

# Italian Home Cooking at Your Home or Office









## **PASTA BAR**

Choice of PENNE, FUSILLI, FARFALLE, RIGATONI, HOMEMADE GNOCCHI (+\$15/\$30)

Small serves 10-12/ Large serves 20-24

## TOMATO & BASIL 88/150

Tomato sauce, fresh basil

#### TARRABBIATA 88/150

tomato sauce, crushed red peppers, garlic , fresh parsley

#### BOLOGNESE 110/190

ground beef and aromatic vegetables slowly cooked in red wine and tomato sauce

### PORCINI MUSHROOM 155/275

Italian fresh porcini, cream, fresh parsley

#### AMATRICIANA 110/190

tomato sauce, Italian bacon, red onions

#### PESTO 110/190

basil, pine nuts, pecorino romano, parmigiano reggiano, garlic, extra virgin olive oil

#### THREE CHEESES 110/190

Italian gorgonzola, parmigiano reggiano, pecorino romano, cream, arugula

#### SALMON 155/275

- wild salmon & cherry tomatoes
- smoked salmon & cream sauce

#### **BLACK TRUFFLE 195/340**

Italian black truffle, high quality butter

## **LASAGNA**

Small serves 10-12/ Large serves 20-24

#### MEAT LASAGNA 120/215

homemade pasta sheets, bolognese sauce, besciamella sauce, parmigiano cheese

#### **VEGETARIAN LASAGNA**

- SPINACH & RICOTTA 120/215 topped with tomato sauce
- PORCINI MUSHROOM 145/260 in besciamella sauce

#### EGGPLANT PARMIGIANA 120/215

#### spring/summer only

fried eggplant, tomato sauce, fresh mozzarella, parmigiano cheese \*72h advance notice

## **SANDWICHES**

Imported cold cuts and cheeses on baquettes

MAX 3 CHOICES - 24/48 pieces

#### ASSORTED PLATTER 98/165

- Caprese (heirloom tomatoes, mozzarella, homemade pesto)
- Prosciutto, mozzarella, arugula
- Porchetta (Italian style pork belly), fontina, arugula
- Mortadella

## **SALADS**

Small serves 10-12/ Large serves 20-24

#### ARUGULA 75/128

grapes, toasted walnuts, avocado, shaved parmigiano cheese, lemon olive oil dressing

#### BUTTER LETTUCE 75/128

raisins, toasted almonds, crumbled goat cheese, rice vinaigrette dressing

#### GARDEN SALAD 58/105

mix green, tomatoes, Tuscan marinated olives, cucumbers, balsamic dressing

#### ADD GRILLED CHICKEN 60

comes on the side









## **MEAT**

Small serves 10-12/ Large serves 20-24

CHICKEN SCALOPPINE 135/240 lemon and caper sauce marsala sauce

**CHICKEN MILANESE** 135/240 pounded breaded chicken

**TURKEY MEATBALLS** 135/240 in a white wine and sage sauce

## **FISH**

Small serves 10-12/ Large serves 20-24

#### WILD SALMON FILLET 172/310

- lemon and caper sauce
- rnasted

## **SIDES**

Small serves 10-122

ROASTED VEGETABLES 65

**ROASTED BROCCOLI 65** in olive oil and garlic

MASHED POTATOES 65

**CAULIFLOWER GRATIN** 75 with besciamella sauce and parmigiano cheese

## **STARTERS**

served with homemade focaccia bread

#### CHARCUTERIE PLATE 115/195 Max 4 Choices

- speck (smoked prosciutto)
- porchetta (Italian style pork belly)
- mortadella
- · salame di Napoli
- spicy salame (Calabrese)

#### CHEESE PLATE 115/195 MAX 4 CHOICES

- grana padano.
- pecorino spicy
- pecorino truffle
- latteria
- fontina

#### CAPRESE PLATE 75/128

sliced tomatoes and your choice of mozzarella:

- fior di latte
- buffalo (Naples) 90/160

## **DESSERTS**

## TIRAMISÙ 80 serves 10/12

ladyfingers, Italian espresso, organic eggs, mascarpone cheese, topped with cocoa powder

#### HOMEMADE PIE 36

- chocolate & ricotta
- · apricot jam
- nutella

## SFOGLIATELLE NAPOLETANE 48 24 pieces

mini pastry filled with sweet ricotta cheese and candied oranges

HOMEMADE FOCACCIA BREAD IS SERVED ACCORDINGLY TO ITEMS AND AMOUNT OF FOOD ORDERED

#### **CONTACTS**:

213-315-9156 catering@pastasisters.com

#### <u>Ordering</u>

We invite you to visit our stores and our website, www.pastasisters.com, to experience the style of our food and company.

We kindly ask for 48 hours advance notice for orders, but we will do our best to fulfill all catering requests. Menu items change with the seasons and are subject to availability. We require a credit card to confirm any orders

#### CHANGES & CANCELLATIONS

If any changes on an order are made less than 48 hours in advance, we cannot guarantee that the changes can be fulfilled. Please speak to the catering manager to make these arrangements.

Any cancellations on an order must be made at least 48 hours in advance for a full refund. For those made at least 24 hours in advance, a 50% charge of the order will incur, and any cancellations made less than 24 hours in advance will incur the full charge.

#### PAPER & PLASTIC PLASTICWARE:

\$1.50 per person the set includes: dinner plate, dessert plate (if needed), fork, knife, napkin. SERVING UTENSILS: free of charge upon request.

#### DELIVERY

Food can be delivered to you seven days a week. Delivery charges are based upon distance from our kitchen. We will arrange for delivery and provide an estimate delivery fee when you place your order.