

## ITALIAN

## RESTAURANT

 MENU

Ask us about our catering and special events scheduling.

Pasta Amore Italian Restaurant 123 Main Street Anytown, USA 518-555-0128

We accept cash, debit and credit cards.

## PASTA AMORE

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## First course

## Homemade toasted bread with olive oil and herbs

Fresh toasted baguette bread sliced served with olive oil seasoned with rosemary, thyme, basil, and oregano.
Olives with fresh variety of cheese
Seedless green and black olives served with a variety of sliced Mozzarella, Provolone, Asiago, and Parmesan cheese.

## Second course

## Antipasto salad

Fresh salami, cut tomatoes, sliced olives, cut provolone cheese, cut red peppers and mixed with olive oil and vinegar.
Caesar salad
Fresh cut romaine lettuce with toasted croûtons topped with homemade Caesar dressing.

## Bruschetta

Fresh baguette topped with cut Roma tomatoes, mozzarella and Provolone cheese and fresh basil and oregano toasted to a golden brown.

## Third course

## Polenta

Baked cornbread topped with a red sauce and shredded Parmesan cheese served with fresh cut tomatoes and cucumbers.

## Italian wedding soup

Mini meatballs with basil, carrots, escarole and Orzo pasta together in broth topped with fresh grated Parmesan cheese.

## Fourth Course (served with grilled vegetables)

Italian mini meat loaves
Ground beef and mild Italian sausage mixed with fresh sliced onion, bread crumbs, Parmesan cheese, and chopped parsley then topped with a red sauce and fresh sliced mozzarella cheese.

## Shrimp Caprese pasta

Shrimp mixed with fresh basil, cut grape tomatoes, mozzarella, red sauce and shredded Parmesan cheese together with fresh linguine.

## Italian chicken skillet



Chicken breasts with fresh tomatoes and spinach, red wine, seashell pasta topped with shredded mozzarella cheese.

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## Multiple Course Menu

## Fifth Course

## Ricotta with honey and summer fruit

Fresh ricotta cheese whipped with cream mixed with fresh cut figs, plums, strawberries and honey. This is topped with fresh cracked black pepper and mint leaves.

## Strawberries goat cheese bruschetta

Fresh toasted Italian bread topped with fresh goat cheese and then fresh cut strawberries and thyme coated with balsamic vinegar and olive oil.

## Spinach, pear and feta salad

Baby spinach leaves mixed with sliced pears, pine nuts, crumbled feta cheese topped with raspberry vinaigrette dressing.

## Sixth Course (served with espresso)

Panna Cotta
Italian custard topped with fresh raspberries, cut strawberries and blueberries.

## Tiramisu

Ladyfingers dipped in coffee layered with Mascarpone cheese and fruity brandy, whipped cream, and topped with unsweetened cocoa powder.

## Zabaglione with fruit

Cream pudding made with eggs, Marsala wine, sugar and heavy cream, topped with strawberries, blackberries and blueberries.

## Seventh Course

## Strong coffee

This is served at the end of the meal in small cups at a high temperature.


## Final Course

## Limoncello

Grated lemons, vodka, sugar and water aged into a refreshing drink that helps with digestion.
Amaretto
White sugar, brown sugar, vodka, almond extract, and vanilla extract and water mixed into a refreshing drink.


## Family-Style Dining menu <br> (add \$3 per person/serving)

## Appetizers

## Homemade toasted bread with olive oil and herbs

Fresh toasted baguette bread sliced served with olive oil seasoned with rosemary, thyme, basil, and oregano.

## Olives with fresh variety of cheese

Seedless green and black olives served with a variety of sliced Mozzarella, Provolone, Asiago, and Parmesan cheese.


## Antipasto salad <br> \$9

Fresh salami, cut tomatoes, sliced olives, cut provolone cheese, cut red peppers and mixed with olive oil and vinegar.

## Caesar salad

Fresh cut romaine lettuce with toasted croûtons topped with homemade Caesar dressing.

## Bruschetta

Fresh baguette topped with cut Roma tomatoes, mozzarella and provolone cheese and fresh basil and oregano toasted to a golden brown.

## Soup and Bread

## Polenta

Baked cornbread topped with a red sauce and shredded Parmesan cheese served with fresh cut tomatoes and cucumbers.

## Italian wedding soup

Mini meatballs with basil, carrots, escarole and Orzo pasta together in broth topped with fresh grated Parmesan cheese.


## Meat Dishes (served with grilled vegetables)

Italian mini meat loaves
Ground beef and mild Italian sausage mixed with fresh sliced onion, bread crumbs, Parmesan cheese, and chopped parsley then topped with a red sauce and fresh sliced mozzarella cheese.

## Shrimp Caprese pasta

Shrimp mixed with fresh basil, cut grape tomatoes, mozzarella, red sauce and shredded Parmesan cheese together with fresh linguine.
Italian chicken skillet


Chicken breasts with fresh tomatoes and spinach, red wine, seashell pasta topped with shredded mozzarella cheese.

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## Family-Style Dining menu <br> (add \$3 per person/serving)

## Fruit and Cheese

## Ricotta with honey and summer fruit

Fresh ricotta cheese whipped with cream mixed with fresh cut figs, plums, strawberries and honey. This is topped with fresh cracked black pepper and mint leaves.

## Strawberries goat cheese bruschetta

Fresh toasted Italian bread topped with fresh goat cheese and then fresh cut strawberries and thyme coated with balsamic vinegar and olive oil.

## Spinach, pear and feta salad



Baby spinach leaves mixed with sliced pears, pine nuts, crumbled feta cheese topped with raspberry vinaigrette dressing.

## Dessert (served with espresso)

## Panna Cotta

Italian custard topped with fresh raspberries, cut strawberries and blueberries.
Tiramisu
Ladyfingers dipped in coffee layered with Mascarpone cheese and fruity brandy, whipped cream, and topped with unsweetened powder.

## Zabaglione with fruit

Cream pudding made with eggs, Marsala wine, sugar and heavy cream, topped with strawberries, blackberries and blueberries.

## After Dinner Drinks

## Strong coffee

This is served at the end of the meal in small cups at a high temperature.
Limoncello
Grated lemons, vodka, sugar and water aged into a refreshing drink that helps with digestion.

## Amaretto

White sugar, brown sugar, vodka, almond extract, and vanilla extract and water mixed into a refreshing drink.


## Children's Menu

## For children under 12 years old please.

All meals served with toasted cheesy garlic bread.
Tossed green salad \$3 extra.

## Create your own Pizza

- Fresh pizza crust - 12 inches in size (8 slices)
- Fresh marinara sauce
- Sliced fresh mozzarella
- Choice of toppings:

Sliced meatballs
Fresh pepperoni
Sweet Italian sausage
Cut cherry tomatoes Fresh black olives

Sliced smoked ham Sliced onions


Once the pizza is created, it is put into a brick oven until cooked to perfection and then served to the waiting customer to enjoy.

## Spaghetti and meatballs

Homemade spaghetti noodles with fresh pasta sauce topped with shredded mozzarella cheese.

## Chicken and Fries

Breaded chicken baked or grilled served with homemade French fries.

## Balked Ziti

Ziti noodles backed with fresh marinara sauce and topped with provolone, mozzarella and Parmesan cheese.

## Drinks


Millk ..... \$3
Iced Tea (free refills) ..... \$2
Soda (free refills) ..... \$2CokeSpriteRoot BeerFruit PunchMountain Dew

## Wines and Drinlks

## Red Wine (per glass)

Cavalchina Bardolino
Fattoria le Pupille Morellino di Scansano
Illuminati Riparosso
White Wine (per glass)
\$5
Pinot Grigio
Pinot Bianco
Friulano

Rose Wine (per glass)
Rosato IGT Veneto
Rose' Del Drago
Pinot Grigio Blush

## Drinks

Millk ..... \$3
Iced Tea (free refills) ..... \$2
Soda (free refills) ..... \$2

Coke
Sprite
Root Beer
Fruit Punch Mountain Dew
Coffee (free refills) ..... \$2
Lemonade (free refills) ..... \$3
Hot Tea (free refills) ..... \$2

## Thank you for coming

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& \text { to PASTA ! } \\
& \text { AMOORE }
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Hope you enjoyed your meal and that we will see you again!

