

MENU

English

PASTA *e* BASTA

SAPORI MEDITERRANEI

Let yourself be surprised by today's specials:
ask our team what is available.

Antipasti

Seafood Starters

A first taste of what is coming: fresh ingredients, simple ideas, and enough flavor to start the conversation.

Mediterranean Tuna Tartare

20

Fresh tuna tartare with smooth avocado cream, crisp Sardinian carasau bread, and caper flowers. Finished with extra virgin olive oil, lemon, soy sauce, and a touch of balsamic glaze for a bright, savory bite. 1,4,6

Seared Stracciatella Octopus

16

Seared octopus tentacles, served with smooth pepper cream, and fresh stracciatella cheese adding a soft, warm and rich finish. 7*

Warm Seafood Selection

17

A warm mix of baby squid, king prawn, shrimp, langoustine, mussels, and octopus, lightly dressed with extra virgin olive oil and lemon for a fresh, bright taste of the sea. 2,14*



Prawns alla Catalana

19

Juicy king prawns served our way, with crisp celery, cherry tomatoes, red onion, avocado cream, and sweet mango cubes. Finished with extra virgin olive oil, lemon, and balsamic glaze for a fresh balance of sea, sweetness, and citrus. 2,9,12*



Classic Starters

Simple land starters with Italian warmth, fresh ingredients, and flavors made to open the table.

Stracciatella Bruschette

12

Toasted bread topped with fresh tomato concassé and creamy stracciatella cheese, for a simple Italian bite that is crisp, fresh, and soft all at once. 1,7

Italian Cured Meats & Cheese Board

17

A rich selection of Italian cured meats and local cheeses, with prosciutto crudo, coppa, pancetta, salami, bresaola, Branzi, Formaggella, and Taleggio. 7,12



Puglian Burrata with Parma Prosciutto

15

Delicate Parma prosciutto crudo served with creamy Puglian burrata, sweet cherry tomatoes, and Taggiasca olives for a simple, generous Italian classic. 5,7,8

Classic Beef Carpaccio with Truffled Branzi Fondue

18

Thinly sliced beef carpaccio served with warm truffled Branzi fondue, bringing a soft, local richness to a classic Italian dish. 7

Menu for the little ones



Fish - Pasta with pesto, cod cutlet, and French fries. 1,3

9.5

Meat - Pasta with tomato sauce, chicken nuggets, and French fries. 1,3

9.5

Primi

Seafood First Courses

Seafood pasta made to bring the taste of the coast straight to the table.

Spaghetti with Clams & Bottarga 17

Fresh clam spaghetti with garlic, cherry tomatoes, parsley, chili, and extra virgin olive oil, lifted by bottarga, cured mullet roe, for a bold, savory touch of the sea. 1,14

Black Squid Ink Tagliolini 16

Dark, rich tagliolini tossed with tender squid, shrimp, and lemon zest for a deep sea flavor lifted by a bright citrus finish. 1,2,3,14*

Seafood Linguine 17

Seafood linguine with cherry tomatoes, extra virgin olive oil, baby squid, king prawn, shrimp, langoustine, mussels, and octopus, bringing the sea to the fork in every bite. 1,2,12,14*



Armando Paccheri with Royal Crab 16

Large paccheri pasta with sweet royal crab meat, for a generous seafood pasta that feels rich, clean, and full of the sea. 1,2*

Prawn & Zucchini Tonnarelli 16

Fresh tonnarelli with juicy king prawns, zucchini, cherry tomatoes, and basil cream, bringing together garden freshness and a bright taste of the sea. 1,2,3*

Vegetarian First Courses

Pasta, risotto, and garden flavors brought together with simple Italian warmth.

Blueberry & Gorgonzola Risotto 13

Creamy risotto with sweet blueberries and rich gorgonzola, bringing together soft fruit notes and bold Italian cheese in a warm, colorful dish. 7,9



Pistachio & Burrata Linguine 16

Linguine with fragrant pistachio and basil pesto, served with creamy Puglian burrata for a bright, nutty, and softly southern Italian touch. 1,7

Parmigiano & Black Truffle Tagliolini 17

Homemade tagliolini with smooth Parmigiano cream and fragrant black truffle, for a deep, elegant flavor that turns a simple pasta into something special. 1,3,7



Wild Porcini Pappardelle 13

Wide pappardelle pasta with rich porcini mushrooms, for a warm, earthy Italian classic full of deep woodland flavor. 1,3,7,9*

Timeless Classics

Traditional Italian favorites, rich with memory, comfort, and the pleasure of simple things done well.

Pecorino & Pepper Tonnarelli

12

A Roman favorite at its best: Thick tonnarelli pasta coated with pecorino and toasted black pepper, for a bold creamy Roman dish where simplicity does all the work. **1,3,7**

Mezze Maniche, Two Ways

10

Short pasta with garlic, extra virgin olive oil, tomato, parsley, and chili, prepared in a fiery arrabbiata style or kept simple with classic tomato sauce. **1**

Casoncelli alla Bergamasca

12

Traditional Bergamo filled pasta served with melted butter, pancetta, sage, and Grana cheese for a warm and a deeply comforting local classic. **1,3,7,8,9**



Classic Roman Carbonara

13

Rome in a bowl: pasta wrapped in egg yolk, pecorino, black pepper, and crispy guanciale for a creamy Roman classic with no need for shortcuts. **1,3,7**



Amatriciana Pasta

13

Pasta with guanciale, pecorino, tomato, onion, and black pepper, for a bold Roman classic with a deep, savory bite. **1,7**

Classic Bolognese Tagliatelle

13

Ribbon pasta served with a slow cooked beef and pork ragù, where tomato, meat, and time come together to deliver a deep homestyle flavor in every forkful. **1,3,7,8,9**

Bigger Baked option available on request

+ € 3

Secondi

Seafood Main Courses

Seafood main courses with clean flavors, fresh ingredients, and the calm confidence of the sea.

Grilled Sea Bass

Fresh sea bass cooked on the grill and paired with oven roasted vegetables, keeping the dish light, simple, and full of natural flavor. 4

20

Sautéed Squid & Shrimp

Tender squid and shrimp sautéed briefly in the pan for a simple seafood main that stays light, warm, and full of flavor. 2,14*





Fisherman's Seafood thick Soup

A generous seafood thick soup with fresh fish, shellfish, and crustaceans, cooked with cherry tomatoes, garlic, herbs, chili, and extra virgin olive oil for deep coastal flavor. 1,2,4,14*

22

Poppy Seed Seared Tuna

Seared tuna steak coated with poppy seeds, served with arugula, cherry tomatoes, and golden roasted potatoes. 4

20

Meat Main Courses

Hearty meat dishes with Italian comfort, simple sides, and flavors that go straight to the point.

Italian Beef Tagliata

18

Sliced beef steak with fresh arugula, Grana cheese, and French fries, bringing together juicy meat, peppery greens, and a classic Italian finish. 5,7,8

Grilled Beef Fillet

24

Tender beef fillet cooked on the grill and served with golden roasted potatoes for a clean, satisfying meat main. 5,7,8



Rustic Polenta Taragna with Porcini & Taleggio

15

Buckwheat Rustic northern Italian polenta with porcini mushrooms and melting Taleggio cheese, for a warm, earthy dish full of mountain comfort. 7

** Seasonal dish, available depending on the market and time of year.*

Side dishes

Mixed Salad

5.5

French Fries *

5.5

Grilled Vegetables

8

Roasted Potatoes

4.5

Cooked Vegetables

7

Homemade Desserts

Sweet endings made in house, from soft creams to Italian classics and little spoonfuls of happiness.

House Tiramisù Our classic homemade tiramisù, soft, creamy, and full of coffee comfort.	6.5
Wild Berry Panna Cotta Smooth panna cotta served with bright wild berries for a fresh, creamy finish.	6.5
Wild Berry Cheesecake Creamy cheesecake topped with wild berries for a sweet and slightly tangy bite.	6.5
House Crema Catalana Homemade crema catalana with a smooth cream base and a crisp caramelized top.	6.5
Pistachio Semifreddo A cool, creamy pistachio dessert with a soft texture and a delicate nutty flavor.	6.5
Cake of the Day (based on availability) Our homemade cake, changing with availability and the mood of the kitchen.	6.5
Coffee Affogato Gelato Creamy gelato drowned in hot espresso for a simple Italian pleasure.	6.5
Whisky Affogato Gelato Creamy gelato served with whisky for a warmer, more grown-up finish.	7
Limoncello Sorbet Fresh lemon sorbet with limoncello for a light, bright, and citrusy ending.	5
Strawberries & Gelato Fresh strawberries or red fruits served with gelato for a simple, colorful dessert.	6.5



Aperitifs, Wines and Drinks

House Aperitifs and Wines

Aperol Spritz/ Campari Spritz	6
Non alcoholic house aperitif	6
Hugo Spritz	6
Negroni	7
Cuba Libre	7
Gin Tonic	7
Premium Gin Tonic <i>Served with Fever-Tree tonic</i>	10
Gin Mare / Malfy / Hendrick's / Bombay Sapphire <i>Ask for the gin selection available</i>	10
House wine, Cantina San Severo <i>Red / White / Sparkling</i>	14
Glass of house white or red wine	3,5

White Wines by the Glass

Chardonnay Beauvignac (Les Costières de Pomerols)	6
Prosecco Brut - Tenuta La Maredana	4,5
Valcalepio - Il Calepino Estate	4,5
Lugana S. Cristina - Zenato Estate	5

Red Wines by the Glass

Nebbiolo, Az. Valon	5
Primitivo, Az. Chiera	5
Barbera d'Alba, Az. Massolino	5
Rosso di Montalcino, Az. La Poderina	6
Valcalepio, Az. Il Calepino	5

To pair your dish at its best, please ask for our wine list.

Drinks

Microfiltered water	2,5
Canned soft drinks	3,5
Fruit juices	4
Draft beer 0.33 cl	4,5
Classic blonde beer 0.50 cl	6
Franziskaner premium Weissbier	6
Distillates	6 a 12
Ask for the selection of distillates	
Bitters, liqueurs, white grappa	5

Coffee

Espresso	1,7
Double espresso	3
Decaffeinated espresso	2
Espresso with liqueur	2
Cappuccino	3,5

Allergen Notice

Dear guests,

if you have any food allergies or intolerances, please inform our dining room staff before ordering. We will be happy to help you choose the dishes most suitable for you.

*Our fish and seafood may vary depending on market availability. Some products may be purchased fresh and then blast chilled or frozen at origin to ensure correct preservation, in line with current regulations.

This restaurant provides allergen information according to EU Regulation 1169/2011, in force since 13/12/2014. Please speak to our staff if you have any allergy or intolerance.

- 1. Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut, or their hybrid strains and derived products.
- 2. Crustaceans and crustacean based products.
- 3. Eggs and egg based products.
- 4. Fish and fish based products.
- 5. Peanuts and peanut based products.
- 6. Soy and soy based products.
- 7. Milk and milk based products, including lactose.
- 8. Nuts: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts and related products.
- 9. Celery and celery based products.
- 10. Mustard and mustard based products.
- 11. Sesame seeds and sesame seed based products.
- 12. Sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/litre, expressed as total SO2.
- 13. Lupin and lupin based products.
- 14. Molluscs and mollusc based products.

The Taste of a Dream

Our journey started years ago, two friends, university desks, long days, & that demanding hunger that comes when there is too much to do, too little time, & no patience for a boring plate. We all know that hunger.

We were looking for something simple, but not ordinary. A meal that did more than fill the stomach. The more we searched, the more we understood: simple food is easy to find. Food with soul is another story.

That was the spark of something we did not know yet. We did not call it a dream. But it was there, hidden in our conversations, and the belief that food should carry care, memory, and a reason to slow down.

Years passed, and that same hunger led our ways through busy restaurants, hot kitchens, and lessons learned the hard way.

Then one day, while catching up, the unspoken dream found its voice. From that moment, every lesson had a purpose.

Gledis followed the flavor and rhythm of the kitchen.

Koli followed the room, the smiles, and the details that make people feel welcome.

Together, with our families beside us, we gave that dream a name: **Pasta & Basta.**

Here, our colors are Mediterranean from our soul, Bergamasque from our roots, and the table is yours to complete with your own color.

A meal should not simply end when the plate is empty. The right one stays in the memory and continues in the conversation.

So welcome to our table.

Come hungry. Leave with something more!

Koli & Gledis





IL 3 e BASTA

SAPORI MEDITERRANEI



www.pastaebastabergamo.it

Open Monday to Saturday: 12:00 - 14:30 / 19:00 - 22:30

Cover charge 2,90€