

## ❧ PRIMI ❧

### APPETIZERS

<p><b>CHIPOTLE BRAISED MUSSELS</b> Black Mussels steamed in a chipotle sauce. Served over a warm tortilla garnished with fresh Cilantro.</p> <p><b>SHRIMP COCKTAIL</b> Five jumbo shrimp served with cocktail sauce and a lemon wedge.</p> <p><b>STEAMED CLAMS</b> Little neck clams, roasted red peppers, Pancetta and shallots steamed in a fragrant white wine sauce.</p> <p><b>ESCARGOT</b> Sizzling in a brandy sauce. Served with oven baked crostini.</p> <p><b>CALAMARI FRITTI</b> Fried calamari served with pomodoro sauce.</p> <p><b>SAUTEED MUSHROOMS</b> Fresh mushrooms sautéed in a garlic butter herb sauce. Sprinkled with parmesan cheese.</p>	<p>10.99</p> <p>9.99</p> <p>9.99</p> <p>8.99</p> <p>10.99</p> <p>6.99</p>	<p><b>CALAMARI PEPPERONATA</b> Hand breaded calamari with cherry peppers, pepperoncini and black olives. Served with creamy horseradish and pomodoro dipping sauce.</p> <p><b>PORTABELLO TRIFOLATO</b> Portobello mushrooms sautéed with fresh garlic, rosemary, and olive oil. Topped with arugula and shaved parmigiano cheese.</p> <p><b>MOZZALUNA</b> Hand breaded, fried provolone cheese, served with pomodoro sauce, fresh basil and sprinkled with parmesan cheese.</p> <p><b>TOMATO BRUSCHETTA</b> Parmesan garlic toast served with Vine ripened tomato and basil compote.</p> <p><b>AHI TUNA</b> Pan seared, three pepper crusted tuna (served rare) over bok choy with a side of wasabi.</p>	<p>11.99</p> <p>10.99</p> <p>6.99</p> <p>6.99</p> <p>11.99</p>
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## ❧ ZUPPA ❧

### SOUP

<b>ITALIAN WEDDING</b>	<u>CUP</u>	<u>BOWL</u>	
Rich chicken broth with meatballs, spinach and pasta.	2.95	4.95	
<b>ZUPPA DEL GIORNO</b>	2.95	4.95	Today's soup made from scratch.

## ❧ CONTORNI ❧

### SIDES

<b>TUSCAN ROASTED VEGETABLES</b>	3.99	
<b>FRESH SPINACH</b>	3.99	Lightly sautéed with garlic and oil.
<b>GARLIC MASHED POTATOES</b>	2.99	
<b>STEAK FRIES</b>	2.99	
<b>GARLIC CHEESE BREAD</b>	2.99	

## ❧ INSALATA ❧

### SALADS

<b>CLASSIC CAESAR</b>	6.99	Crisp romaine lettuce tossed in our homemade Caesar dressing with oven baked crostini.
<b>MOZZARELLA CAPRESE</b>	10.99	Fresh buffalo mozzarella, tomatoes, roasted red peppers topped with fresh basil and olive oil.
<b>GORGONZOLA SALAD</b>	8.99	Mesclun salad, tomatoes and cucumbers topped with fresh Gorgonzola and served with balsamic vinegar and olive oil.
<b>INSALATA DI CASA</b>	5.99	Mesclun salad, tomatoes, cucumbers, pepperoncinis, olives and red onions with our homemade roasted garlic vinaigrette dressing
<b>ADD CHICKEN OR SHRIMP</b>	2.95	

### SALAD DRESSINGS

Roasted garlic, Ranch, tomato vinaigrette, Caesar, light raspberry vinaigrette, warm bacon, blue cheese, Italian and oil & balsamic vinegar.



## Bellini

*The Bellini was invented by Giuseppe Cipriani, founder of Harry's Bar in Venice, Italy. Because of its unique pink color, which reminded Cipriani of the color of the toga of a saint in a painting by 15th-century Venetian artist Giovanni Bellini, he named the drink the Bellini.*

*Pasta Café is proud to offer an extensive wine list designed to please even the most discriminating wine aficionado.*



**All prices are subject to change and applicable taxes.  
An 18% gratuity will be added to parties of 8 or more.  
We accept all major credit cards.**

## 🌿 ITALIAN CLASSICO 🌿

<p><b>CAPELLINI POMODORO FRESCO</b> 10.99 Angel hair pasta with fresh tomatoes, garlic and basil. Topped with parmesan cheese.</p> <p><b>SPAGHETTI &amp; MEATBALL or SAUSAGE</b> 10.99 Homemade meatball or sweet Italian sausage with tomato sauce, basil and parmesan cheese.</p> <p><b>EGGPLANT PARMIGIANO</b> 11.99 Lightly breaded eggplant baked with fresh tomato sauce, mozzarella cheese. Served with spaghetti.</p> <p><b>LASAGNA</b> 12.99 Layers of pasta, homemade meat sauce, béchamel, ricotta and mozzarella cheese baked to perfection.</p> <p><b>FETTUCINE ALFREDO</b> 11.99 Homemade parmesan cream sauce tossed with fettuccine pasta.</p>	<p><b>RAVIOLI</b> 10.99 Jumbo cheese stuffed pasta, fresh tomato sauce, basil and parmesan cheese.</p> <p><b>PENNE ALL' ARRABIATA</b> 11.99 Penne pasta with pancetta, basil and garlic in a fiery tomato sauce.</p> <p><b>FETTUNICE ALLA BOLOGNESE</b> 10.99 Fettuccine pasta with homemade meat sauce, fresh basil and parmesan cheese.</p> <p><b>EGGPLANT ROLLATINI</b> 12.99 Breaded eggplant stuffed with spinach, Prosciutto and ricotta cheese. Baked with fresh tomato sauce, mozzarella cheese. Served with spaghetti.</p> <p><b>MANICOTTI BOLOGNESE</b> 11.99 Hand rolled pasta stuffed with ricotta and mozzarella cheese. Topped with meat sauce.</p>
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## 🌿 PASTA SECCA 🌿

### DRY PASTA

<p><b>RIGATONI ALLA VODKA</b> 13.99 Sliced chicken breast with pancetta and parmesan cheese in a creamy vodka sauce.</p> <p><b>SCALLOPS VERDE</b> 15.99 Sea scallops and sun dried tomatoes in a pesto cream sauce over bowtie pasta.</p> <p><b>WILD MUSHROOMS</b> 12.99 sautéed with garlic, Italian herbs in a Marsala cream sauce and tossed with bowtie pasta.</p> <p><b>RIGATONI ALL'ORTOLANA</b> 10.99 Tomato sauce, fresh eggplant, ricotta cheese and fresh basil tossed with rigatoni pasta.</p>	<p><b>GREEN CHILE CHICKEN ALFREDO</b> 15.99 Our Specialty! Grilled chicken, green chili and asparagus tossed in a creamy parmesan cream sauce with fettuccine pasta.</p> <p><b>FRUTTI DI MARI</b> 17.99 Shrimp, little neck clams, mussels, calamari, and scallops steamed in a marinara or white Wine sauce. Tossed over linguine pasta.</p> <p><b>LINGUINE ALLA VONGOLE</b> 15.99 Steamed little neck clams with roasted garlic, Italian herbs and white wine butter sauce over linguine.</p>
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## 🌿 GOURMET PIZZA 🌿

### HAND TOSSED PIZZA

*\*Pizza made without marinara sauce*

	<u>12"</u>	<u>18"</u>		<u>12"</u>	<u>18"</u>
<b>THE BOSS</b> Cheese pizza with pepperoni.	9.95	15.95	<b>*MARGHERITA</b> Fresh buffalo mozzarella, tomatoes, basil and fresh herbs.	10.95	16.95
<b>THE UNDER BOSS</b> Classic cheese pizza with tomato sauce and mozzarella cheese.	8.95	14.95	<b>SOUTHWEST PIZZA</b> Classic cheese pizza, Canadian bacon, pepperoni, sausage, meatball and green chile.	11.95	17.95
<b>THE GODFATHER</b> Just tell us your problem and we'll fix it... We will create your masterpiece for you. Choose up to any six toppings.	12.95	18.95	<b>*PIZZA QUATRO FORMAGGI</b> Four cheese pizza. Gorgonzola, fontina, fresh mozzarella and parmigiano cheese.	9.95	15.95

## 🌿 PIZZA & CALZONE TOPPINGS 🌿

### \$1.00 each topping

Pepperoni ♦ Canadian bacon ♦ Meatballs ♦ Sausage  
Black olives ♦ Jalapenos ♦ Green chile ♦ Bell peppers  
Onions ♦ Mushrooms ♦ Eggplant ♦ Anchovy filet ♦ Extra cheese

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## 🌿 POLLO 🌿

### CHICKEN

<p><b>CHICKEN PARMIGIANA</b> <span style="float: right;"><b>12.99</b></span> Seasoned, breaded chicken breast baked with tomato sauce and mozzarella cheese. Served with spaghetti.</p>		<p><b>CHICKEN ALLA FRANCESE</b> <span style="float: right;"><b>14.99</b></span> Boneless breast of chicken lightly battered and sautéed with mushrooms and artichokes in a lemon butter wine sauce. Served with spaghetti, garlic and oil.</p>
<p><b>CHICKEN ALLA MARSALA</b> <span style="float: right;"><b>14.99</b></span> Chicken breast, Portobello mushrooms, roasted garlic and Marsala wine sauce. Served with spaghetti, garlic and oil.</p>		<p><b>CHICKEN CACCIATORE</b> <span style="float: right;"><b>13.99</b></span> Boneless breast of chicken sautéed with Bell peppers, mushrooms and onions in A tomato wine sauce.</p>
<p><b>CHICKEN PICCATA</b> <span style="float: right;"><b>14.99</b></span> Chicken breast sautéed in a lemon, butter and white wine caper sauce. Served with spaghetti, garlic and oil.</p>		<p><i>Tuscan vegetables may be substituted for pasta as a low-carb alternative.</i></p>

## 🌿 VITELLO 🌿

### VEAL

<p><b>SORRENTINO</b> <span style="float: right;"><b>17.99</b></span> Veal scaloppini layered with fresh eggplant, Prosciutto, mushrooms and mozzarella cheese. Baked in a white wine sauce and served with spaghetti, garlic and oil.</p>		<p><b>VEAL ALLA MARSALA</b> <span style="float: right;"><b>17.99</b></span> Veal scaloppini , Portobello mushrooms, roasted Garlic and Marsala wine sauce. Served with spaghetti, garlic and oil.</p>
<p><b>VEAL PARMIGIANA</b> <span style="float: right;"><b>17.99</b></span> Veal scaloppini baked with tomato sauce and mozzarella cheese. Served with spaghetti and marinara sauce.</p>		<p><b>SALTIMBOCCA</b> <span style="float: right;"><b>17.99</b></span> Veal scaloppini with prosciutto, fresh sage and wine sauce over a bed of wilted spinach.</p>
<p><b>VEAL PICCATA</b> <span style="float: right;"><b>17.99</b></span> Veal scaloppini sautéed in a lemon butter, white wine and caper sauce. Served with spaghetti, garlic and oil.</p>		

## 🌿 SPECIALITA DELLA CASA 🌿

### HOUSE SPECIALTIES

<p><b>BOURBON GLAZED PORK CHOP</b> <span style="float: right;"><b>16.99</b></span> 8 oz. flame broiled pork chop served with garlic mashed potatoes and roasted Tuscan vegetables.</p>		<p><b>FILET OSCAR</b> <span style="float: right;"><b>21.99</b></span> 8 oz. tenderloin crowned with crab meat, asparagus and hollandaise sauce Served with garlic mashed potatoes and Tuscan vegetables.</p>
<p><b>LOBSTER RAVIOLI COQUILLE</b> <span style="float: right;"><b>17.99</b></span> Lobster stuffed raviolis topped with scallops, shrimp, blue crab, mushrooms and cognac cream sauce.</p>		<p><b>BLACKENED RIBEYE</b> <span style="float: right;"><b>19.99</b></span> 14 oz. rib eye . Served with garlic mashed potatoes and Tuscan vegetables.</p>
<p><b>SURF AND TURF</b> <span style="float: right;"><b>market price</b></span> 8 oz. sirloin steak and an 8 oz.. broiled Australian Rock lobster tail. Served with drawn butter, garlic mashed potatoes and roasted Tuscan vegetables.</p>		<p><b>PEPPERCORN TENDERLOIN</b> <span style="float: right;"><b>19.99</b></span> 8 oz. peppercorn crusted tenderloin with apple demi-glace sauce. Served with garlic mashed potatoes and Tuscan vegetables.</p>
		<p><b>BORDERLINE STEAK</b> <span style="float: right;"><b>15.99</b></span> 8 oz. sirloin steak smothered with sautéed mushrooms, green chili and onions. Topped with melted provolone cheese and served with garlic</p>

## 🌿 PESCE 🌿

### FISH & SEAFOOD

<p><b>CALAMARI MISTO</b> <span style="float: right;"><b>12.99</b></span> Grilled calamari steaks atop Tuscan roasted vegetables and drizzled with balsamic glaze.</p>		<p><b>SESAME SALMON</b> <span style="float: right;"><b>16.99</b></span> Broiled salmon filet sesame crusted with ginger, soy and shallots. Served with fresh spinach and garlic mashed potatoes.</p>
<p><b>SCALLOPS ROMANO</b> <span style="float: right;"><b>14.99</b></span> Oven broiled sea scallops with garlic, olive oil, fresh rosemary and crispy breadcrumbs. Served with Tuscan roasted vegetables.</p>		<p><b>BROILED LOBSTER TAIL</b> <span style="float: right;"><b>market price</b></span> An 8 oz. Broiled Australian Rock lobster tail. Served with drawn butter, Tuscan roasted vegetables and garlic mashed potatoes.</p>

## 🌿 BISTECCA 🌿

### STEAK

<p><b>PORCINI RIB EYE</b> <span style="float: right;"><b>20.99</b></span> 14 oz. Pan seared with porcini mushrooms And gorgonzola butter sauce. Served with garlic mashed potatoes and Tuscan vegetables.</p>		<p><b>PEPPER CORN TENDERLOIN</b> <span style="float: right;"><b>19.99</b></span> 8 oz. peppercorn crusted tenderloin with apple demi-glace sauce. Served with garlic mashed potatoes and Tuscan vegetables.</p>
<p><b>FILET OSCAR</b> <span style="float: right;"><b>21.99</b></span> 8 oz. tenderloin crowned with crab meat, asparagus and hollandaise sauce Served with garlic mashed potatoes and Tuscan vegetables.</p>		<p><b>BLACKENED RIBEYE</b> <span style="float: right;"><b>19.99</b></span> 14 oz. rib eye . Served with garlic mashed potatoes and Tuscan vegetables.</p>
<p><b>PEPPERCORN TENDERLOIN</b> <span style="float: right;"><b>19.99</b></span> 8 oz. peppercorn crusted tenderloin with apple demi-glace sauce. Served with garlic mashed potatoes and Tuscan vegetables.</p>		<p><b>BORDERLINE STEAK</b> <span style="float: right;"><b>15.99</b></span> 8 oz. sirloin steak smothered with sautéed mushrooms, green chili and onions. Topped with melted provolone cheese and served with garlic</p>

## 🌿 WINES 🌿

*Pasta Café offers an impressive selection of Red & White wine by the glass.*

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## A Brief History of Wine

*The peoples of the Mediterranean began to emerge from barbarism when they learned to cultivate the olive and the vine." So wrote the Greek historian Thucydides in the fifth century B.C., and indeed, wine-making is as old as civilization itself. Just as society finds its roots in ancient Mesopotamia, the earliest evidence we have for the cultivation of grapes and the supervised fermentation of their juices dates back to 6000 B.C. in the ancient Middle East. The Egyptians recorded the harvest of grapes on the walls of their tombs; bottles of wine were even buried with pharaohs in order that they might entertain guests in the afterlife. Wine was also considered a drink of the elite in ancient Greece, and it was a centerpiece of the famous symposia, immortalized by Plato and the poets of the period. But it was during the Roman era that wine became popular throughout society. In Roman cities wine bars were set up on almost every street, and the Romans exported wine and wine-making to the rest of Europe. Soon, production and quality of wine in other regions rivaled that of Rome herself: in A.D. 92, Emperor Domitian decreed that all of the vines in the Cahors region (near Bordeaux) be pulled out, ostensibly in favor of the wheat cultivation the empire so desperately needed, but possibly also to quell the competition with Italian wine exports.*

*After the fall of Rome, wine continued to be produced in the Byzantine Empire in the eastern Mediterranean. It spread eastward to Central Asia along the Silk Route; grape wine was known in China by the eighth century. But the spread of Islam largely extinguished the wine industry in North Africa and the Middle East. Throughout Europe, wine-making was primarily the business of monasteries, because of the need for wine in the Christian sacraments. During this period stronger, more full-bodied wines replaced their sweeter ancient predecessors (which usually were mixed with water before drinking). During the Renaissance, the virtues of various wine regions were appreciated by the increasingly sophisticated wine drinkers, and by the 18th century the wine trade soared, especially in France, where Bordeaux became the preeminent producer of fine wines. The development of distinctive strains of wine grapes led to the production of regional wines with easily recognizable characteristics.*

*In the New World the first successful wine-making occurred in the 19th century. Somewhat surprisingly, Ohio was the first region in America to successfully cultivate grapes for wine, but it was soon eclipsed by wine production in California. About this time grape cultivation first began in earnest in Australia. In the Old World, Champagne was establishing itself as a favorite luxury beverage; and fortified wines such as ports and sherries were becoming increasingly popular, especially in Britain. But despite the growing success of the industry, there was also a catastrophe: late in the century, the phylloxera epidemic destroyed many old European vines, a disaster that affected wine-making for decades. The plague was overcome by grafting cuttings of European varietal vines onto disease-resistant American rootstock.*

*Today wine-making is a global industry, with most of the countries of the world producing wine. Machines that can harvest huge areas by day or night have increased production, and modern viticultural science has ensured that the resulting product meets uniform standards, though sometimes at the expense of quality and flavor. Indeed, there has been a recent trend toward more traditional methods of wine-making such as unfiltered wines that preserve more of the grapes' true character.*

*Pasta Café is proud to offer an extensive wine menu.  
Ask your server about our wine flights.*

