



Authentic • Rustic • Contemporary

Pasto invites you to share our vision of an exquisite dining experience. We believe that only the best food and drink creates a fine meal. Toward that end we are committed to finding quality ingredients at peak season from top artisans worldwide as well as local producers. Our wines are selected to suit the flavors of the menu and vary according to seasonality and limited vintner production. Our hope is that our friendly staff, contemporary setting, and tempting menu unite to satisfy your expectations.

Glossary

<i>Aioli</i>	<i>Garlic mayonnaise</i>
<i>Apple compote</i>	<i>Slow cooked apples stewed with sugar, vinegar and spices</i>
<i>Balsamic</i>	<i>Italian vinegar condiment made from the must of Trebbiano grapes</i>
<i>Besciamella</i>	<i>Creamy white sauce comprised of milk, onions, roux, & nutmeg</i>
<i>Bruschetta</i>	<i>Bread brushed with oil and grilled over coals</i>
<i>Buckwheat</i>	<i>Gluten free triangular seed often ground into flour</i>
<i>Cacciatore</i>	<i>“Hunter style”, hearty Italian meal traditionally eaten as fuel on the eve of the hunt</i>
<i>Caponata</i>	<i>Sicilian style sweet & sour eggplant relish</i>
<i>Chicken Galantine</i>	<i>A cylindrical roll of chicken forcemeat, poached in stock and served chilled</i>
<i>Ditalini</i>	<i>“Little thimbles” shaped pasta</i>
<i>D.O./D.O.P</i>	<i>Protected designation of origin</i>
<i>Farfalle</i>	<i>“Butterfly” shaped pasta</i>
<i>Gastrique</i>	<i>A syrupy reduction of caramelized sugar and vinegar</i>
<i>Genovese</i>	<i>In the style of Genoa</i>
<i>Gremolata</i>	<i>Traditional accompaniment for osso buco comprised of parsley, garlic and lemon zest</i>
<i>Guanciale</i>	<i>Cured pork jowl</i>
<i>Pancetta</i>	<i>Italian cured bacon from the pork belly</i>
<i>Polenta Integrale</i>	<i>Polenta made from house milled whole corn (Integrale is Italian for complete, as in unabridged, uncut version of a film or whole meal bread)</i>
<i>Prosciutto</i>	<i>Italian cured “ham” from the pork leg</i>
<i>Rillette</i>	<i>Puree of aromatic meat or fish</i>
<i>Soffrito</i>	<i>Sautéed vegetable medley (usually containing onion, celery and carrot) used to flavor soups, sauces, or other dishes</i>
<i>Spelt</i>	<i>Native to Southern Europe, an ancient cereal grain with a mellow nutty flavor</i>

Pasto features—

- ~Wine to go- you may cork your opened bottle of wine and take it home with you.*
- ~Special Events in house, such as charity events, receptions, weddings, wine dinners and graduation parties*
- ~Pick-up or drop off catering*
- ~Nightly dinner specials*
- ~Seasonal patio dining*
- ~ House milled grains & house made pastas*
- ~ Seasonal menus*

Pasto is a green friendly restaurant

Member of Slow Food International Association