

## Special Events

Mothers Day  
Fathers Day  
Veterans Day  
Educators Day

Free Meal for Momma  
Free Meal for Pappa  
Free Meal for All Vets  
Free Meal for All Educa-  
tors

## Discounts

Mondays  
Tuesdays  
Wednesday  
Thursday  
Friday  
Saturdays  
Sunday

15% First Responders  
15% Military  
20% Students  
20% Senior 50+ yrs  
Bambino's Eat Free  
Half off Salad and Soup  
Half off Appetizers

## Special Banquette Services

Call us to celebrate your special reunion or event with us. Impress everyone bringing our specialty banquette menu available for your events or enjoy our full professional catering services.

## Drinks

### NEGRONI

This classic cocktail couldn't be simpler.

### AMERICANO

The Milano-Torino with soda became known as the Americano.

### BELLINI

The traditional Bellini that everyone loves.

### ROSSINI

A luscious take on the bellini, the Rossini swaps strawberries in for white peaches and prosecco in for champagne.

### NATURAL JUICES

Have a refresher drink of our fresh home-made juices, non of the additional perseva-tives just pure Fruit.



## Desserts

### TIRAMISU

Tender coffee-infused cookies in incredibly rich mascarpone cream with a gentle dusting of cocoa powder.

### CHOCOLATE BREAD PARFAITS

Hot brewed espresso and a few tablespoons of dark rum supplying a sinful kick, this bread pudding parfait is the perfect dessert

### Chocolate-Pistachio Biscotti

Kevin Sbraga varies these wonderful nutty biscotti, sometimes dipping them in melted dark chocolate for an extra layer of flavor.

### Mixed Nut Milk Panna Cotta

Delicate custards are a great way to showcase the subtle, nutty flavor of homemade nut milk.



# PASTA AMORE

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## 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.

## Vision

Pasta Amore combines the cooking traditions and ingredients of Italy with creativity, providing a modern twist on timeless classics.

Our vision for the future is to grow and learn along with our customers. In doing so, we aim to provide an atmosphere that enables this growth and fuels the passion that lives within the essence of the brand.

The approach of Pasta Amore is to develop our brand with the understanding of both our culture and consumer insights. Within our vision always lives the promise of inspiring creativity, conversation and quality.

### Appetizers

#### Bruschetta Pizzaiola

A cross between bruschetta and pizza, covered in melted fresh mozzarella.

#### Italian Stuffed Artichokes

Stuffing vegetables with garlicky, cheesy breadcrumbs never hurt anyone.



### Salads and Soups



#### Caprese Salad

Colorful heirloom tomatoes, making it too pretty to eat.

#### Chicken-and-Prosciutto Tortelloni Soup

Any flavor tortelloni will work well in this hearty dish.

### Entrees

#### Pasta Al Forno

The surprising addition of briny olives to the cheesy pasta and eggplant kick up this classic dish.

#### Bistro Chicken Pasta

You'll definitely want seconds of these creamy alfredo shells.

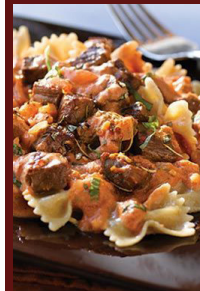


#### Chicken, Bacon, And Spinach Spaghetti

Loaded with sautéed chicken breasts and crispy bacon, this hearty spaghetti recipe will please even the pickiest eaters.

#### Penne With Sausage and Escarole

Escarole is in the endive family, but is slightly less bitter. It's the perfect match for sweet Italian sausage in Emeril's penne dish.



#### Totani E Tubetti: Squid and Tubetti Pasta

Quick-cooking squid and tubetti pasta make for a fast, fresh dish.

#### Shrimp Scampi With Linguini

Shrimp scampi is an Italian classic: Tyler sautees shrimp with shallots, then deglazes with lemon and white wine.



## Chef's Recommended Experience

### Lunch

*Italian Flatbread with Fontina and Prosciutto (App)*  
*Grilled Pepper Salad with Cucumbers (S)*  
*Skillet Chicken Alfredo Pasta (E)*  
*Chocolate-Pistachio Biscotti (D)*  
*Glass of the Signature Cocktail NEGRONI*

### Dinner

*Pear with Prosciutto and Gorgonzola (App)*  
*Slow Cooker Tuscan White Bean Soup (S)*  
*Steak & Farfalle Pasta with Creamy Tomato Sauce (E)*  
*Tiramisu (D)*  
*Glass of the Signature Cocktail BELLINI*

### Bambino's Favorites

*Chicken Parmesan Sticks (App)*  
*Italian Tomato Soup (S)*  
*Mamma's Pasta & Meatball (E)*  
*Gelato (D)*  
*Glass of our Fresh Squeeze Limonata*