

## ***OPENING ACTS***

### **PURPLE HAZY CAPRESE SALAD**

Fresh mozzarella & home grown purple basil jammin' with local organic tomatoes electrified with a balsamic reduction laid over chill'd spaghetti 7.95

### **MAGIC MUSHROOMS**

A psychedelic ceremony of cremini & shitake boomers dosed with garlic and fresh rosemary in a red wine reduction tripped out with truffle oil & garlic herb toasties.. 5.95

### **STICKY FINGERS POT-STICKERS**

Even Wild Horses couldn't drag you away from this delectable treat of edamame beans and tamarind stuffed in wonton skins served with ginger and Thai Chili Ponzu. 7.95

### **ROCK'N SOUP CROCKS**

- Vegetable or Chicken Noodle
  - Cream of Broccoli add cheese \$.95
  - Cream of Mushroom with Rosemary
- 5.95**

- Manhattan or New England Seafood Chowder
  - Shrimp & Cilantro Pesto w/ Garden Rottini
  - Black Bean Chili w/ Veg., Chicken or Sausage add cheese \$.95
- 6.95**

### **BAKED MAC N' CHEESE**

Blazed with mild cheddar, smoked gouda, chipolte peppers and topped with toasty bread crumbs 7.95

## ***LEAFY GREENS***

### **INAGADDADAVIDA**

Welcome to a paradise of sautéed garden vegetables frolicking over mixed greens served with our house dressing 7.95L 11.95D add chicken, tofu \$3 or free range chicken & shrimp \$4

### **THAI & THE FAMILY STONE**

Let us take you higher with our caramelized tofu or chicken seared in sweet thai chili with a family affair of sesame seeds, scallions, organic greens, tomatoes and partnered with our pineapple horseradish vinegarett 8.95L 15.95D

## ***VEGAN & VEGGIE HEADLINERS***

### **SPAGHETTI with GRATEFUL RED SAUCE**

The chef "Kicks It Down" while the sauce simmers & the spices dance to the rhythm of our signature marinara. A love like this will "Not Fade Away". 4.95L 7.95D

### **THE BALLAD of GARLIC & HERB**

Raise your lighters high for this duet of plump tomatoes and green onions, tossed with angel hair pasta in a light white wine and butter sauce. 5.95L 8.95D

### **RAMBLIN ROTTINI PRIMAVERA**

Give it up to this ensemble of onions, peppers, sun-dried tomatoes, fennel, artichoke hearts & broccoli florets, jazzed up in a garlic & veggie broth with garden rottini. 6.95L 11.95D

### **THE CHEESE TORTELLINI INCIDENT**

This unique alternative includes pineapple, banana, mangoes, scallions & pine nuts, with a touch of coconut alfredo. It's sure to be a smash hit! 8.95L 13.95D

### **HEY JUDE**

"Don't Carry The World Upon Your Shoulders", our magical mushrooms are deglazed with onions & roasted garlic, in a herb'd cream sauce, lightly finished with a balsamic reduction & truffle oil over penne 8.95L 14.95D

## ***HEADLINERS***

### **JOPLINS PENNE ROSE**

This Melody of rich tomatoes, creamy alfredo & jerk chicken is tweaked with a shot of Southern Comfort, black olives and fire roasted red peppers, "Is sure to keep any cat grooving" 8.95L 15.95D

### **PESTO PALOOZA**

This festival of lime chicken, artichoke hearts, red pepper coulis & cilantro pesto takes center stage over angel hair pasta; amp'd up with fresh avocado and balsamic reduction. 8.95L 15.95D

### **PASTA VIBRATION MON!**

JAH be skank'n it easy with this Marley inspiration jerk Chicken or Tofu, pineapple chunks in a coconut curry cream, laced with green onions & penne 7.95L 13.95D

### **DAVID BOWTIE SEAFOOD ALFREDO**

A kaleidoscope of succulent shrimp, snow crab, clams & tomatoes dancing in our Stardust Alfredo over "you guessed it" bow-tie pasta. Try it with our Grateful Red sauce for a zesty alternative 10.95L 17.95D

### **STEVIE RAY-VIOLI**

Gear up for this "Strat" god tribute. A "Texas Flood" of sautéed onions, mushrooms, peppers and spicy sausage cross-fired with Grateful Red sauce over cheese raviolis. 8.95L 14.95D

### **PETER FRAMPI SCAMPI**

"Don't Hesitate" Scampi shrimps "Come Alive" in white wine, lemon, butter, scallions & sun dried tomatoes reverberating over angel hair pasta" It will make you feel like we do"! 9.95L 16.95D

### **LUV DIABLO**

The luv bus is rolling into town loaded with jerk shrimp, spicy sausage, sun-dried tomatoes, scallions & garden rottini with a beef ragu. What a sweet life it is! 9.95L 15.95D

### **STAIRWAY TO HEAVEN**

"All That Glitters is Gold" with this medley of sautéed tomatoes, onions, red peppers, artichoke hearts, fennel & pineapple humming along with broccoli & chicken in a light alfredo sauce. "With a Word You Can Get What You Came For". 9.95L 16.95D

### **ROCK DA BROCCOLIN' CHICKEN ALFREDO**

Pan-Seared chicken breast & broccoli florets tossed in pecorino Romano basil alfredo, spread over "penne lane" pasta 8.95L 15.95D

### **DYLAN-ESCA**

"We Shall Overcome" your taste buds with shrimp, capers, sun-dried tomatoes, olives and yellow onions "Tangled Up In" bow-tie pasta & anchovy ragu. 9.95L - 15.95D

### **OVERNITE SENSATION**

A Zappa tribute of sun dried tomatoes, artichoke hearts, roasted red pepper, fennel, broccoli & chicken or tofu tossed with a creamy cilantro pesto alfredo and bowtie pasta. Topped with spicy bacon. 10.95L 17.95D

### NIRVANA LASAGNA

It Smells like Veggie Spirit! Luscious layered zucchini, yellow squash, spinach, eggplant & mozzarella. Nevermind the ricotta & zesty sauce, it's all in there! 9.95L 14.95D Add chicken, sausage or tofu \$3

### GLUTEN FREE PERSONAL PIZZA

**The Traditional:** Cheese or Pepperoni

**The Hawaiian:** Pineapple with Peppered Bacon

**The Palooza:** Chicken Pesto with Artichoke

**The Ramble:** (Vegan or with Cheese) Onions, Peppers, Sun-dried Tomatoes, Fennel, Artichoke & Broccoli.

### *ENCORES*

#### JAMES BROWNIE

Get on up with our home baked brownie laced with chocolate chip cookie dough. 3.95 G. F. or vegan alternative brownies 4.95

#### HUMBLE APPLE CRUMBLE

Baked local apples topped with crumbled oats & cinnamon, glazed with homemade caramel. 3.95 GF- (Oat Free) Alternative 4.95 Take it to the bridge by adding our Homemade Madagascar Vanilla Bean Ice Cream.

A la Mode 1.95 or Solo 2.95

#### Root Beer Float

w/ Vanilla Bean Ice Cream 4.95

#### Handcrafted

Tie-Dye Cheesecake 4.95

“On TAP”



All Natural Root beer

Bottled H2O, Perrier

All Natural Lemonade

Home Brewed Un-sweet Tea,

Arnold Palmer Half & Half

Sweet Tea, Coke, Diet Coke, Sprite, Dr.

Pepper, Diet Dr. Pepper,

Mt. Dew, Gingerale

Seltzer: Plain, Lime, Raspberry & Cranberry Lime

Apple, Cranberry, Orange & Pineapple Juice

Milk or Chocolate Milk

Iced or Hot Coffee, Herbal Tea, Chai Tea

Enjoy our in house selection of  
fine Wines, Bottle & Tap Beer

Add organic tofu, chicken or sausage to any dish \$3, Shrimp or free range chicken \$4. All (L)unches 16oz. & (D)inners 32oz come with our delectable garlic herb bread. Dinner includes a house salad laced with our sun dried tomato vinegarett. Many of our dishes can be blazed with extra gooey cheese for \$1.95. Extra bread or veggies \$1.25. *GLUTEN-FREE Brown Rice Pasta available with any pasta dish Add \$2 Lunch; \$4 Dinner. Includes our home baked gluten free garlic bread.* All of our cream sauces can be prepared with soy milk upon request.



62 Main St. New Paltz, NY

845-255-1144

Hours: 11:30-10:00pm

Closed Wednesday

Crank It Up for ROCK DA PASTA

The fusion of our jamming Atmosphere and Innovative Menu, presented by Chef Ocote' will inspire you to "ROCK OUT WHILE WE GET THE PASTA OUT!"

85% of our menu can be  
VEGAN, VEGETARIAN or GLUTEN FREE!

All major credit cards accepted. 18% gratuity will be added to parties of 5+.

Prices & Menu subject to change.

[WWW.ROCKDAPASTA.COM](http://WWW.ROCKDAPASTA.COM)