

*Pasto cordially invites you to eat lunch with us. We believe that fine food starts from scratch and utilizes only the best ingredients. Nearly all of our menu items are made in house. For that which we cannot do ourselves we carefully source our products from reputable vendors, giving priority to the local agricultural community and companies who support sustainable, environmentally sound practices.*

**~BASKETS~** *(served with mixed greens, pickles and cherry-sized mozzarella)*

*~Bread provided by The Village Baker~*

**GRILLED VEAL MEATLOAF** *on ciabatta with basil mayo, spicy mustard, eggplant and caramelized onions \$8.50*

**PESTO CHICKEN SALAD** *all natural Red Bird Farms chicken on croissant with locally grown tomato \$8.50*

**SPICY MEATBALL** *on hoagie roll with fresh mozzarella, parmesan and tomato sauce \$8.50*

**PLT** *pancetta, lettuce and locally grown tomato on toasted 9-grain with basil mayo \$8.50*

**FLYING M HOT PASTRAMI** *on rye with gruyere, sauerkraut and spicy mustard \$10*

**SMOKED MOZZARELLA PANINI** *on 9-grain with spinach, basil, walnuts and locally grown tomatoes \$8*

**~LIGHTER FARE~**

**CHEESE AND FRUIT PLATE** *Chef's choice with mustard trio and mini-baguette \$10*

**SPINACH SALAD** *red onion vinaigrette, hard-cooked egg, walnuts, Black Mesa Ranch goat cheese, crispy pancetta and bruschetta side \$4 / meal \$8 add smoked salmon \$4*

**CAESAR SALAD** *hearts of romaine, traditional Caesar dressing, parmesan, bruschetta, white anchovy fillet, cherry tomatoes side \$4 / meal \$8 add smoked salmon \$4*

**SOUP OF THE DAY** *ask your server for today's selection cup \$3 / bowl \$5*

**DAILY FRITATTA COMING SOON!**

**~SIDES~**

**PASTO FRIES** *double fried russets tossed with parmesan and herbs with white truffle mayo \$4*

**PORTABELLA AND EGGPLANT FRIES** *lightly battered with balsamic dipping sauce \$4*

**POTATO CHIPS** *Peruvian purple, Yukon gold and red bliss \$2*

*Please inform us of any allergies when ordering.  
A gratuity of 18% may be added to parties of six or more.*

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## ***~BEVERAGES~***

*Coffee \$2 ...Iced Tea \$2 ...Lemonade \$3...Seasonal Lemonade \$3.50  
(includes refill)*

*Coke... Diet Coke... Sprite... San Pellegrino Sparkling Lemon...San Pellegrino Sparkling Orange  
\$3*

*San Pellegrino Sparkling Water 750ml \$4/ 1L \$5*

*Aqua Panna Still Water \$3*

*Sedona Sweet Cider \$4*

## ***~HOUSE WINES ~ \$6***

*Capestrano House Red  
Tierra Secreta Malbec  
Lagaria Pinot Grigio  
Martin Codax Albarino  
Zonin Prosecco*

*Full wine list available upon request.*

## ***~ASSORTED BEERS ~***

*Budweiser.... Budweiser Light.... Bitburger Drive (non-alcoholic) \$2.50*

*Peroni...Stella Artois...Hoegarden White \$4*

*Deschutes Green Lake Organic...Deschutes Stout...Oak Creek Amber \$5*

*Full menu is available for take out service. We encourage you to call ahead to place an order.*

*928-779-1937*

*You may also purchase beer and bottled wine to go to compliment your meal.*