



*It is our mission 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.*

# PASTA AMÒRE

## Appetizers

### Italian Flatbread (Piadina) with Fontina and

**Prosciutto** 7<sup>99</sup>  
Piadina is a lot like pizza, except the crust doesn't rise and it's grilled instead of baked. The topping possibilities are endless, but an easy go-to is Giada De Laurentiis' ricotta, fontina and prosciutto combination.

**Bruschetta Pizzaiola** 5<sup>99</sup>  
A cross between bruschetta and pizza, covered in melted fresh mozzarella.

**Chicken Parmesan Sticks** 8<sup>99</sup>  
Skip the forks and knives, and dig into a bite-size version of chicken Parmesan — on sticks! These bites are perfect for dipping in marinara sauce.



**Pear with Prosciutto and Gorgonzola** 6<sup>99</sup>  
This appetizer won't cause a stink at your dinner date when tangy Gorgonzola and sliced pears get cozy, wrapped up with prosciutto.

**Italian Stuffed Artichokes** 8<sup>99</sup>  
Stuffing vegetables with garlicky, cheesy breadcrumbs never hurt anyone.

**Porcini Carpaccio** 5<sup>99</sup>  
Whether you're a vegetarian or not, this mushroom rendition of beef carpaccio will keep you coming back for seconds.

**Antipasto Di Ricotta** 6<sup>99</sup>  
This luscious spread of fresh ricotta and lemon zest is as simple as can be. Serve on grilled bread for delicious crostini.

## Salads

**Insalata di Fagiolini Verdi/ Green Bean Salad** 8<sup>99</sup>  
Snake beans (Chinese long beans) are fun to look at, but make sure to cut them into bite-sized pieces for your guests for easy eating.

**Panzanella** 9<sup>99</sup>  
Even the biggest salad haters can get behind a bread salad with an almost-even ratio of croutons to vegetables.

**Insalata Tre Colori** 8<sup>99</sup>  
Technically, there are four colors in this salad if you count the copious amounts of shaved Parmesan cheese.

**Caprese Salad** 6<sup>99</sup>  
Colorful heirloom tomatoes, making it too pretty to eat.



**Classic Caesar Salad** 7<sup>99</sup>  
A great Caesar salad recipe gets its swagger from a great Caesar dressing recipe.

**Grilled Pepper Salad with Cucumbers** 8<sup>99</sup>  
A grill all kinds of peppers before tossing them in this delicious and compelling salad that includes grapes, cucumbers, purslane and a lemon and Urfa pepper dressing.

**Big Italian Salad** 15<sup>99</sup>  
Part green salad, part antipasto salad, this recipe combines lettuce, celery, onion, peperoncini, olives and cherry tomatoes—all tossed in a dressing made with olive oil, vinegar and a little mayonnaise.

## Soups

**Italian Turkey and Orzo Soup** 7<sup>99</sup>  
Using lean turkey gives this soup a low-calorie boost, as if the great flavors weren't already enough to make this soup fantastic.

**Italian Wedding Risotto Soup** 8<sup>99</sup>  
Nothing is as heartwarming as a cozy bowl of hot soup. Enjoy an Italian classic that clocks in at just 330 calories per serving.

**Southern Italian Chicken Soup** 7<sup>99</sup>  
This simple pasta dish gets some savory Southern flare with the addition of okra and black-eyed peas. In just under an hour, this succulent soup comes together for a flavorful autumn or winter favorite.



**Chicken-and-Prosciutto Tortelloni Soup** 6<sup>99</sup>  
Any flavor tortelloni will work well in this hearty dish.

**Slow Cooker Tuscan White Bean Soup** 8<sup>99</sup>  
Let your slow-cooker do the work for you with this heartwarming Italian soup.

**Italian Tomato Soup** 6<sup>99</sup>  
Homemade marinara sauce serves as the base in this Italian Tomato Soup with ditalini pasta and shaved pecorino Romano cheese.

**Italian Sausage and Pasta Soup** 8<sup>99</sup>  
This top-rated pasta soup features Italian sausage, chopped veggies, canned diced tomatoes, and cannellini beans. Serve with crusty bread for a hearty meal.

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## Pasta

**Pasta Al Forno** 10<sup>99</sup>  
The surprising addition of briney olives to the cheesy pasta and eggplant bake is an easy way to kick up this classic dish.

**Giada's Italian Lasagna** 11<sup>99</sup>  
Giada's family recipe for lasagna layers creamy bechamel sauce, homemade tomato sauce, spinach and tender lasagna noodles.



## Chicken

**Orecchiette with Mini Chicken Meatballs** 12<sup>99</sup>  
Tender, twisty orecchiette noodles are the perfect pasta vehicle for simple chicken meatballs, simmered tomatoes, globs of mozzarella and a sprinkling of basil. Who needs sauce?



**Skillet Chicken Alfredo Pasta** 13<sup>99</sup>  
Everything is done in the same skillet in this recipe: the chicken is browned, the pasta is cooked right in broth in the same pan, and the ingredients to finish the sauce go right in at the end.

## Beef

**Lazy Man's Lasagna** 13<sup>99</sup>  
Loaded with ground meat, chili peppers and celery to form a hearty Bolognese — serve as the base of this cheesy Italian casserole. Simply layer the sauces on sheets of dried pasta and let the oven work its bubbling magic.



**Penne With Sausage and Escarole** 12<sup>99</sup>  
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.

## Seafood

**Shrimp Scampi With Linguini** 14<sup>99</sup>  
Shrimp scampi is an Italian classic: Tyler sautees shrimp with shallots, then deglazes with lemon and white wine.



**Pasta With Beans and Mussels** 12<sup>99</sup>  
Italy's huge coastline means fresh seafood is often on the menu, like the mussels in this hearty bean-and-pasta mix.

**Pasta With Winter Squash and Tomatoes** 10<sup>99</sup>  
Italian food is all about seasonality; when it's cold out, dress up tomato sauce with tender butternut squash.

**Baked Penne with Roasted Vegetables** 11<sup>99</sup>  
This vegetable-loaded dish's three-cheese combination fontina, Parmesan and smoked mozzarella gives it complex, varied flavors.

**Chicken Piccata Pasta** 13<sup>99</sup>  
You'll love the lemony butter sauce on this killer chicken pasta.

**Bistro Chicken Pasta** 15<sup>99</sup>  
You'll definitely want seconds of these creamy alfredo shells.

**Chicken, Bacon, And Spinach Spaghetti** 14<sup>99</sup>  
Loaded with sautéed chicken breasts and crispy bacon, this hearty spaghetti recipe will please even the pickiest eaters.

**Pepper Steak Pasta** 13<sup>99</sup>  
Juicy strips of beef sirloin steak tossed with bell peppers, onions, tomatoes and pasta

**Steak & Farfalle Pasta with Creamy Tomato Sauce** 15<sup>99</sup>  
We've chosen to keep it light for this steak and pasta recipe with a tomato-based sauce smoothed with sour cream. Top that off with lean steak and lesser known whole wheat farfalle pasta and you've got yourself a deliciously clean dinner sure to please any pasta lover in your family.

**Totani E Tubetti: Squid and Tubetti Pasta** 11<sup>99</sup>  
Quick-cooking squid and tubetti pasta make for a fast, fresh dish.

**Brown Butter Lobster Ravioli with Tomato Cream Sauce** 15<sup>99</sup>  
Brown Butter. Lobster. Pasta. Tomato Cream Sauce. Seriously, it is too good for words.

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## Bambino's Menu

**Mamma's Pasta & Meatball** 6<sup>99</sup>  
Penne pasta tossed with meatsauce or plain tomato sauce served with one of Mamma's homemade meatballs.

**Fettuccine Alfredo** 6<sup>99</sup>  
Fettuccine pasta tossed in our own alfredo sauce prepared with imported cheeses.

**Ravioli** 6<sup>99</sup>  
Large pasta pillow filled with ground beef and Italian cheeses, topped with meatsauce or plain tomato sauce.

## Pizzeria

**Pizza By Slice** 7<sup>99</sup>  
Choose from our variety of Cheese, Pepperoni, Sausage, Chicken or Meat Lovers.

**The Vegetarian** 8<sup>99</sup>  
Our traditional pizza topped with onions, peppers, mushrooms and black olives

**Four Cheese** 9<sup>99</sup>  
Fresh grated provolone, mozzarella, ricotta and parmesan cheese

## Dessert

**Tiramisu** 12<sup>99</sup>  
Tender coffee-infused cookies in incredibly rich mascarpone cream with a gentle dusting of cocoa powder.

**Chocolate Bread Parfaits** 10<sup>99</sup>  
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** 6<sup>99</sup>  
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** 8<sup>99</sup>  
Delicate custards are a great way to showcase the subtle, nutty flavor of homemade nut milk.

**Gelato** 7<sup>99</sup>  
Refresher and creamy natural ice cream hand scooped into a freshly bake waffle cup. Flavors: Vanilla, Chocolate, Strawberry, Mango, Peach and Lemon.



**Chicken Parmigiana** 6<sup>99</sup>  
Breaded chicken breast topped with our homemade meat sauce and baked with mozzarella cheese. Served with pasta.

**Chicken Strips** 6<sup>99</sup>  
Tender breaded chicken strips served with french fries.

**Stuffed Pizza** 10<sup>99</sup>  
Two layers of our traditional dough stuffed with pepperoni, sausage and ham or 3 veggies of choice.

**Sicilian Classico Square** 8<sup>99</sup>  
Our homemade dough proofed in the traditional square Sicilian way, yielding a more robust flavor and thick crust pizza topped with our fresh shredded pure milk mozzarella.

**The Hawaiian** 9<sup>99</sup>  
A flavorful traditional pizza topped with ham and pineapple

## Drinks

**Soft Drinks** 2<sup>99</sup>  
Enjoy our selection of fountain drinks.

**Natural juices** 4<sup>99</sup>  
Have a refresher drink of our fresh home-made juices, non of the additional preservatives just pure Fruit.

## Premium Drinks

**NEGRONI** 9<sup>99</sup>  
This classic cocktail couldn't be simpler, it's simply even parts gin, Campari, and sweet vermouth.

**AMERICANO** 8<sup>99</sup>  
The 19th-century Italian cocktail the Milano Torino consisted of bitter Campari and Martini sweet vermouth. It is said that American travelers preferred their apéritifs with soda water, so the Milano-Torino with soda became known as the Americano.

**BELLINI** 10<sup>99</sup>  
The traditional Bellini is made with white peach purée and sparkling wine, but the addition of peach brandy intensifies and sweetens the cocktail.

**ROSSINI** 10<sup>99</sup>  
A luscious take on the bellini, the Rossini swaps strawberries in for white peaches and prosecco in for champagne.

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