



BE PASTA

with natural wine

menu

welcome to **BE PASTA!**

Here, pasta isn't just an ingredient - it's **our obsession** and it's the **heart of everything** we do. **For this reason, artisanal pasta is present in its various forms in ALL dishes.**

Each pasta on our menu comes from a **small, family-owned "pastificio"** in Italy (with whom we have personal relationships) or is **handmade** with love and care in our own kitchen, ensuring the highest quality, the seasonality and authenticity in every bite: **each dish will tell you a story, of tradition, of agricultural choices, of ancient grains.**

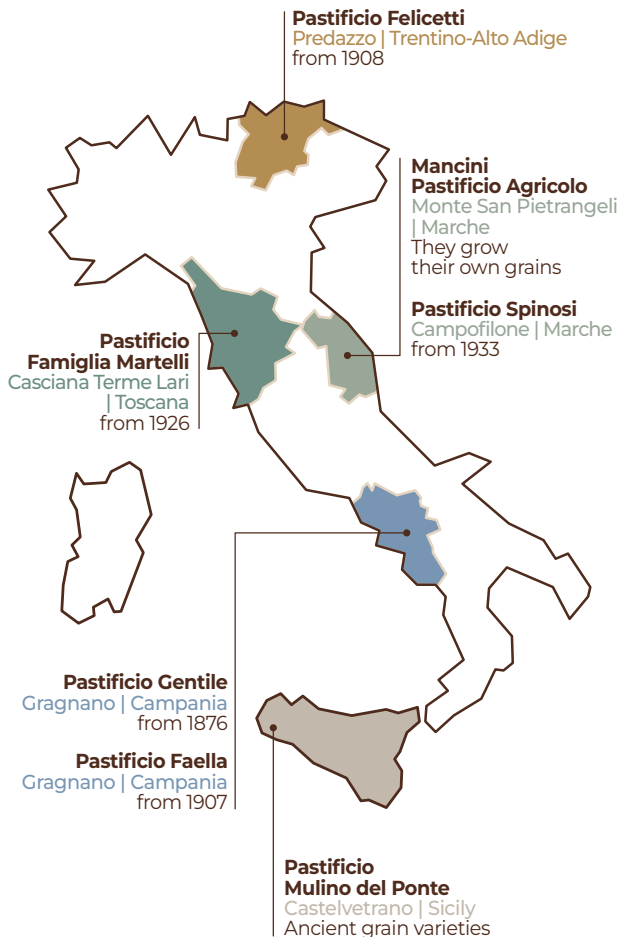
To perfectly complement your meal, we offer a selection of natural wines available for you to choose from a creative and emotional wine list, all chosen to enhance the fresh, pure ingredients we use.

We're proud to run a **zero-waste kitchen**, making sure nothing goes to waste while we cook with care for both the planet and your plate.

Welcome to a place
where every meal
is a journey
of taste, tradition,
and passion!

Meet our artisan pasta makers

Our artisan pasta makers



Pastificio Gentile from Gragnano | Napoli has a long story that dates to 1876. They developed the slow drying at low temperatures method called "Cirillo Method". This method uses bronze dies to simulate natural drying in pasta factories, resulting in a rough texture that holds sauce better.

Pastificio Mulino del Ponte by Filippo Drago is a Sicilian excellence dedicated to preserving native ancient grain flours like "Tumminia" of our Busiate, a tradition dating back over 2,000 years. Mulino del Ponte plays a vital role in sustaining agricultural biodiversity and environmental sustainability, keeping Sicily's rich grain heritage alive.

Mancini Pastificio Agricolo produces pasta exclusively with the durum wheat grown on its own fields following sustainable agricultural practices, rotating crops to maintain soil health and biodiversity. For each pasta shape, a custom-designed circular bronze die is meticulously crafted to ensure the perfect texture that allows sauces to cling better.

Pastificio Faella is a historic pasta producer from Gragnano | Napoli, crafting excellent pasta since 1907. Made with 100% Italian durum wheat semolina and pure Lattari Mountains water, its "Pasta di Gragnano IGP" follows tradition using bronze dies and slow drying for superior texture and flavor that embodies the heritage and excellence of true Italian craftsmanship.

Pastificio Famiglia Martelli is a family-run pasta maker founded in 1926, nestled in the heart of Tuscany. Inside an ancient castle, a large yellow building houses this small pastificio, where the heirs of this centuries-old tradition continue to craft pasta with a deep artisan soul and a commitment to authenticity making their pasta entirely by hand.

Vermouth Cocktails on draft

- Be Pasta Negroni |21
Spritzer |19
On the way to Paloma |20
Our Last Word |22
Espresso Martini |20
- Booze free cocktail available |16
Ask your server

Beer

- Seasonal Beers from
"Grimm Artisanal Ales" |
Brooklyn |12

*"The names of the dishes
are literal translations
of Italian sayings, intentionally
translated word for word
to immerse you fully
in our Italian culture.
We will gladly explain them
to you one by one!
Benvenuti in Italia!"*

Antipasti

- Buono come il pane** |22
Good as bread

Whole rye **CIABATTA BREAD**, presented in a warm terracotta bread basket, married with whipped artisanal cultured butter infused with finely ground seasonal herbs and sea flower salt from Saline di Trapani (vegetarian)



- Tutto fa brodo** |24
Everything makes broth

SEASONAL SOUP with revitalized broth with vegetables trimmings with Tubetti Pasta Mancini Pastificio Agricolo (vegan)

- L'erba del vicino è sempre più verde** |26
Neighbor's grass is always greener

Creative **SALAD** with farmers' selection of fresh seasonal vegetables with spirulina & fava beans dressing. Served with rye bread (vegan)

- Non ci piove** |24
No rain on that

Crispy **PENNONE PASTA** | Pastificio Gentile with local Buffalo Mozzarella, tomato intingolo (vegetarian)

- Anche l'occhio vuole la sua parte** |28
The eye also wants its part

Wild-Caught **FLUKE CRUDO** (thinly sliced raw fish), grapefruit, lime, tarragon, sea flower salt from Saline di Trapani served with crispy spicy pepper pasta sheet

- Chi non risica non rosica** |25
Who doesn't risk, doesn't nibble

GOAT CHEESE "Capriole" rind coated with "Herbes de Provence", Calendula, and Safflower petals served with pasta crackers, gently cooked seasonal fruit and aromatic herbs (vegetarian)

- L'appetito vien mangiando** |23
Appetite comes while eating

Eggplant "tostada" | **CRISPY FRIED FRESH EGG PASTA** |, caponata velouté, rice vinegar-marinated eggplant skin, crispy onion, sweet & sour cured green tomatoes

- Essere morbido come il burro** |29
To be as soft as butter

Vitello Tonnato | **THINLY SLICED VEAL WITH TUNA SAUCE** (egg, capers, Ahi Tuna), fresh egg pasta curls, caper berries and fresh seasonal greens

Pasta

Andare a letto con le galline | 33

To go to bed with the chickens

FETTUCCINE Di Campofilone (long flat Egg Ribbon Pasta) with slow cooked, hand-cut ragù of goose, chicken and rabbit, Cacao nibs brightened with orange zest

Prendere lucciole per lanterne | 36

To take fireflies for lanterns

Homemade Pheasant **AGNOLOTTI** (small folded Ravioli), arrosto sauce

Ridi, ridi...

la mamma ha fatto gli Gnocchi | 32

Laugh, laugh... mum has made the Gnocchi

Homemade pea **GNOCCHI** with Pecorino cheese fondue, pea pod powder, fresh peas and edible flowers

La notte è ancora giovane | 32

The night is still young

LINGUINE "Mancini", fermented black garlic confit puree, parsley oil, marinated peperoncino, breadcrumbs & Calabrian Pecorino (vegetarian)

Portare l'acqua al mare | 40

To bring water to the sea

SPAGHETTI "Martelli", Lardo Di Colonnata, Goat Robiola, Pistacchio crumble, "Mazara del Vallo" raw shrimp and Meyer lemon

Piove sempre sul bagnato | 35

It always rains on the wet

Homemade green **LASAGNA** with spinach chlorophyll pasta, sautéed zucchini, Fior di Latte di Agerola DOP cheese, homemade béchamel sauce and basil pesto

Dolci

La mamma ha sempre ragione | 22

Mom is always right

Spaghetti ice **GELATO**, cherry and raspberry sauce with fresh basil

Una ciliegia tira l'altra | 22

One cherry pulls the next

Fried **TORTELLINI** (small ring-shaped egg pasta) stuffed with custard cream, granulated sugar

Occhio non vede, cuore non duole | 20

What the eye does not see, the heart does not suffer

Sweet **CANNOLO** Pennone Pasta "Gentile", Bufalo ricotta cream, candied orange and citron, Belgian chocolate drops

Rosso di sera, bel tempo si spera | 20

Red sky at night, good weather is hoped for

Fresh seasonal **FRUIT SALAD**, lightly sautéed with mint, sage, and rosemary, served with rich chocolate gelato



If you have a food allergy, please notify your server
Cf pasta available upon request \$4 extra charge



Network to support
the "recovery of each ingredient"
in the kitchen



Proudly "Zero Waste" menu:
nothing goes to waste in the kitchen
for a better environmental impact.