

ITALIAN RESTAURANT MENU



Ask us about our catering and special events scheduling.

Pasta Amore Italian Restaurant

123 Main Street Anytown, USA 518-555-0128

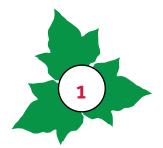
www.pastaamore.com

We accept cash, debit and credit cards.



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First course

Homemade toasted bread with olive oil and herbs	\$7
Fresh toasted baguette bread sliced served with olive oil seasoned	
with rosemary, thyme, basil, and oregano.	
Olives with fresh variety of cheese	\$6
Seedless green and black olives served with a variety of sliced	
Mozzarella, Provolone, Asiago, and Parmesan cheese.	

Second course

Antipasto salad	
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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	\$12
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	\$14
Shrimp mixed with fresh basil, cut grape tomatoes, mozzarella,	
red sauce and shredded Parmesan cheese together with fresh linguing	2.
Italian chicken skillet	\$13
Chicken breasts with fresh tomatoes and spinach, red wine, seashell	
pasta topped with shredded mozzarella cheese.	

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\$8

\$7

\$9

\$6









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

Panna Cotta	\$6
Italian custard topped with fresh raspberries, cut strawberries and blueberries.	
Tiramisu	\$8

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	\$5
This is served at the end of the meal in small cups at a high	
temperature.	

Final Course

Limoncello	\$6
Grated lemons, vodka, sugar and water aged into a refreshing dri	nk that
helps with digestion.	
Amaretto	\$7

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













\$6

\$7

\$8

Appetizers

Homemade toasted bread with olive oil and herbs Fresh toasted baguette bread sliced served with olive oil seasoned wit	\$8 th
rosemary, thyme, basil, and oregano. Olives with fresh variety of cheese	¢r
Seedless green and black olives served with a variety of sliced Mozzarella, Provolone, Asiago, and Parmesan cheese.	\$7
Antipasto salad	\$9
Fresh salami, cut tomatoes, sliced olives, cut provolone cheese, cut re peppers and mixed with olive oil and vinegar.	ed
Caesar salad	\$8
Fresh cut romaine lettuce with toasted croûtons topped with homemade Caesar dressing.	
Bruschetta	\$10
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	\$8
Baked cornbread topped with a red sauce and shredded Parmesan cheese served with fresh cut tomatoes and cucumbers.	
Italian wedding soup	\$8
Mini meatballs with basil, carrots, escarole and Orzo pasta together	in

Meat Dishes (served with grilled vegetables)

broth topped with fresh grated Parmesan cheese.

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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\$15

\$18

Family-Style Dining menu (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
\$10

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	\$6
This is served at the end of the meal in small cups at a high	
temperature.	
Limoncello	\$7
Grated lemons, vodka, sugar and water aged into a refreshing drink that helps with digestion.	
Amaretto	\$8
White sugar, brown sugar, vodka, almond extract, and vanilla extrac	ct

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











\$8

\$9

\$10

\$8

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 meatballsSliced stFresh pepperoniSliced ofSweet Italian sausageSliced gtCut cherry tomatoesSliced mFresh black olivesSliced m

Sliced smoked ham Sliced onions Sliced green peppers Sliced mushrooms

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.

Baked Ziti

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



Milk
Iced Tea (free refills)
Soda (free refills)
Coke
Sprite
Root Beer
Fruit Punch
Mountain Dev





\$3 \$2 \$2





\$10

\$7

\$6

Red Wine (per glass)

Cavalchina Bardolino Fattoria le Pupille Morellino di Scansano Illuminati Riparosso

White Wine (per glass)

Pinot Grigio Pinot Bianco Friulano

Rose Wine (per glass) Rosato IGT Veneto

Rosato IGT Veneto Rose' Del Drago Pinot Grigio Blush



\$5

White Wine

Drinks

Milk	\$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







Hope you enjoyed your meal and that we will see you again!



