



UPPER CRUST

Bakery



Martha Jean
Owner

111 N Washington St
City, State 55000

Phone: 555-123-4321-www.uppercrustbakery.com-email: uppercrust@gmail.com



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Appetizers

Crispy Calamari

Breaded and fried squid rings and tentacles, served with cocktail sauce and lemons. 10

Mussels

Fresh mussels sautéed in white wine sauce with red pepper flakes and garlic. 10

Bruschetta

Tomatoes, fresh mozzarella, onion, garlic, olive oil, basil and garlic on toasted Italian twist roll. 8

Shrimp Cocktail

Chilled shrimp, served with cocktail sauce and lemon. 9

Fired Boursin Bites

Boursin cheese and cream cheese, wrapped in wonton, served with marinara. 8

Zucchini Sticks

Fried zucchini, served with ranch dressing. 6

Cheese Curdes

Fried mozzarella cheese served with marinara sauce. 6

Salads

Classic Caesar

Crisp Romaine tossed fresh with creamy Caesar dressing, croûtons, and shaved parmesan. 8

Chicken & Berry Salad

Fresh blueberries, strawberries, and dried cherries; goat cheese; red onion; and walnuts. Served with our creamy yogurt poppy seed dressing.

12

PASTA AMORE

Mission Statement:

To provide a warm atmosphere for your family where we can share the traditional cuisines of Italy. Our food will always be fun, fresh and filled with love.

Salads cont.

Shrimp Cobb Salad

Succulent shrimp, roasted corn, cherry tomatoes, avocado, hard-boiled egg, and blue cheese mixed greens and served with our ranch dressing. 14

House Salad

Romaine lettuce with tomato, onion, black olives, cucumber, peppercini and Italian vinaigrette. 5

Pizza

Pepperoni

Pepperoni with fresh Mozzarella and oregano. 9

Marinara

Tomato, oregano, garlic. 9

Margherita Classic

Tomato, fresh mozzarella, grana padano, basil. 11

Mediterranean

Tomato, mozzarella, onion, hot coppa salami, oregano, olives. 11

Pasta

(All meals served with Italian roll)

Chicken Parmesan

Chicken breast baked with marinara sauce & cheese, side of linguine with marinara and broccoli. 17

Ratatouille

Squash, zucchini, tomato, red pepper, yellow pepper, eggplant, capers, olives, pomodorina, served over parmesan polenta. 14

Lasagna

Bolognese sauce, ricotta, grated parmesan romano, fresh mozzarella, extra virgin olive oil and fresh basil. 14

Fettuccine Alfredo

Clarified butter, traditional alfredo sauce tossed with fettuccine. 14
Add Chicken\Shrimp-3

Penne & Chicken Bellini

Chicken breast sautéed with pancetta, mushrooms, onions and spicy marinara sauce, served over penne pasta & topped with fontina cheese. 17

Cajun Chicken Pasta


Chicken breast sautéed with onions, mushrooms, & Madeira wine in a Cajun cream sauce served over angel hair pasta. 17

Ravioli

Filled with ground beef, ricotta & spinach. Served with a homemade meatball. 16

Spaghetti

Homemade spaghetti with marinara. 10



Steak & Seafood

New York Strip

Grilled Certified Angus Beef strip steak, garlic smashed potatoes garnished with onion rings. 19

Steak Medallion & Lobster

Certified Angus Beef filet served with 4 oz. lobster & topped with béarnaise. 24

Filet Mignon

Our 9 oz. Certified Angus Beef filet served with smashed potatoes, garnished with onion rings. 24

Bone-In Rib-eye

Grilled 16 oz. bone-in rib-eye steak, mashed potatoes and sautéed mushrooms. 18

Beef Stew

Homemade seasoned beef gravy, steak medallion, tomatoes, onion, carrots and potatoes. 17

Grilled Lamb Chops

grilled bone-in lamb chops, mustard cream sauce, roasted parmesan potatoes, house-roasted vegetables. 19

Shrimp Portofino

sautéed jumbo shrimp, capellini, spinach, mushrooms, garlic, pine nuts, lemon butter. 17

Lobster Ravioli

Lobster-filled fresh pasta, tomatoes, asparagus, lemon. 19

Shrimp Scampi

Sautéed jumbo shrimp, capellini, garlic, rosemary butter, roma tomatoes. 17

Kid's Menu

(Kids 12 and under. All entrées \$6.00)

Fettuccine Alfredo

Macaroni & Cheese

Cheese Ravioli

Spaghetti & Meatballs

Italian cheesy Pasta

Pepperoni Pizza

Non-Alcoholic Beverages

Soda

Pepsi, Diet Pepsi, Mountain Dew, Orange, 7-Up, Lemonade, Ginger Ale, or Soda Water. 1.50 (Free refills)

Milk 2

Chocolate Milk 2

Tea (Hot) 1.50

Coffee 1.50 (Free refills)

Imported Bottles

\$6 ea.

Corona Extra

Guinness Stout

Heineken

Kronenberg 1664

Moosehead

Peroni

Stella Artois

Domestic Bottles

\$4 ea.

Budweiser

Bud Light

Coors

Coors Light

Michelob Ultra

Miller Genuine Draft

Miller High Life

Miller Lite

MGD 64

PBR

Desserts

Flour less Chocolate Torte

Rich chocolate torte topped with mixed berries. 5

Chocolate Soufflé

Warm chocolate cake topped with vanilla ice cream. 5

Cannoli


Pastry shell filled with a sweet creamy filling and chocolate chips and dusted with powdered sugar. 6

Vanilla Cheesecake

Velvety smooth and rich with flavor, served with or without strawberries. 6

Tiramisu

Creamy mascarpone cheese and lady fingers soaked with espresso and a touch of rum. 7





Pizza

Pepperoni

Pepperoni with fresh Mozzarella and oregano. 9

Marinara

Tomato, oregano, garlic. 9

Margherita Classic

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Fettuccine Alfredo

Macaroni & Cheese w\ bacon

Cheese Ravioli

Spaghetti & Meatballs

Italian cheesy Pasta

Pepperoni Pizza



Kids 10 and under eat free Tuesdays from 4-7pm.

Join us every Wednesday night at 7pm for a fun game of trivia. (winner receives a coupon for 25% off an entree)

Hours:

Sunday	10am-8pm
Monday	11am-10pm
Tuesday	11am-10pm
Wednesday	11am-10pm
Thursday	11am-10pm
Friday	11am-11pm
Saturday	11am-12am

Hours subject to change during the winter months and on holidays!



(555) 123-4567

1234 West Bend Drive
Toledo, OH. 12345

www.pastaamore.com

Thank you for coming out to see us! We appreciate your business!

PASTA AMORE



Come Taste the Food of Italy



PASTA AMORE

Specialty drinks



Strawberry Mojito

Bacardi Dragon Berry, fresh strawberries, mint and lime. 8

Mango Mojito

Bacardi Silver, mango juice, club soda, fresh mint, and lime. 8

Raspberry Mojito

Bacardi Dragon Berry, fresh raspberries and lime. 9

Kiwi Lime Splash

Silver Tequila, triple sec, fresh kiwi and lemon. 9

Citrus Crush

Absolute Citron, Bacardi Silver, fresh mint, orange and lemon. 8

Italian Sunset

Amaretto, club soda, fresh orange and cherries. 8



HOME

MENU

SPECIALS

OUR STORY

JOBS

PASTA AMORE

Hours:

Sunday noon - 8pm

Monday noon - 8pm

Tuesday noon - 8pm

Wednesday noon - 8pm

Thursday noon - 8pm

Friday noon - 8pm


Saturday noon - 8pm



Planet Mars

VOLUME 1 - AUGUST 2017

Come discover the **RED** planet



Christina Atwood
2017



Image source: <https://www.techbuzzonline.com/space-universe-wallpapers/>

“SINCE THIS WORLD FROM A DISTANT STANDPOINT MUST APPEAR AS A STAR, WOULD NOT A STAR, IF WE COULD GET NEAR ENOUGH TO IT, SHOW ITSELF ALSO AS A WORLD? THIS WORLD TEEMS WITH LIFE; ABOVE ALL, IT IS THE HOME OF HUMAN LIFE. MEN AND WOMEN, GIFTED WITH FEELING, INTELLIGENCE, AND CHARACTER, LOOK UPWARD FROM ITS SURFACE AND WATCH THE SHINING MEMBERS OF THE HEAVENLY HOST. ARE NONE OF THESE THE HOME OF BEINGS GIFTED WITH LIKE POWERS, WHO WATCH IN THEIR TURN THE MOVEMENTS OF THAT SHINING POINT WHICH IS OUR WORLD?”

ARE THE PLANETS INHABITED?

BY

E. WALTER MAUNDER, F.R.A.S.
SUPERINTENDENT OF THE SOLAR DEPARTMENT, ROYAL OBSERVATORY
GREENWICH

THE first thought that men had concerning the heavenly bodies was an obvious one: they were lights. There was a greater light to rule the day; a lesser light to rule the night; and there were the stars also.

In those days, there seemed an immense difference between the earth upon which men stood, and the bright objects that shone down upon it from the heavens above. The earth seemed to be vast, dark, and motionless; the celestial lights seemed to be small, and moved, and shone. The earth was then regarded as the fixed center of the universe, but the Copernican theory has since deprived it of this pride of place. Yet from another point of view the new conception of its position involves a promotion, since the earth itself is now regarded as a heavenly body of the same order as some of those which shine down upon us. It is amongst them, and it too moves and shines—shines, as some of them do, by reflecting the light of the sun. Could we transport ourselves to a neighboring world, the earth would seem a star, not distinguishable in kind from the rest.

This is the meaning of the controversy on the Plurality of Worlds which excited so much interest some sixty years ago, and has been with us more or less ever since. It is the desire to recognize the presence in the orbs around us of beings like ourselves, possessed of personality and intelligence, lodged in an organic body.

This is what is meant when we speak of a world being “inhabited.” It would not, for example, at all content us if we could ascertain that Jupiter was covered by a shoreless ocean, rich in every variety of fish; or the hard rocks of the Moon were delicately veiled by lichens. Just as no richness of vegetation and no fulness and complexity of animal life would justify an explorer in describing some land that he had discovered as being “inhabited” if no men were there, so we cannot speak of any other world as being “inhabited” if it is not the home of intelligent life. If the life did not rise above the level of algae or oysters, the globe on which they flourish would be uninhabited in our estimation, and its chief interest would lie in the possibility that in the course of ages life might change its forms and develop hereafter into manifestations with which we could claim a nearer kinship.

On the other hand, of necessity we are precluded from extending our enquiry to the case of disembodied intelligences, if such be conceived possible. All created existences must be conditioned, but if we have no knowledge of what those conditions may be, or means for attaining such knowledge, we cannot discuss them. Nothing can be affirmed, nothing denied, concerning the possibility of intelligences existing on the Moon or even in the Sun if we are unable to ascertain under what limitations those particular intelligences subsist. Gnomes, sylphs, elves, and fairies, and all similar conceptions, escape the possibility of discussion by our ignorance of their properties. As nothing can be asserted of them they remain beyond investigation, as they are beyond sight and touch.



Image Source: <https://61christerry.wordpress.com>

The only beings, then, the presence of which would justify us in regarding another world as “inhabited” are such as would justify us in applying that term to a part of our own world. They must possess intelligence and consciousness on the one hand; on the other, they must likewise have corporeal form. True, the form might be imagined as different from that we possess; but, as with ourselves, the intelligent spirit must be lodged in and expressed by a living material body. Our enquiry is thus rendered a physical one; it is the necessities of the living body that must guide us in it; a world unsuited for living organisms is not, in the sense of this enquiry, a “habitable” world.



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Resort & Spa



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your next destination!**

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ADULTS ONLY, RESORT & SPA



AMETHYST BAY
Resort & Spa





Royal County Fair
Location: 111 Hwy 5
Royal, WI 55533
Phone: 555-1234

Come join us at the Royal County Fair on August 24th through the 31st. With free parking and admission, you and your family can enjoy great food, 4H exhibits, games, awesome rides, and amazing shows that vary from day to day.

Ticket Prices:

Sunday-Thursday \$1.25 p\+t

11:00am-8:00pm

Friday-Saturday Kids day all day!

Bracelets available for \$30.00

11:00am-11:00pm

Show prices-\$5.00





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