



Taste of Italy



PÉSCÉ

Linguine with Clams

Linguine pasta served with fresh clams & your choice of classic Italian sauce with fresh tomato or garlic & oil. You may substitute mussels if you wish.

\$8.95

Pasta Al Nero Di Seppia

Homemade black fettuccine tinted with squid ink with scallops, calamari, shrimp, clams & mussels with your choice of classic Italian sauce with fresh tomato or garlic & oil.

\$8.95

Smoked Salmon Pasta

Homemade linguine with smoked salmon pieces in a delicious cream sauce.

\$8.95

Calamari Fra Diablo

Fresh squid simmered in our special spicy red sauce with onion & pepper. Served with a side of linguine tossed in garlic & oil with sautéed spinach.

\$8.95

Grilled Salmon

A fresh fillet of salmon topped with an olive oil, caper & garlic sauce. Served with a side of linguine sautéed with spinach.

\$8.95

Grilled Red Snapper

A fresh fillet of red snapper topped with an olive oil, caper & garlic sauce. Served with a side of linguine sautéed with spinach.

\$8.95

Jumbo Shrimp

Grilled jumbo shrimp with marinara & a side of linguine with garlic & oil & sautéed spinach.

\$8.95

Shrimp Scampi

Shrimp sautéed in white wine with a light, creamy lemon sauce. Served with a side of linguine tossed in garlic & oil with sautéed spinach.

\$8.95



CLASSICO ITALIANO

Melazane Alla Parmigiana

Breaded eggplant with tomato sauce, mozzarella & parmesan cheese. Served with a side of pasta.

\$8.95

Gnocchi Di Patate

House-made potato pasta served in a traditional meat sauce & topped with parmesan cheese.

\$8.95

Eggplant Lasagne

Eggplant layered with fresh mozzarella, Italian sauce & parmesan cheese then oven-baked.

\$8.95

Lasagne Alla Bolognese

Layers of pasta filled with meat sauce, béchamel & fresh mozzarella. Topped with Italian tomato sauce & parmesan cheese.

\$8.95



AUTENTICO

Spaghetti Con Salsicca

Spaghetti served with a classic Italian sauce of fresh tomato. Parmesan cheese & sliced Italian sausage.

\$8.95

Spaghetti Con Polpetta

Homemade meatballs atop spaghetti with a classic Italian sauce of fresh tomato with parmesan cheese.

\$8.95

Spaghetti Carbonara

Spaghetti tossed in a light Alfredo sauce with bacon, egg & parmesan cheese.

\$8.95

Fettuccine Alla Bolognese

Freshly made fettuccine served in a traditional meat sauce & topped with parmesan cheese.

\$8.95

Spaghetti Alla Puttanesca

Spaghetti with capers, anchovies, black olives & Italian tomato sauce.

\$8.95

Spaghetti Alla Bolognese

Spaghetti served with a traditional meat sauce topped with parmesan cheese.

\$8.95

Penne Arrabbiata

Penne pasta served with a classical Italian sauce of fresh tomato, Italian spice & hot pepper. Add grilled chicken, Add grilled shrimp, Add cold water lobster.

\$8.95

VEGETARIONO

Fettuccine Alfredo

Fettuccine served with a light Alfredo cream sauce & parmesan cheese. Add grilled chicken, Add cold water lobster.

\$8.95

Fettuccine Con Vegetali

Al dente fettuccine lightly tossed in garlic & olive oil with fresh mixed vegetables topped with parmesan cheese.

\$8.95

Spaghetti Al Posidoro

Spaghetti served with a classic Italian sauce of fresh tomato & parmesan cheese.

\$8.95

Spaghetti Al Pesto

House made pesto tossed with spaghetti, topped with parmesan cheese.

\$8.95

Capellini Aglio E Olio

Angel hair pasta in garlic & oil with sautéed spinach & sundried tomatoes. Add grilled chicken. Add cold water lobster.

\$8.95

PASTA RIPIENA

Ravioli Alla Panna

Homemade pockets of pasta stuffed with cheeses, veal, prosciutto & chicken then topped with a light cream sauce.

\$8.95

Tortellino

Homemade pasta stuffed with ricotta & parmesan cheeses then topped with Alfredo, tomato & pesto sauces.

\$8.95

Ravioli Bolognese

Homemade pockets of pasta stuffed with cheese, meats & served in a traditional meat sauce with parmesan cheese.

\$8.95



WHAT'S IN THE SUITCASE?
Find out more about Aglio E Olio's
travels at PastaAmore.com



PASTA
AMÒRE



SURF & TURF

Served with linguine sautéed with spinach, garlic & olive oil

\$38.95

Choose One Surf	Choose One Turf
Lobster	Beef Tenderloin
Chilean Sea bass	Lamb Chops
Red Snapper	Venison
	Antipasti

Prosciutto, Mozzarella & Tomato

\$8.95

Authentic Italian ham, fresh mozzarella, ripe tomato, fresh basil & olive oil.

Avocado E Gamberi

\$8.95

Jumbo shrimp with sliced avocado & homemade cream sauce served in a fresh pineapple.

Grilled Pear Gorgonzola

\$8.95

An Orioli Family recipe! Fresh sliced pear topped with gorgonzola cheese & grilled to perfection.

Sautéed Clams or Mussels

\$8.95

Your choice of fresh clams or mussels sautéed in wine, garlic & spices.

Gamberi Alla Ravenna

\$8.95

A secret recipe from the Orioli Family. Jumbo shrimp sautéed in a homemade whiskey cream sauce.

Zucchini Gorgonzola

\$8.95

Fresh zucchini lightly beaded, fried & topped with creamy gorgonzola cheese.

Grilled Bruschetta

\$8.95

Fresh-piled Italian bread topped with roman, fresh chop oregano, olive oil & balsamic vinegar.

Lumache (Escargot)

\$8.95

Fresh snails cooked with garlic, parsley & butter. Served with toast.

Mozzarella Alla Caprese

\$8.95

Fresh mozzarella, sliced ripe tomato & fresh basil topped with olive oil.

Calamari Fritti

\$8.95

Fresh squid, lightly breaded & flash-fried. Served with warm marinara sauce.



INSALATA

Insalata Di Fragola

\$8.95

Strawberries, pecans & feta cheese on a bed of spinach with balsamic Italian dressing.

Insalata Villa Ravenna

\$8.95

Fresh saki greens. Celery. Tomato. Onion. Avocado & homemade Italian dressing. Add hearts of palm.

Insalata Internale

\$8.95

Fresh spinach, tomato, onion, asparagus & homemade Italian dressing.

Caesar Salad

\$8.95

Crisp romaine lettuce, croutons, parmesan cheese & classic Caesar & dressing.

Avocado Salad

\$8.95

Sliced ripe avocados served over fresh greens topped with our homemade Italian dressing. Add hearts of palm.

ZUPPA PASTA

Chupin

\$8.95

Red snapper is featured in this delicious, house-made soup.

Minestrone

\$8.95

Fresh vegetable soup in a light chicken broth.

Zuppa Di Cipolla

\$8.95

Hearty onion soup made with a rich, beefy broth.

Pasta Fagioli

\$8.95

Homemade bean soup with pasta.

Crema Di Funghi

\$8.95

House-made cream of mushroom soup.

Zuppa Di Mare

\$8.95

A cream-based soup with lobster shrimp topped with chives.

CARNI

Vitello Alla Cacciatore \$8.95

Veal topped with onion, mushroom, fresh tomato & bell pepper. Served with a side of linguine in garlic & oil with sautéed spinach.

Vitello Alla Parmigiana \$8.95

Tender veal topped with mozzarella cheese & ham, served with a side of linguine in garlic & oil with sautéed spinach.

Vitello Alla Piccata \$8.95

Lightly sautéed veal with white wine, lemon, butter, capers & fresh mushrooms. Served with a side of linguine & oil with sautéed spinach.

Vitello Osso Buco \$8.95

Tender, fresh veal shank braised in wine & served with a side of Italian risotto & sautéed mushrooms.

Vitello Alla Marsala \$8.95

Lightly sautéed veal in marsala wine with fresh mushrooms served with a side of homemade fettuccine Alfredo.

Vitello Cordon Blue \$8.95

A tender cut of veal with ham & cheese served with a side of linguine in garlic & oil with sautéed spinach.

Beef Tenderloin \$8.95

Usda choice tenderloin, grilled to your liking & served with linguine & sautéed spinach with garlic.

Modino D'agnelo \$8.95

Grilled lamb chop medallions served on a bed of sautéed mushrooms with a side of a linguine in garlic & oil with sautéed spinach.

POLLAME

Pollo Alla Cacciatore \$8.95

Grilled chicken topped with onion, mushroom, fresh tomato & bell pepper. Served with a side of linguine tossed in garlic & oil with sautéed spinach.

Pollo Alla Marsala \$8.95

Grilled chicken sautéed in marsala wine with fresh mushrooms. Served with a side of homemade fettuccine Alfredo.

Pollo Alla Parmigiana \$8.95

Breaded chicken topped with mozzarella cheese & ham. Served with a side of linguine tossed in garlic & oil with sautéed spinach.

Pollo Piccata \$8.95

Chicken lightly sautéed with white wine, capers, lemon, butter & mushrooms. Served with a side of linguine sautéed in garlic, oil & spinach.

MENU SPECIALE

Ravioli Alla Aragosta \$8.95

Homemade pockets of pasta stuffed with lobster & mascarpone cheese.

Yani's Special \$8.95

Shrimp, mussels, clams, scallops & calamari cooked in tomato sauce & served over al dente linguine.

Chilean Sea Bass Alla Romana \$8.95

Pan-seared sea bass over Italian risotto in a light cream sauce with shrimp, scallops, clams, mussels & calamari.

Aragosta with Spaghetti \$8.95

Cold Water lobster stewed with tomato, capers & garlic served over spaghetti.

Smoked Salmon Pasta \$8.95

House made linguine with smoked salmon pieces in a tomato sauce.

Cold Water Lobster \$8.95

Perfectly grilled lobster tails (6 to 8 oz each) served with risotto

Pan-Seared Natural Sea Scallops \$8.95

Served with mushroom risotto.

Bistecca Alla Marsala \$8.95

Hand-cut beef tenderloin, grilled to order & topped with mushrooms & creamy marsala wine sauce. Served with fettuccine Alfredo.

Venison Alla Marsala \$8.95

Aged venison tenderloin tips in a marsala wine & great marinara sauce served with a side of fettuccine with sautéed spinach, garlic & olive oil.

Wild Boar Osso Buco \$8.95

Wild boar shank braised in white wine & served with mushroom risotto.





PASTA AMORE

3801 S Harvard Ave,
Tulsa, OK 74135

Catering & ToGo

Call (918) 712-7387 today
to place your order or for more information go
online at PastaAmore.com.

We proudly serve you with all our hearts.
Thank You

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