

PASTA AMÒRE



785-555-1245

Pasta Amore

1356 Tuttle Creek Rd

Manhattan KS 67332

Antipasti

(Appetizers)

Mussels di Napoli

Mussels in the shell, simmered with wine, garlic-butter and onions. 9.50

Sicilian Scampi

Large shrimp saute'd in extra-virgin olive oil with white win, garlic and lemon. 10.50

Lasgna Fritta

Parmesan-breaded lasagna pieces, fried and served over alfredo sauce, topped with parmesan cheese and marinara sauce. 8.25

Caprese Flatbread

Mozzarella cheese, tomatoes and basil on flatbread crust with garlic spread. 6.65

Hot Artichoke-Spinach Dip

A blend of artichokes, spinach and cream cheese. Served with Tuscan Bread. 7.35



Lasagna Fritta 8.25

Stuffed Mushrooms

Parmesan, romano and mozzarella cheese, clams and herb breadcrumbs baked in mushrooms caps. 6.65

Dipping Sauces for Breadsticks

Freshly prepared alfredo or marinara sauce. 3.99



Zuppe e Insalate *(Soups & Salads)*

Chicken & Gnocchi

A creamy soup made with roasted chicken traditional Italian dumplings and spinach. 4.95

Minestrone

Fresh vegetables, beans and pasta in a light tomato broth- a vegetarian classic. 4.95

Pizze *(Pizza)*

Margherita

Made with fresh tomatoes, mozzarella, Garlic and Basil.

Capricciosa

Fresh Mozzarella, Italian Ham, Mushrooms, Artichoke, Anchovies and Tomato.

Garden Fresh Salad

Our famous house salad, tossed with our signature Italian Dressing. 5.65

Grilled Chicken Casear

Grilled chicken over romaine in a creamy Casear dressing topped with imported parmesan cheese and croutons. 9.75

Vegetariana

Fresh tomato sauce, mozzarella, and Roasted Vegetables.

Divola

Fresh tomato sauce, mozzarella, spicey salami, and chili pepper.

Appetizer: 5.99 As a Meal: 9.99

Menu Items are cooked to order. Consuming raw or undercooked meals may increase your risk of foodborne illness.

Cucina Classica

(Classic Recipes)

Lasagna Classico

Layers of pasta, meat sauce, and mozzarella, ricotta, parmesan and romano cheese. **12.95**

Five Cheese Ziti al Forno

Ziti pasta in a five cheese marinara sauce, baked with a layer of melted Italian chesses. **10.75**

Spaghetti with Meat sauce

Traditional meat sauce seasoned with garlic and herbs over spaghetti. **10.75**

Chicken Parmigiana

Parmesan-breaded chicken breasts, fried and topped with marinara sauce and mozzarella cheese. Served with spaghetti. **13.75**

Fettuccine Alfredo

Parmesan cream sauce with a hint of garlic served over fettuccine. **11.95**

Capellini Pomodoro

Roma tomatoes, garlic, fresh basil and extra-virgin olive oil tossed with capellini. **10.50**

Tour of Italy

Homemade lasagna, lightly breaded chicken parmigiana and creamy fettuccine alfredo. **15.95**



Carne *(Beef & Pork)*

Pork Milanese

Pan-seared pork scaloppini crusted with Italian herb breadcrumbs, served with asiago cheese-filled tortelloni pasta tossed in a garlic-butter sauce. **15.25**

Steak Gorgonzola-Alfredo

Grilled beef medallions drizzled with balsamic glaze, served over fettuccine tossed with spinach and gorgonzola-alfredo sauce. **15.50**
Steak prepared medium unless otherwise requested.



Chianti Braised Short Ribs

Tender boneless beef short ribs slow cooked in a chianti wine sauce. Served with portobello mushroom risotto and steamed vegetables. **16.25**

Pasta Ripiena

(Filled Pastas)

Braised Beef & Tortelloni

Tender sliced short ribs and portobello mushrooms tossed with asiago-filled tortelloni in a basil-marsala sauce. **13.75**

Cheese Ravioli

Cheese-filled ravioli topped with marinara or meat sauce and melted Italian Cheeses. **10.95**

Ravioli di Portobello

Portobello mushroom-filled ravioli in a creamy smoked cheese and sun-dried tomato sauce. **11.95**

Manicotti Formaggio

Ricotta, mozzarella, parmesan cheese and herbs, baked in pasta rolls with marinara sauce. **12.75**

All entre'es include freshly baked breadsticks and your choice of homemade soup or garden-fresh salad. Please indicate how many soups and salads are in your order.

Pollo (Chicken)

Chicken Alfredo

Grilled chicken tossed with fettuccine and fresh alfredo sauce. **13.95**

Venetian Apricot Chicken

Grilled chicken breasts in an apricot citrus sauce. Served with broccoli asparagus and diced tomatoes. **13.75**

Chicken Scampi

Chicken Breasts tenderloins saute'ed with bell peppers, roasted garlic and onions in a garlic cream sauce over angel hair. **14.25**



Chicken & Gnocchi Veronese

Saute'ed chicken with traditional Italian dumplings, topped with zucchini, onions, and roasted red peppers in alfredo sauce. **14.25**

Chicken Marsala

Sauteed chicken breasts in a savory sauce of mushrooms, garlic and marsala wine. Served with Tuscan potatoes and bell peppers. **14.95**

Pesce (Fish & Seafood)

Shrimp Primavera

Shrimp, bell peppers, onions and mushrooms in a bold arrabiata sauce over penne. **14.75**

Grilled Shrimp Caprese

Grilled marinated shrimp served over angel hair pasta with melted mozzarella, fresh basil and tomatoes in a garlic-butter sauce. **16.50**

Herb-Grilled Salmon

Salmon filet brushed with Italian herbs and extra-virgin olive oil. Served with seasoned broccoli. **16.25**

Seafood Alfredo

Sauteed shrimp and scallops tossed with creamy fettuccine alfredo. **15.25**

Seafood Portoffino

Mussels, scallops, shrimp and mushrooms with linguine in a garlic-butter wine sauce. **15.75**



Bevande (Beverages)

San Pellegrino Sparkling Mineral Water - Acqua Panna Natural Spring Water

Available in full liter and half liter bottles.

Specialty Sodas: Scilian Splash-Italian Sodas

Coffees & Hot Teas: Caffe La Toscana Coffee - Caffe Mocha - Caffe Latte - Cappuccino

Lavazza Espresso - Frozen Cappuccino - Herbal and Flavored Hot Teas

Fountain Drinks, Iced Teas & Raspberry Lemonade:

Coca-Cola Classic- Diet Coke - Sprite - Dr Pepper - Fresh Brewed Iced Tea

Bellini Peach-Raspberry Iced Tea - Peach Tea - Raspberry Lemonade