



## PASTA BAR

Small serves 10-12/ Large serves 20-24

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

### TOMATO & BASIL 88/150

Tomato sauce, fresh basil

### ARRABBIATA 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

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### MEAT LASAGNA 120/215

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

### 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 baguettes

**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

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### 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

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### 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

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### WILD SALMON FILLET 172/310

- lemon and caper sauce
- roasted

## SIDES

Small serves 10-12

### ROASTED VEGETABLES 65

### ROASTED BROCCOLI 65

in olive oil and garlic

### MASHED POTATOES 65

### CAULIFLOWER GRATIN 75

with becciamella sauce and parmigiano cheese

## STARTERS

served with homemade **focaccia** bread

### CHARCUTERIE PLATE 115/195

max 4 choices - served with black marinated olives

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

### CHEESE PLATE 115/195

max 4 choices - served with grapes

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

### CAPRESE PLATE 75/128

sliced tomatoes and your choice of mozzarella:

- fior di latte
- buffalo 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

#### ORDERING

We invite you to visit our stores and our website, [www.pastasisters.com](http://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.