\$24.00</b>
San Marzano tomato sauce, mozzarella, basil and salami.	
<b>Pasta Cacio e Pepe and Truffle</b>	<b>\$35.00</b>
Pasta with Pecorino Romano and black pepper sauce, fresh truffle.	
<b>Caesar Salad</b>	<b>\$19.00</b>
Romaine lettuce, croutons with classic Caesar dressing and Parmigiano Reggiano.	

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## APPETIZERS 9

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<b>Burrata e Pomodorini</b>	<b>\$25.00</b>
Fresh burrata with arugula, cherry tomatoes and black olive crumbs.	

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<b>Focaccia Burrata e Prosciutto</b>	<b>\$28.00</b>
Focaccia, fresh burrata, prosciutto di Parma aged 24 months and rosemary.	
<b>Salmon Tartare</b>	<b>\$25.00</b>
Raw diced fresh salmon, capers, lemon zest, mango puree, guacamole mousse.	
<b>Grilled Octopus</b>	<b>\$28.00</b>
Grilled octopus, roasted potatoes, cherry tomatoes and black olive mayonnaise.	
<b>Prime Beef Carpaccio</b>	<b>\$26.00</b>
Thin slices of raw beef, marinara sauce, capers, crispy Parmigiano Reggiano and truffle oil.	
<b>Fried Calamari &amp; Shrimp</b>	<b>\$26.00</b>
Crispy calamari and shrimp served with crispy zucchini and homemade mayonnaise.	
<b>Mussels &amp; Clams Sautéed</b>	<b>\$23.00</b>
Sautéed mussels and clams with cherry tomatoes, parsley and Italian bread.	
<b>Soup Of The Day</b>	<b>\$21.00</b>
Choice of soup featuring chicken gnocchi, minestrone, or various creamy vegetable options.	
<b>Bruschetta</b>	<b>\$17.00</b>
Toasted bread, tomato, basil and garlic.	

## SOUP OF THE DAY <sup>1</sup>

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<b>Zucchini Cream Soup</b>	<b>\$18.00</b>
Smooth zucchini cream soup garnished with crispy mushroom pieces and delicate edible flower petals.	

## TO SHARE <sup>1</sup>

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<b>Cured Meat and Cheese Board</b>	<b>\$42.00</b>
Prosciutto di Parma aged 24 months, mortadella, coppa, Parmigiano Reggiano, Provolone del Monaco, Pecorino Romano and olives.	

## SPECIAL <sup>7</sup>

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<b>Special Terra e Mare</b>	<b>\$150.00</b>
16 Oz. Prime Cowboy steak cooked to your preferred temperature. Whole grilled Maine lobster in lemon butter, tender octopus tentacle of the Mediterranean Sea. Choice of two vegetables on the side.	

<b>Special Linguine Scoglio</b>	<b>\$65.00</b>
Homemade pasta with fresh clams, mussels, squid, octopus and whole Maine lobster in marinara sauce.	

<b>Special Carbonara Truffle</b>	<b>\$56.00</b>
Homemade pasta in an original sauce of egg yolks and Romano cheese sauce with crispy guanciale, fresh burrata and shaved Italian truffle.	

<b>Special Ribeye</b>	<b>\$90.00</b>
16 Oz. Prime Cowboy steak cooked to your preferred temperature with a side of homemade pasta in our unique "Cacio e Pepe" sauce and arugula salad, served with demi-glace on the side.	

<b>Special Branzino</b>	<b>\$140.00</b>
Fresh whole butterfly-shaped Mediterranean fish, whole Maine grilled lobster and 5 "carabineros" shrimp, asparagus and roasted potatoes.	
<b>Special Alfredo Truffle</b>	<b>\$60.00</b>
Homemade Pasta in a creamy white sauce, topped with burrata and truffle, prepared at the table inside a giant cheese wheel.	
<b>Special Ravioli Lobster</b>	<b>\$65.00</b>
Homemade ravioli filled with lobster meat in tomato bisque with a whole Maine lobster and shrimp.	

## SALADS <sup>2</sup>

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<b>Caprese Salad</b>	<b>\$22.00</b>
Chopped lettuce, mozzarella campana DOP, tomatoes, basil, organic olive oil and balsamic vinegar.	
<b>Il Pastaiolo Salad</b>	<b>\$20.00</b>
Arugula, romaine lettuce, cherry tomatoes, black olives and Parmigiano Reggiano.	

## PIZZA <sup>4</sup>

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<b>Pizza Prosciutto &amp; Arugula</b>	<b>\$27.00</b>
San Marzano tomato sauce, mozzarella, arugula, prosciutto di Parma aged 24 months and Grana Padano.	
<b>Pizza Hawaiian</b>	<b>\$24.00</b>
San Marzano tomato sauce, mozzarella, smoked ham and grilled pineapple.	
<b>Pizza Mortadella Pistacchio</b>	<b>\$26.00</b>
Mozzarella, Italian Mortadella and pistacchio pesto.	
<b>Pizza Burrata, Truffle, Capicollo</b>	<b>\$32.00</b>
Fresh burrata, fresh truffle and capicollo.	

## PASTA <sup>11</sup>

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<b>Pasta Clams</b>	<b>\$35.00</b>
Pasta with clams and a touch of yellow tomato.	
<b>Ravioli Lobster</b>	<b>\$39.00</b>
Homemade ravioli, filled with lobster meat and ricotta cheese, tomato sauce and cheese fondue.	
<b>Ravioli Ossobuco</b>	<b>\$30.00</b>
Homemade ravioli filled with ossobuco meat, demi-glace sauce and cheese fondue.	
<b>Ravioli Salmon</b>	<b>\$32.00</b>
Homemade ravioli filled with salmon, arugula, ricotta cheese, creamy sauce and Pecorino Romano.	
<b>Risotto Mushrooms</b>	<b>\$30.00</b>
Italian risotto with wild mushrooms.	
<b>Pasta Seafood</b>	<b>\$38.00</b>
Pasta with seafood: mussels, clams, squid, shrimp, a touch of cherry tomato, parsley and organic olive oil.	

<b>Pasta Lobster</b>	<b>\$60.00</b>
Pasta with whole Maine lobster, cherry tomatoes, parsley and organic olive oil.	
<b>Pasta Ragù</b>	<b>\$33.00</b>
Slow cooked Angus beef in tomato sauce and fresh basil, served with cheese fondue.	
<b>Pasta Special Cacio e Pepe</b>	<b>\$55.00</b>
Pasta with Pecorino Romano and black pepper sauce, finished in a Pecorino Romano wheel, topped with burrata and fresh truffle.	
<b>Pasta Alla Nerano &amp; Shrimp</b>	<b>\$34.00</b>
Pasta with shrimp, zucchini cream, Parmigiano Reggiano and Provolone del Monaco on top.	
<b>Pasta alla Sorrentina</b>	<b>\$30.00</b>
Pasta with San Marzano tomato sauce, mozzarella di Bufala and Parmigiano Reggiano.	

## MEAT <sup>3</sup>

<b>Ribeye Cowboy</b>	<b>\$76.00</b>
Grilled ribeye served with cherry tomatoes, arugula salad, Parmigiano Reggiano shaved on top and roasted fingerling potatoes.	
<b>Lamb Chops</b>	<b>\$58.00</b>
Grilled lamb chops with rosemary roasted fingerling potatoes and red wine sauce.	
<b>Filet Mignon</b>	<b>\$62.00</b>
Grilled fillet mignon served with mashed potatoes, grilled asparagus and demi-glace sauce.	

## FISH <sup>3</sup>

<b>Scottish Salmon</b>	<b>\$39.00</b>
Charcoal grilled salmon with mashed potatoes, carrot cream and mixed vegetables.	
<b>Chilean Seabass</b>	<b>\$56.00</b>
Lemon butter seared fillet with pistachio, broccoli puree and rainbow baby carrots.	
<b>Mediterranean Branzino</b>	<b>\$48.00</b>
Fresh whole seabass baked with cherry tomatoes, black olives, capers and baby zucchini.	

## SIDES <sup>6</sup>

<b>Side Truffle French Fries</b>	<b>\$12.00</b>
Crispy french fries drizzled with truffle oil and typically topped with parmesan cheese and parsley.	
<b>Side Mix Vegetables</b>	<b>\$12.00</b>
Carrots, broccoli, zucchini, and mushrooms typically sautéed in garlic and olive oil.	
<b>Side Grilled Asparagus</b>	<b>\$12.00</b>
Grilled asparagus tossed with olive oil and garlic, then grilled to perfection.	
<b>Side Roasted Potatoes</b>	<b>\$12.00</b>
Roasted potatoes with olive oil, rosemary, garlic, and sea salt.	

<b>Side Mashed Potatoes</b>	<b>\$12.00</b>
Creamy whipped potatoes, buttery and smooth, perfect as a comforting side dish.	
<b>Side French Fries</b>	<b>\$12.00</b>
Crispy Golden Fries, Perfectly Salted - A Classic Side Treat	

## DESSERT <sup>3</sup>

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<b>Cannoli</b>	<b>\$12.00</b>
Imported Sicilian lightly sweetened Ricotta cream dipped in a cannoli shell with a rim covered of dark chocolate and shaved pistachios.	
<b>Cheesecake</b>	<b>\$14.00</b>
Creamy fresh Philadelphia cheese with fresh fruit on top and wild berries marmalade.	
<b>Caprese Nutella Chocolate Cake</b>	<b>\$14.00</b>
Delicious flourless cake served with Nutella and Vanilla Ice cream.	

## KIDS <sup>3</sup>

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<b>Kids Pasta Alfredo</b>	<b>\$14.00</b>
Spaghetti, Maccheroni, Fettucine, or Penne with creamy Alfredo sauce.	
<b>Kids Chicken Fingers</b>	<b>\$14.00</b>
Breaded and fried chicken tenders typically served with french fries and dipping sauce.	
<b>Kids Pasta Meatballs</b>	<b>\$14.00</b>
Choice of spaghetti, maccheroni, fettucine, or penne with meatballs.	

## WATER <sup>2</sup>

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<b>Acqua Panna</b>	<b>\$12.00</b>
Natural spring water imported from Tuscany, Italy.	
<b>San Pellegrino</b>	<b>\$12.00</b>
Sparkling natural mineral water from Italy, known for its crisp and refreshing taste.	

## SODAS <sup>7</sup>

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<b>Sprite</b>	<b>\$7.00</b>
The cold, refreshing flavors of lemon and lime, perfectly blended.	
<b>Ginger Ale</b>	<b>\$7.00</b>
Effervescent ginger ale with a hint of spice, typically enjoyed as a refreshing soda.	
<b>Tonic Water</b>	<b>\$7.00</b>
Sparkling H2O beverage, perfect for refreshing your palate and adding zest to cocktails.	
<b>Red - Bull</b>	<b>\$7.00</b>
Energize your senses with the iconic Red Bull, a vibrant and invigorating elixir typically known for its crisp, revitalizing flavors and potent caffeine kick.	

**Ginger Beer****\$7.00**

Refreshing, Sparkling Beverage with a Zesty Ginger Kick

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**Diet Coke****\$7.00**

A crisp, refreshing taste you know and love with zero calories.

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**Coca-Cola****\$7.00**

The cold, refreshing, sparkling classic that America loves.

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