

ANTIPASTI

CALAMARI FRITTI -13

Crispy Pt. Judith calamari, hot cherry peppers, garlic butter

MELANZANE AL FORNO -11

Eggplant, whole milk mozzarella, marinara

CLAMS CASINO -11

The famous, original "Driftwood" recipe

* MUSSELS ZUPPA -12

Prince Edward Island mussels, spicy house made sausage, San Marzano tomato, garlic, chilies, focaccia

* ROASTED BEETS -12

Red and gold beets with creme fraiche, marcona almonds, white balsamic, EVOO, sea salt, baby greens

* 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

* CALABRIAN SHRIMP -14

Fire grilled black tiger shrimp, baby spinach, calabrian chilies, lemon vinaigrette, fresh herbs

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

INSALATE

* CAPRESE -13

Heirloom tomatoes, hand pulled mozzarella, petite greens, balsamic herb vinaigrette

CESARE -11

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

* FAGIOLINI -11

Fresh green beans, cannellini beans, grape tomatoes, arugula, red onion, garlic, red wine vinaigrette

* BABY SPINACH -13

Strawberries, goat cheese, walnuts, dried figs, green goddess

* BIBB -10

Bibb lettuce, Gorgonzola, candied pecans, granny smith apples, raspberry vinaigrette

ADDITIONS

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

PIZZA NAPOLITANA

Your pizza will be made the way it was historically intended, using products sourced from the Campania region of Italy. Among them, D.O.P. San Marzano tomatoes, Caputo "00" flour, fresh mozzarella and the finest extra virgin olive oil and sea salt. At nearly 900 degrees Fahrenheit our MG Forni oven creates flavoring and texture that only a traditional wood-burning oven can.

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

CARBONARA -16

Pecorino, smoked bacon, mozzarella, crushed pepper flake, farm egg

POLPETTE -16

Family recipe meatballs, pomodoro, fresh oregano, fresh ricotta, pecorino

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

San Marzano tomatoes, fresh mozzarella, basil - made this way since 1889

Certified gluten free pizza is available (+4)

Substitutions accommodated where possible.



Basta is a member of the Arbor Day Foundation and plants 25x the tree-wood that we use.

Your server will be happy to discuss and accommodate any special dietary needs you may have. Prices exclusive of tax and gratuity; for parties of 6 and more an 18% gratuity will be added.

Rhode Island law requires us to inform you that consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

PRIMI

Our pasta is handmade as it has been in Italy since the 13th century.
We use semolina, eggs, flour and love – in classic Italian fashion.

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

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

* 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 AL MARSALA -20

Free range chicken, button mushrooms, Marsala wine, served with potato croquettes

* 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

POLLO/VITELLO ALLA PARMIGIANA -19/22

Pan crisped chicken or veal, topped with mozzarella and a San Marzano marinara, served with penne

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

* SALMONE ALLA GRIGLIA -29

Faroe Island salmon, fresh lobster, citrus beurre blanc, lemon-arugula risotto

* LOCAL FISH OF THE DAY -27

Served “almondine” style with preserved lemon butter, fresh string beans, fennel, marcona almonds

CONTORNI

Each -6

* BROCCOLI RABE lemon, crushed red pepper

POTATO CROQUETTES mozzarella cheese, roasted garlic

* ROASTED YUKON GOLD POTATO smoked bacon, baby arugula, parsley

* RISOTTO mascarpone, sea salt

* BRUSSEL SPROUTS crushed pepper, pecorino

BEVANDE

Coca-Cola

ORANGINA

Water by
SIDEA

S.PELLEGRINO

LAVAZZA

NUMI
ORGANIC TEA

lemonade

iced tea

COCKTAIL & WINE LISTS AVAILABLE

Rhode Island Monthly's
best
OF RHODE ISLAND ★

Best Restaurant in West Bay
Best Neighborhood Restaurant

TRACE
&
TRUST

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



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