

CARRY OUT COMMITMENT

Basta is committed to offering you a consistent, high-quality dining experience whether you are seated in our dining room or at your own kitchen table.

With that in mind, our carry out menu features selections from our main dinner menu that have been confirmed to "travel well" in to-go containers. Please note that a small handful of items from our main menu have been altogether omitted, as they must be enjoyed direct from our kitchen to be fully appreciated.

Thank you for understanding...buon appetito!

Ready to place your order?

Questions about reheating?

Want to beg us for a recipe?

401.461.2300



Giving the gift of Basta has never been easier. Our gift cards are a fabulous idea for nearly any occasion! Stop in during business hours and one of our staff-members will assist you.

WANT TO SHARE?

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Best Restaurant in West Bay
Best Neighborhood Restaurant



Basta is Trace and Trust certified. Scan the QR code to get more details on our food sourcing.



The Rhode Island department of health would like us to inform you that thoroughly cooking beef, pork, eggs, fish, lamb, milk, poultry, or shell stock decreases the risk of food borne illness. Certain individuals may be at a higher risk if these foods are consumed raw or undercooked. We welcome you to ask your server if you have any questions.

BASTA

RISTORANTE ITALIANO DAL 1989

CARRY OUT MENU

che mangiamo oggi?

	BUSINESS	CARRY OUT
MONDAY-THURSDAY	4:30-10	4:30-9
FRIDAY-SATURDAY	4:30-12	4:30-11
SUNDAY	1-10	1-9

401.461.2300

(Fax 2323)

BastaOnBroad.com

2195 Broad Street Cranston, RI 02905

ANTIPASTI

* **ANTIPASTO BOARD** -small 18/large 29
A generous combination of imported and house cured meats, fine cheeses and preserves based on our chef's daily inspiration and current market availability.

CALAMARI FRITTI -13
Crispy Pt. Judith calamari, sliced cherry peppers, garlic butter

* **CALABRIAN SHRIMP** -14
Fire grilled black tiger shrimp, baby spinach, calabrian chilies, lemon vinaigrette, fresh herbs

* **ROASTED BEETS** -12
Red and gold beets with creme fraiche, marcona almonds, white balsamic, EVOO, sea salt, baby greens

MELANZANE AL FORNO -11
Eggplant, whole milk mozzarella and marinara

POLPETTE AL FORNO -10
Family recipe meatballs, San Marzano marinara, Narragansett Creamery ricotta

BRUSCHETTA -12
Oven roasted Italian bread, burrata, grape tomatoes, basil, oregano, sea salt, evoo

PIZZE

Certified gluten free pizza is available (+4)

QUATTRO STAGIONI -18
A sampling of our prosciutto pizza, salsiccia pizza, 3 cheese pizza, and roasted red pepper pizza (8 slices)

TRE CARNI -18
House made Berkshire spicy sausage, meatballs, prosciutto, San Marzano tomatoes, fresh mozzarella, garden basil

POLPETTE -16
Family recipe meatballs, pomodoro, fresh oregano, fresh ricotta, pecorino

CARBONARA -16
Pecorino, smoked bacon, mozzarella, crushed pepper flake, farm egg

INSALATE

* **CAPRESE** -13
Heirloom tomatoes, hand pulled mozzarella, petite greens, balsamic herb vinaigrette

* **BABY SPINACH** -13
Strawberries, goat cheese, walnuts, dried figs, green goddess

CESARE -11
Crisp romaine lettuce, garlic croutons, classic Caesar dressing, shaved grana padano

* **FAGIOLINI** -11
Fresh Green beans, cannellini beans, grape tomatoes, arugula, frisee, red onion, garlic, red wine vinaigrette

* **BIBB** -10
Bibb lettuce, Gorgonzola, candied pecans, granny smith apples, raspberry vinaigrette

ADDITIONS
Grilled chicken (\$6)
Grilled shrimp (\$9)
Grilled salmon (\$12)

SALSICCIA -16
House made Berkshire spicy sausage, rabe, California garlic, Divine Providence, roasted cipollina, balsamic

PROSCIUTTO -16
Baby arugula, grape tomatoes, Divine Providence, prosciutto di parma, EVOO, grana padano

FRESCA -16
Baby spinach, roasted peppers, olives, garlic, extra virgin olive oil

DIAVOLA -15
Spicy soppressata, San Marzano tomatoes, fresh mozzarella, Calabrian chilies

MARGHERITA -13
Ciao tomatoes, fresh mozzarella, basil
- made this way since 1889

PRIMI

LOBSTER RAVIOLI -28
Jumbo lobster ravioli, charred corn, scallion, brandy infused lobster cream sauce

RIGATONI -19
Traditional "Bolognese" of slow braised beef, veal, and pork with grana padano

FETTUCCINE -21
"Scampi style" with limoncello, grape tomato, garlic crema, tiger shrimp, Vermont butter, parsley

TORTELLINI -16
Fresh cheese tortellini, grana padano, vodka and basil in a pink tomato cream

* **SIRLOIN** -37
12oz. Fire grilled prime sirloin, charred onion aioli, smoked bacon roasted Yukon potatoes with baby arugula, grilled corn, sea salt

SHORT RIB -30
Zinfandel braised short rib, crispy goat cheese polenta, roasted baby carrots, herb crust, truffle essence

* **POLLO/VITELLO ALLA PARMIGIANA** -19/22
Pan crisped chicken or veal, topped with mozzarella and a San Marzano marinara, served with penne

POLLO AL MARSALA -20
Free range chicken, button mushrooms, Marsala wine, served with potato croquettes

RISOTTO MILANESE -23
Long grain carnaroli risotto, white-wine saffron brodo, pecorino cheese, parsley pesto

GNOCCHI -16
Housemade potato gnocchi, served "Sorrentina style" with fresh mozzarella, basil, San Marzano marinara

ORECCHIETTE -18
"Little ear pasta", spicy handmade sausage, broccoli rabe, pecorino, California garlic, extra virgin olive oil

Certified gluten free pasta is available (+3)

SECONDI

POLLO AL MATTONE -25
Baffoni Farm's "chicken under a brick", sage and rosemary rubbed free range boneless breast, white beans with soppressata, baby spinach, lemon

COTOLETTA PAZZA -37
Crispy milk-fed veal chop, stuffed with prosciutto di parma and fresh mozzarella, blanketed with a lobster cream and gulf shrimp, served with broccoli rabe

VITELLO SALTIMBOCCA -23
Milk-fed veal scallopine, prosciutto, fresh mozzarella, sage white wine reduction, served with potato croquettes

* **PORK TENDERLOIN** -29
Pancetta wrapped pork tenderloin, rosemary goat cheese stuffing, granny apples, brussel sprouts, whole grain Dijon and local honey glaze

CONTORNI

Each -6 [serves 2]

* **BROCCOLI RABE** lemon, crushed red pepper
* **RISOTTO** mascarpone, baby arugula, sea salt
POTATO CROQUETTES mozzarella cheese, roasted garlic
* **BRUSSEL SPROUTS** crushed pepper, pecorino
ROASTED YUKON GOLD POTATO smoked bacon, baby arugula, parsley

We make every attempt to offer items for carry-out that mirror our on premises quality, but temperature and consistency may be slightly affected by transport times.

* Can be prepared gluten free. Please speak with server about any allergies.

Be sure to ask about our daily desserts when placing your order!