



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.

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.

Smoked Salmon Pasta

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

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.

Grilled Salmon

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

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.

Jumbo Shrimp

\$8.95

\$8.95

\$8.95

\$8.95

\$8.95

& sautéed spinach.

Shrimp Scampi

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

\$8.95

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

\$8.95 Shrimp sautéed in white wine with

ITALIANO

Melazane Alla Parmigiana

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

Gnocchi Di Patate

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

Eggplant Lasagne

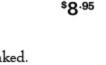
Eggplant layered with fresh mozzarella, Italian sauce & parmesan cheese then oven-baked.

Lasagne Alla Bolognese

sauce, béchamel & fresh mozzarella. Topped with Italian tomato sauce & parmesan cheese.

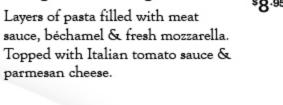








\$8.95





AUTENTICO

Spaghetti Con Salsicca

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

Spaghetti Con Polpetta

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

Spaghetti Carbonara

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

Fettuccine Alla Bolognese

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

Spaghetti Alla Puttanesca

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

\$8.95

\$8.95

\$8.95

Spaghetti Alla Bolognese

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

Penne Arrabbiata

\$8.95

\$8.95

\$8.95

\$8.95

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.

VEGETARIONO



\$8.95

\$**Q**.95

\$8.95

\$8.95

Fettuccine Alfredo

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

Fettuccine Con Vegetali

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

Spaghetti Al Posiodoro

\$8.95 Spaghetti served with a classic Italian sauce of fresh tomato & parmesan cheese.

Spaghetti Al Pesto

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

Capellini Aglio E Olio

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

PASTA RIPIENA



Ravioli Alla Panna

Homemade pockets of pasta stuffed with cheeses, veal, prosciutto & chicken then topped with a light cream sauce. \$8.95

\$8.95

\$8.95

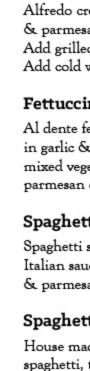
Tortellino

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

Ravioli Bolognese

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

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





PASTA **AMÓRE**

SURF & TURF

Served with linguine sautéed with spinach, garlic & olive oil	\$38 ^{.95}	
Choose One Surf Lobster Chilean Sea bass Red Snapper Choose One Turf Beef Tenderloin Lamb Chops Venison Antipasti	3000	
Prosciutto, Mozzarella & Tomato	\$ 8 .95	
Authentic Italian ham, fresh mozzarella, ripe tomato, fresh basil & olive oil.		
Avocado E Gamberi Jumbo shrimp with sliced avocado	\$8.95	
& 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 Strawberries, pecans & feta cheese on a bed of spinach with balsamic Italian dressing.	\$8 .95	Caesar Salad Crisp romaine lettuce, croutons, parmesan cheese & classic Caesar & dressing.	\$8 ^{.95}
Insalata Villa Ravenna Fresh saki greens. Celery. Tomato. Onion. Avocado & homemade Italian dressing. Add hearts of palm.	\$8 .95	Avocado Salad Sliced ripe avocados served over fresh greens topped with our homemade Italian dressing. Add hearts of palm.	\$8.95
Insalata Internale Fresh spinach, tomato, onion, asparagus & homemade Italian dressing.	\$8 .95		

ZUPPA PASTA

beefy broth.

Chupin	\$8 ^{.95}	Pasta Fagioli	\$8 ^{.95}
Red snapper is featured in this de house-made soup.	elicious,	Homemade bean soup with pasta.	
Minestrone	\$8 ^{.95}	Crema Di Funghi House-made cream of mushroom se	\$8.95 oup.
Fresh vegetable soup in a light			oup.
chicken broth.		Zuppa Di Mare	\$8 ^{.95}
Zuppa Di Cipolla	\$8.95	A cream-based soup with lobster sh topped with chives.	rimp
Hearty onion soup made with a r	ich,		

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

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

Vitello Osso Buco

Tender, fresh veal shank braised in wine \$8.95 served with a side of Italian risotto & sautéed mushrooms.

Vitello Alla Marsala

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

Vitello Cordon Blue

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

\$8.95

\$**Q**.95

\$8.95

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

POLLAME

Pollo Alla Cacciatore

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

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

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

\$8.95

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

Pan-Seared Natural Sea Scallops

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

Open Monday - Sundays 3-9РМ