

# 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**.

**Be Pasta** was born from the union of three Italian crafts: the Chef, the Sommelier, and the Host.



## **BE PASTA**

with natural wine

# menu

### **THE CHEF:**

**Andrea**, from Tuscany, brings his deep-rooted passion for Italian cuisine and craftsmanship to every dish, while striving to archive a zero-waste cuisine, that at the same time doesn't limit his very vivid creativity.

### **THE SOMMELIER:**

**Alessandro**, from Milan, brings his expert eye and heart to every natural wine your will taste through our emotional wine list. His pairings are designed to surprise and delight, creating a magical experience for your palate.

### **THE HOST:**

**Daniele**, a proud Perugino from Umbria, is passionate about local traditions and stories, authentic regional cuisines, and is always able to create a warm, welcoming atmosphere where you'll feel right at home.

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## Our artisan pasta makers

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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!

**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
Booze free cocktail available	16
Ask your server	

# Beer

Seasonal Beers from "Grimm Artisanal Ales"   Brooklyn	12
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*"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

## Good as bread | 22

### *Buono come il pane*

Whole rye ciabatta, presented in a warm terracotta bread basket, married with whipped artisanal cultured butter infused with extra virgin olive oil, Taggiasca olives and sea flower salt from Saline di Trapani (vegetarian)



## Everything makes broth | 24

### *Tutto fa brodo*

Seasonal soup with revitalized broth with vegetables trimmings with Monograno Felicetti Farro Ditalini (vegan)

## Neighbor's grass is always greener | 26

### *L'erba del vicino è sempre più verde*

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

## No rain on that | 24

### *Non ci piove*

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

## To a good listener, few words | 33

### *A buon intenditor, poche parole*

Braised Squab breast with its pasta jus. And after... a serving of Juniper ice crystals

## The eye also wants its part | 29

### *Anche l'occhio vuole la sua parte*

Wild-Caught Fluke crudo, grapefruit, lime, tarragon, sea flower salt from Saline di Trapani served with crispy spicy pepper pasta sheet

## Who doesn't risk, doesn't nibble | 23

### *Chi non risica non rosica.*

Robiola Alta Langa, pasta crisp, farmer's surprise, basil oil, balsamic vinegar aged 8 years (vegetarian)



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

# Pasta

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## To go to bed with the chickens

*Andare a letto con le galline*

Filippo Drago Tumminia durum wheat  
ancient variety BUSIATE, with slow cooked  
ragu of goose, chicken & rabbit

| 35

## To take fireflies for lanterns

*Prendere lucciole per lanterne*

Homemade Pheasant AGNOLOTTI, arrosto sauce

| 37

## You can't keep a chickpea in your mouth

*Non saper tenere un cece in bocca*

Homemade Chickpeas and potatoes GNOCHI,  
Blue Cheese, chickpeas faba and green  
chickpeas (vegetarian)

| 34

## The night is still young

*La notte è ancora giovane*

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

| 34

## To buy in a closed box

| 35

*Comprare a scatola chiusa*

MEZZI PACCHERI Faella, Clams, celery  
root puree and green peas dots

## To bring water to the sea

| 42

*Portare l'acqua al mare*

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



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

# Dolci

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## Mom is always right

*La mamma ha sempre ragione*

Spaghetti ice cherry, raspberry  
with fresh basil

| 22

## To be at the fruit

*Essere alla frutta*

Caramelized deconstruct pasta,  
Chantilly, Seasonal fruit

| 23

## Drown in a glass of water

*Perdersi in un bicchier d'acqua*

Fregola pasta and milk pudding style,  
raisin, cinnamon served with Espresso  
and Valhrona Chocolate

| 19

## One cherry pulls the next

*Una ciliegia tira l'altra*

Traditional seasonal fruit salad, thyme,  
mint with lemon Fregola syrup

| 18



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