





A PASTA BAR CONCEPT

A Pasta Bar is a modern Italian restaurant concept with a strong focus on fresh, handmade pasta and a vibrant, design-driven atmosphere. Our first location opened in **SoHo, New York City, in 2017**, and quickly gained attention for its innovative layout and commitment to quality.

One of our defining features is the **open kitchen at the center of the dining room**. Rather than hiding the kitchen, we've made it the heart of the experience — guests can watch the chefs cook at full speed, interact with them, and feel immersed in the energy of the culinary process. The kitchen becomes part of the show, part of the dining experience itself.

We specialize in **house-made pasta**, with many recipes prepared entirely by hand using traditional Italian methods. While rooted in authenticity, the overall atmosphere is **modern, stylish, and vibrant**, attracting a **cosmopolitan clientele** that values both substance and aesthetic.

A PASTA BAR PRODUCT

In a world of mass-produced fare, our commitment to craftsmanship ensures a final product like no other.

What sets us apart further is our dedication to perfecting our pasta recipe continuously, ensuring that each bite is a testament to our ongoing pursuit of culinary excellence. Taste the difference with our fresh, handcrafted pasta.

Premium ingredients and an avant-garde cooking technique called “Rissottare”.





A PASTA BAR

KEY PEOPLE

NICOLA PEDRAZZOLI

Founder

Nicola is responsible for identifying and leveraging strategic opportunities for business growth, pinpointing areas for expansion, and establishing key relationships with potential partners. His focus revolves around alliance development, negotiating beneficial agreements, and executing plans that drive success and establish the restaurant's presence in new markets. He personally oversees the construction and design process of new locations, ensuring that each space aligns seamlessly with the brand's identity and enhances the overall customer experience.

SIMONE TILIGNA

Co-Founder

A dynamic leader, takes the helm with a vision that steers the entire operation. His role is comprehensive, overseeing decision-making, and ensuring the overall success of the business. In addition to his leadership in defining the brand's identity, ensuring a seamless customer experience, and cultivating a culture of excellence, Simone also delves into financial aspects. He spearheads the financial analysis, forecast, and capital raising initiatives, ensuring sound financial strategies align with the restaurant's overarching goals.

ESTHER VALCARCEL

Corporate Chef

Responsible for menu development, culinary innovation, and ensuring consistent quality, Esther plays a key role in maintaining the brand's culinary identity. She collaborates with individual chefs at each location, providing guidance, training, and ensuring adherence to standardized recipes. Additionally, she stays abreast of industry trends, sources high-quality ingredients, and contributes to the overall culinary excellence that defines the brand.

ANDREA PEDRAZZOLI

Head Of Operations / Marketing Director

Responsible for overseeing the restaurant's day-to-day performance while shaping and executing its broader brand strategy. He ensures operational excellence, streamlining processes and maintaining high standards in service, staffing, and guest experience. In parallel, Andrea leads the marketing/branding direction of the brand—working to develop campaigns, partnerships, and activations that enhance visibility and strengthen market positioning. His dual focus ensures alignment between operational efficiency and brand identity, allowing the restaurant to grow sustainably while remaining culturally relevant and competitive.

MARTINA FANTIN

Restaurant Manager

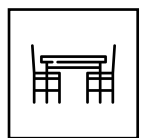
She leads the front-of-house team with a hands-on approach, fostering a culture of excellence in service, hospitality, and guest satisfaction. Martina oversees scheduling, training, and performance management, ensuring that every shift runs seamlessly and that team members are empowered to deliver an outstanding dining experience. Working closely with the kitchen and operations teams, she maintains high standards in quality, cleanliness, and consistency..

A PASTA BAR SOHO, NEW YORK

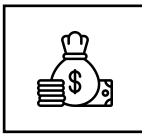


330 WEST BROADWAY

The most globally recognized neighborhood in New York City: SoHo. An amazing corner in West Broadway and Grand St.



1,500 Sq Ft.
70 seats. 44 indoors, 26 outdoors.



Business hours
Monday to Wednesday: 5PM to 11PM
Thursday to Sunday: 12PM to 12AM



A PASTA BAR MIAMI



1784 West Avenue. The heart of Sunset Harbour, Miami Beach.

A PASTA BAR - MIAMI LOCATION DETAILS



150 total seating capacity which includes a private room and 28 outdoor seats. 122 Indoor seats and 28 outdoor seats.



Business hours

Monday to Thursday: 5 PM to 11 PM

Friday to Sunday: 12 PM - 12 AM



Music policy

Only background music will be played, and it will be limited to the interior of the premises.



Loading and Garbage collection

Loading & Collection will occur during off-peak hours through the designated service entrance. Garbage and recycling will be stored in a designated area on-site and will be collected 6 days a week by a licensed commercial waste hauler, in accordance with City of Miami Beach regulations.



A PASTA BAR CROWD CONTROL

We will implement clear protocols to ensure orderly and respectful guest flow both inside and outside the premises.

- **Indoors:** Host staff will manage the seating process and prevent crowding at the entrance or around the open kitchen area. Guests waiting for a table will be directed to the bar or held at the entrance to maintain smooth circulation.
- **Outdoors:** A designated team member will monitor exterior guest activity during peak hours to ensure sidewalks remain clear and neighboring businesses are not disturbed. Signage and stanchions will be used as needed to manage lines or outdoor waiting areas.
- Staff will be trained to de-escalate situations and communicate policies in a professional, welcoming manner.

These measures are intended to maintain a safe, enjoyable environment for guests, staff, and the surrounding community.

**A PASTA BAR
VALET**



A.

June 19, 2025

To: City of Miami Beach

Re: Vehicle Storage for A Pasta Bar
1784 West Avenue
Miami Beach, Fl. 33139

This Letter is to inform you that South Florida Parking dba Elite Parking will be providing Valet Service for A Pasta Bar located at 1784 West Avenue Miami Beach, Fl. 33139. Vehicles will be stored at our parking lot located at **1801 Alton Rd Miami Beach, FL 33139**. South Florida Parking is located at 304 Indian Trace #448 Weston, FL 33326. If you need any further assistance, or have any questions feel free to call us at 786-290-8987.

Sincerely,

A handwritten signature in blue ink, appearing to read "R. Perez-Sanchez", is written over a horizontal line.

Ruben Perez-Sanchez, M.M.
Elite Parking

A PASTA BAR MENU



FROM MILANO TO NEW YORK (AND MIAMI SOON)
AUTHENTIC ITALIAN CUISINE CURATED BY CHEF ESTHER PEDRAZZOLI.
TRADITION MEETS MODERN FAIR.

ANTIPASTI

POLPETTE DELLA MAMMA 9 per unit (minimum two per order)
BEEF & IBERIAN PORK MEATBALLS, TOMATO SAUCE MADE OF '3 POMODORI',
PARMIGIANO, WARM HOUSE MADE BREAD

HOMEMADE BURRATA 32
BASIL OIL, POMODORO JAM, PISTACHIO, HOUSE-MADE TOASTED BREAD

CARPACCIO DI SALMONE 25
HOUSE-MARINATED ATLANTIC SALMON, PICKLED ONIONS, PARMIGIANO,
LEMON OIL, ARUGULA DRESSING, YUCA CRUNCH

WAGYU STEAK TARTARE 28
WAGYU BEEF, CAPERS, AIOLI, MUSTARD, HOUSE-MADE BRIOCHE

PROSCIUTTO, FOCACCIA 32
24-MONTH PROSCIUTTO DI PARMA, HOUSE-MADE FOCACCIA

JAMON PATA NEGRA 50
JAMON IBERICO PATA NEGRA FROM SPAIN, CROSTINI DI POMODORO

INSALATE

CHEF'S SALAD 23
PERSIAN CUCUMBER, AVOCADO CREAM, CHERRY TOMATO, PICKLED
ONIONS, FETA CHEESE, YUZU KOSHO, CUCUMBER DRESSING

POMODORI, PANE, OLIO 23
SUGAR BOMBA TOMATOES, PICKLED ONIONS, SICILIAN OLIVES, EXTRA
VIRGIN OLIVE OIL, HOUSE-MADE BREAD

PIZZA (TO SHARE)

AL TARTUFO 60
STUFFED FRIED PIZZA, CACIOCAVALLO CHEESE, RICOTTA, BLACK TRUFFLE

PATA NEGRA 60
STUFFED FRIED PIZZA, JAMON IBERICO PATA NEGRA FROM SPAIN,
TOMATO, CACIOCAVALLO CHEESE, RICOTTA,



PASTA TASTING

CHEF'S SELECTION OF FIVE OF OUR FINEST PASTA DISHES,
PRESENTED IN TASTING PORTIONS **TO BE SHARED BY TWO GUESTS.**
AN ELEVATED EXPERIENCE FOR TRUE PASTA LOVERS

150

PASTA

SIGNATURE

TAGLIATELLE AL TARTUFO NERO 47
PARMIGIANO FONDUE, BLACK TRUFFLE

PAPPARDELLE SALSICCIA 33
HOUSE-MADE IBERIAN SAUSAGE, ASPARAGUS, BREADCRUMBS

FUSILLONI PICCANTI 29
YELLOW & ORANGE BELL PEPPERS, PEPERONCINO, SUN GOLD TOMATOES,
PARMIGIANO, BASIL

PACCHERI LOBSTER (DRY PASTA) 49
LOBSTER, BISQUE, SCALLIONS, CHERRY TOMATO

CLASSICHE

TONNARELLI CACIO E PEPE 30
PECORINO FONDUE, BLACK PEPPER // ADD BLACK TRUFFLE 18

VITTORIO PACCHERI A NY (FOR TWO GUESTS) 72
CREAMY TOMATO SAUCE MADE OF '3 POMODORI', EXTRA VIRGIN OLIVE OIL, BASIL,
PARMIGIANO, WARM HOUSE-MADE BREAD. SERVED TABLE SIDE

TAGLIATELLE AL RAGU BOLOGNESE 33
BOLOGNESE RAGU (BEEF, LAMB & PORK), PARMIGIANO

SPAGHETTI ALLE VONGOLE 36
MANILLA CLAMS, CALABRIAN CHILLI, AROMATIC BREADCRUMBS

HANDMADE + RIPIENA

AGNOLOTTI DI CARNE 34
ROAST OF VEAL, BEEF & PORK, SPINACH, SUGO DI ARROSTO, PARMIGIANO

'UOVO' IN RAVIOLO 32
SPINACH, RICOTTA, EGG YOLK, BLACK TRUFFLE









