

The Be Pasta Chef's Tasting Menu

is a journey through our signature dishes
and seasonal creations, where PASTA leads the way.

Our Tasting Menu is an ever-evolving expression of Be Pasta,
bringing together our signature culinary creations and
new dishes inspired by the seasons and our Chef's vision.

Each recipe brings together Italian culinary tradition
while embracing creativity and innovation.

Every element is meant to be felt: the warmth of the kitchen,
the honesty of each ingredient, the joy of discovery.

Pasta is at the heart of the experience: homemade or crafted by artisanal producers
using 100% Italian grains and traditional techniques
such as bronze-die extrusion and slow drying.

We work closely with **small-scale producers** who share our commitment to **sustainability**,
choosing exceptional ingredients grown responsibly, harvested at their peak,
and guided by the rhythm of the seasons.

The experience can be completed with a natural wine pairing
curated by our sommelier, featuring passionate small winegrowers with whom we share
the same respect for land, craftsmanship, and biodiversity.

Natural Wine

THE MOST NATURAL OF WINE PAIRINGS

In our **Natural Wine Pairing**,
we're not just seeking the perfect
match, but an **authentic dialogue** -
where the dish tells its story
and the natural wine gently
accompanies it, enhancing flavors,
aromas and intuition.

Each glass comes from a **small
winegrower** that listens to the land,
respects it, and protects it.

At Be Pasta, food and wine
don't simply match,
they connect, creating
an authentic **dialogue that awakens
emotions** and evolves
with every bite and every sip.

Ask our Sommelier about
the natural wine pairing
curated to enhance
your tasting experience.



...the Chef's Greeting

Antipasti

No rain on that

Non ci piove

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

Better alone
than badly accompanied

Meglio soli che mal accompagnati

Homemade CAMELLA pasta filled
with smoked mozzarella and ricotta
on nutty brown butter, Parmigiano Reggiano,
Caciocavallo sauce and freshly shaved
Black truffle. (vegetarian)

Pasta

To grow like mushrooms

Crescere come funghi

RIGATONI "Mancini" with seasonal mushrooms
[Porcini, Chiodini, Oyster] in three different
textures: marinated sott'olio, grilled and in
mushrooms sauce (vegetarian)

To take fireflies for lanterns

Prendere lucciole per lanterne

Homemade Pheasant AGNOLOTTI
(small folded Ravioli), arrosto sauce

Or vegetarian option:

The night is still young

La notte è ancora giovane

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

...before the Finale

Dolci

Essere fritto

To be fried

Deep Fried Homemade TORTELLINI,
Bavarian cream filling, sugar coated



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

Natural wine pairing: 60\$ additional per person.
(one signature Vermouth cocktail & four natural wines)

Participation from the whole table is required.

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



Tasting menu: 120\$ per person
(taxes, gratuity & beverages not included)

Please notify your server of any allergies or dietary restrictions.