

COCKTAILS

BELLINI - 11

prosecco, white peach puree

NEGRONI DELLA CASA - 12

gin, punt e mes, amaro ciocaro, campari

ITALIAN 75 - 11

gin, lemon, pasubio, prosecco

WHISKEY & WINE - 12

bourbon, averna, Galliano, honey syrup, lemon, rhubarb bitters, red wine floater

TOE OF THE BOOT - 12

tequila, aperol, gran gala, strawberry preserves, lime, chinotto

CINQUE TERRE - 11

vodka, house limoncello, aperol, cochi rosa, lemon, grapefruit soda

WINE - WHITE & ROSÉ

PROSECCO - Canaletto 9 gl / 34 btl
easy acidity, apple, citrus, floral

GAVI DI GAVI - Giordano Lombardo 11 gl / 42 btl
100% Cortese, elegant, vibrant, bright citrus, white flowers

VERDICCHIO - Azienda Santa Barbara 10 gl / 38 btl
lively with notes of pear & honeysuckle, light salinity

TREBBIANO DI LUGANA - Zenato 10 gl / 38 btl
fresh & vibrant with notes of citrus, pitted fruits, herbs

CHARDONNAY / PINOT BIANCO - Sfuso 8 gl / 45 btl
crisp apple, ripe stone fruit, lemon, creamy mouthful

NERELLO MASCALESE - Tasca d'Almerita 10 gl / 38 btl
rosé - refreshing acidity, bright strawberry & raspberry

WINE - RED

MONICA - Cardedu 'Praja' 12 gl / 46 btl
light, fresh, red berries, earthy spice

BARBERA - Pico Maccario 'Villa Della Rosa' 10 gl / 38 btl
cherry, ripe black fruit, licorice, rose petal, smooth tannins

PRIMITIVO - Petraio 9 gl / 34 btl
black & blue berry jam, light spice, soft and easy drinking

SANGIOVESE / CABERNET / MERLOT

Ciacci Piccolomini 11 gl / 42 btl
red & black fruit, herbaceous, well balanced, touch of oak

DRAUGHT

Peroni (Italy)

16oz / 4.7% / \$5 / Pale Lager

Von Trapp Vienna (VT)

16oz / 5.2% / \$6 / Vienna Style Lager

Fiddlehead IPA (VT)

16oz / 6.2% / \$6 / American IPA

Queen City Yorkshire Porter (VT)

13oz / 5% / \$5.5 / English style Porter

Smuttynose Old Brown Dog (NH)

13oz / 6.5% / \$5.5 / Brown Ale

Von Trapp Helles (VT)

16oz / 4.9% / \$6 / Golden Lager

THE CANS!

We have oh so many more bottles and cans available. Please ask for a list.

The Alchemist Heady Topper Double IPA
(Stowe, VT, 16oz 8%) - \$7

The Alchemist Focal Banger American IPA
(Stowe, VT, 16oz 7%) - \$7

Lawson's Finest Liquids Super Session #4 Session IPA
(Waitsfield, VT, 12oz 4.8%) - \$5

Citizen Cider 'Rotating Flavor'
(Burlington, VT, 16oz) - \$7.5
Ask what we've got today

Von Trapp Pilsner
(Stowe, VT, 12oz 5.4%) - \$5

Long Trail Ale
(VT, 12oz 5%) - \$5

Queen City Brewery Hefeweizen
(Burlington, VT, 12oz 5.6%) - \$5

Allagash Belgian White
(ME, 12oz 5.1%) - \$5.5

Stella Artois
(Belgium, 12 oz 5%) - \$5

Clausthaler
(Germany, 12oz non-alcoholic) - \$3.5

full wine list available upon request

PRIMI

CAESAR SALAD 8.95
romaine, pecorino, anchovies, croutons

ARUGULA SALAD 8.95
fennel, almonds, radishes, pecorino,
honey vinaigrette

INSALATA CAPRESE 13.95
heirloom tomatoes, fresh mozzarella,
salsa verde, basil, olive oil

FRIED MOZZARELLA 9.95
tomato basil sauce, basil aioli

SAUTEED MUSSELS 16.95
white wine, tomato, garlic, herb butter,
Red Hen bread

FRIED CALAMARI 14.95
tomato basil sauce, lemon aioli

ANTIPASTI MISTA 18.95
house made soppressata & cacciatorini,
Maplebrook Farm mozzarella, castelvetro olives
cipollini agrodolce

SECONDI

CHICKEN MARSALA 21.95
mushrooms, pancetta, polenta

ATLANTIC SALMON 24.95
arugula salad, shaved fennel, cherry tomatoes,
lemon vinaigrette, basil pesto, crushed potatoes

ITALIAN SAUSAGE 21.95
broccolini, polenta, tomato basil sauce

CHICKEN PARMIGIANA 18.95
mozzarella, tomato basil sauce,
sautéed spinach or spaghetti pomodoro

EGGPLANT PARMIGIANA 18.95
mozzarella, ricotta, tomato basil sauce,
sautéed spinach or spaghetti pomodoro

CONTORNI

CASTELVETRANO OLIVES 5.95

POLENTA 5.95
gorgonzola, spiced walnuts

HOUSE MEATBALLS 6.95
tomato basil sauce

CRISPY FINGERLING POTATOES 5.95
lemon, olive oil, sea salt

SAUTEED SPINACH 5.95
olive oil, garlic, lemon

BROCCOLINI 5.95
olive oil, garlic, lemon, crushed red pepper flakes

Thank you so much for joining us tonight. Our awesome staff is so happy that you are here. Please enjoy our limited menu as we work back toward full operations.

PASCOLO RISTORANTE

PASTA

PAPPARDELLE *fresh, house made*

MUSHROOMS 17.95
marsala cream, rosemary, truffle oil

FENNEL SAUSAGE 18.95
fennel cream, spinach, fried sage

RIGATONI *dried, imported*

BOLOGNESE 17.95
beef & pork ragu, parmigiano

FAGIOLI 16.95
white beans, broccolini, cherry tomatoes, pecorino

GNOCCHI *fresh, house made*

SORRENTINA 18.95
tomato basil sauce, mozzarella, garlic, basil

ITALIAN SAUSAGE 21.95
mushrooms, tomato basil sauce, parmigiano

PESTO 18.95
basil pesto, pine nuts, cherry tomatoes, pecorino

SPAGHETTI *dried, imported*

POMODORO 11.95
tomato basil sauce, parmigiano

POLPETTE 16.95
house meatballs, tomato basil sauce, parmigiano

FRA DIAVOLO 24.95
shrimp, mussels, calabrese chiles, tomato basil sauce

SCAMPI 24.95
shrimp, cherry tomatoes, garlic, herb butter

CHEESE TORTELLINI *fresh, imported*

POMODORO 15.95
tomato basil sauce, parmigiano

BOLOGNESE 21.95
beef & pork ragu, parmigiano

gluten free penne pasta available
kids sized portions available

IMPORTANT STATEMENT: "An inherent risk of exposure to COVID-19 exists in any public place where people are present. COVID-19 is an extremely contagious disease that can lead to severe illness and death. By visiting this restaurant today, you voluntarily assume all risks related to exposure to COVID-19." **Cheers. We love you. Rock on.**