



3280 Helms Ave, **Culver City** CA 90232 • 424.603.4503

FRESH PASTA

made daily with Italian flour, fresh eggs,
and extra virgin olive oil

► Choose the pasta

- FRESH SPAGHETTI 
- FRESH TAGLIATELLE 
- FRESH PAPPARDELLE 
- PENNE (dry pasta) 
- HOMEMADE GNOCCHI +2.50  **VEGAN**
VEGAN

► Choose the sauce

TOMATO AND BASIL 15

Italian tomatoes, basil, butter

ARRABBIATA (spicy) 15 **VEGAN**

Italian tomatoes, red chili flakes, garlic, parsley

BOLOGNESE 17

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

PESTO 17

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

THREE CHEESES 17

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

PORCINI MUSHROOM 19

fresh Italian porcini, cream, parsley

SALMON & CHEERY TOMATOES 18

wild salmon pieces, cherry tomatoes, tomato
sauce, basil, garlic

CLAMS 18 *SPAGHETTI ONLY

manila clams, olive oil, garlic, parsley

BOTTARGA 18 *SPAGHETTI & GNOCCHI ONLY

dry Sardinian mullet roe, olive oil, garlic

TORTELLINI 24 **HOMEMADE**

filled with beef and pork in a parmigiano
cream sauce

► Add on

ITALIAN BURRATA +5.99

only on tomato, arrabbiata, pesto and bolognese

EXTRA PASTA +4

EXTRA SAUCE +4.50

MEAT LASAGNA 18

homemade pasta sheets, bolognese sauce, silky besciamella, parmigiano reggiano

ENTRÉES *served with two sides

CHICKEN MILANESE 19

thin breaded chicken breast

CHICKEN SCALOPPINE 19

in a lemon and caper sauce

ROASTED WILD SALMON 21

► **SIDES (À LA CARTE) 7.50**

- roasted vegetables **VEGAN**
- mashed potatoes
- roasted broccoli **VEGAN**
- garden salad **VEGAN**

SALADS

ARUGULA 14.50

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

BUTTER LETTUCE 14.50

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

ADD GRILLED CHICKEN +8

SANDWICHES

CAPRESE 13

tomatoes, mozzarella, homemade pesto

PROSCIUTTO 15

prosciutto di Parma, mozzarella, arugula

PORCHETTA 14

roasted seasoned cured pork, Italian fontina
cheese, arugula

SPICY SALAME 14

spicy salame Calabrese, ricotta cheese

BREADED CHICKEN 15

breaded chicken, Italian fontina cheese,
tomatoes, butter lettuce

COLD PLATES

CAPRESE PLATE 17

Italian burrata or buffalo mozzarella,
tomatoes, Tuscan marinated olives, arugula,
extra virgin olive oil

BRESAOLA CARPACCIO 18

air dried carpaccio, arugula, shaved parmigiano
reggiano, lemon olive oil

DESSERTS

TIRAMISÙ 9

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

CHOCOLATE & RICOTTA PIE 4.5

APRICOT PIE 4.5

NUTELLA PIE 4.5

SFOGLIATELLA NAPOLETANA 5

phyllo dough pastry filled with sweet ricotta cheese and candied oranges

PANNA COTTA 6

served with homemade strawberry sauce

GELATO & SORBET **VEGAN OPTIONS**

selection and prices may vary

BEVERAGES

FLAT WATER 5

SPARKLING WATER 5

FRESH LEMONADE 4.50

add our homemade strawberry sauce +\$1

CLASSIC SODAS 3

classic coke, diet coke, sprite

SAN PELLEGRINO SODAS 4

lemon, orange, blood orange, pomegranate, clementine

COFFEE & TEA

ESPRESSO 3

MACCHIATO 3.50

AMERICANO 4.50

LATTE 6

CAPPUCCINO 6

AFFOGATO 8

one scoop of gelato, espresso shot

HOT TEA 4

earl grey, English breakfast, chamomile, jasmine green tea

WINE & BEER

BUBBLES

PROSECCO 10/38

Acinum, Veneto, Italy. nv

WHITE

PINOT GRIGIO 10/38

Torrediluna, Trentino, Italy. 2021

SAUVIGNON BLANC 11/40

Lavis, Trentino, Italy. 2021

GAVI DI GAVI 10/38

Araldica, Piemonte, Italy. 2020

CHARDONNAY 10/38

Torrediluna, Trentino, Italy. 2019

ROSÈ

NEGROAMARO 10/38

Leone De Castris, Italy. 2019

DESSERT WINE

MOSCATO D'ASTI 10/38

Marenco, Piemonte, Italy. 2021

RED

CHIANTI DOCG 10/38

Fattoria del Cerro, Toscana, Italy. 2020

SUPERTUSCAN 10/38

Poggio d'Elsa, Toscana, Italy. 2020

PINOT NOIR 12/44

Lechthaler, Trentino, Italy. 2019

MONTEPULCIANO D'ABRUZZO 11/40

Tritano Riserva, Abruzzo, Italy. 2018

BRUNELLO DI MONTALCINO 90

Camigliano, Toscana, Italy. 2017

DRAFT BEER 7.50 - 14oz

MENABREA BIONDA

lager - slightly malted
4.8% vol

MENABREA ROSSA

double malt - malted with spicy overtones
5% vol

Corkage fee: Pasta Sisters charges \$15 per bottle

Dessert fee: \$1.50 per person

We cater!

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