

We offer selection of complete gourmet meals, from appetizers through desserts everyday in our store.  
Order from our published weekly menu for any number of people with 2 days notice.

### APPETIZERS

Asian Duck Breast Rolls  
Asian Meatballs  
Asparagus Wrapped w/Prosciutto  
Asparagus Straws  
Baked Brie En Croute 3" & 5"  
Beef Tenderloin Rolls  
Buffalo Style Chicken Wings  
Cherry Tomatoes w/fresh Lobster Salad  
Cherry Tomatoes w/Boursin cheese\*  
Chicken Liver Pate  
Chicken Satay w/Snow Peas  
Clams Casino  
Classic Escargot  
Classic Pigs-in-a-Blanket  
Coconut Shrimp w/Mango Lime Chutney  
Crab Salad on Endive Leaves  
Crab Cakes w/Remoulade Sauce  
Deviled Eggs  
Endive Leaves filled w/Smoked Salmon bundles  
Frenched Lamb Chops w/Mint Pesto  
Grilled Shrimp & Basil w/Tomato Aioli  
Honey Soy Chicken Wings  
Mini Beef Wellingtons  
Mini Chicken & Roasted Corn w/Beans Quesedillas  
Mini Quiches: 5 Choices

Mushrooms stuffed w/Artichokes & Parmesan  
Mushrooms stuffed w/Maine Crabmeat  
Mushrooms stuffed w/Italian Sausage  
Oysters Rockefeller  
Pancetta wrapped Shrimp  
Panko Scallops w/Thai Curry Sauce  
Pesto & Goat Cheese stuffed Cherry Tomatoes  
Pork Sate w/Peanut-Lime Dipping Sauce  
Raspberry, Brie, Bacon & Caramelized Onion Tartlets  
Quesadillas-Beef, Chicken, or Vegetable  
Risotto Balls w/Prosciutto & Fontina Cheese  
Scallops wrapped in Bacon  
Sesame Seared Tuna w/Wasabi Caviar  
Shrimp Cocktail  
Shrimp Rolls  
Shrimp Satay wrapped w/Snow Peas  
Sliced Beef Tenderloin Crostini  
Stuffed Clams  
Spinach & Feta Cheese Puffs  
Swedish Meatballs  
Swordfish & Eggplant Kebobs  
Teriyaki Beef Skewers  
Tomato Basil Crostini  
Vegetable Spring Rolls  
Wild Mushroom & Brie Puffs

### ANTIPASTO

Caponata  
Crab & Artichoke Dip  
Fresh Mozzarella Salad  
Gardinera  
Guacamole  
Hummus  
Sicilian Olives  
Oil Cured Olives  
Mixed Olive Salad  
Mango Salsa

Marinated Artichoke Hearts  
Marinated Mushrooms  
Marinated Roasted Red Peppers  
Roasted Red Pepper Hummus  
Spicy Stuffed Banana Peppers  
Spicy Tomato Salsa  
Sun-dried Tomato Aioli  
Stuffed Cherry Peppers  
Tortilla Chips  
Assorted Crackers

### SOUP

Beef & Bean Chili  
Broccoli Bisque  
Butternut Bisque  
Caldo Verde  
Chicken Chili  
Chicken & Escarole  
Chicken & Noodle  
Chicken & Rice  
Clam Chowder  
Corn Chowder  
Cream of Broccoli  
Cuban Black Bean  
Curried Lentil  
Escarole & White Bean

Gazpacho  
Garden Vegetable w/Farro  
Italian Wedding  
Lentil Barley  
Lobster Bisque  
Minestrone  
Pasta e Fagioli  
Split Pea  
Tomato Bisque  
Tortilla Soup  
Turkey & Wild Rice  
Wild Mushroom & Rosemary  
Vegetable Beef Barley  
Vegetarian Chili

### GREEN SALADS

#### Arugula & Field Greens Salad

w/baby arugula, baby mizuna, mesclun greens, slivered almonds & crumbled goat cheese w/lemon vinaigrette

#### Asian Grilled Chicken Salad

w/an Asian Sesame Vinaigrette (grilled chicken w/red peppers & sliced almonds)

#### Caesar Salad

w/homemade croutons & Pasta Vita's Caesar Dressing

#### Cobb Salad

chopped Romaine lettuce w/turkey, avocado, bacon, celery, blue cheese, scallions & tomatoes

#### French Country Salad

(field greens w/Frisee, lardoons & crumbled Roquefort Cheese)

#### Garden Salad

(Mesclun greens, red cabbage, carrots, cucumbers, tomatoes & onions)

### OTHER SALADS

#### Asian Cole Slaw w/Toasted Sesame Seeds

#### Classic or Tuscan Potato Salad

#### Fresh Cole Slaw

#### Curried Chicken Salad

#### Egg Salad

#### Pasta Vita Chicken

#### Organic Quinoa Primavera Salad

#### Organic Quinoa Salad w/Edamame & Walnuts

#### Quinoa w/Black Beans & Tomatoes

#### Roasted Corn & Bean Salad

### PASTA SALADS

#### Asian Beef & Noodle Salad

#### Asian Chicken Salad

#### Antipasto Pasta Salad

#### Cajun Chicken Pasta Salad

#### Chicken W/Grilled Vidalia Onion & Pasta

#### Fresh Mozzarella & Tomato Pasta Salad

#### Grilled Salmon Pasta Salad

#### Greek Pasta Salad

#### Macaroni Salad

### DRESSING

#### Balsamic Vinaigrette

#### Caesar

#### Champagne Vinaigrette

#### Greek Salad

(Romaine

lettuce, Feta cheese, olives Pepperoncini peppers, cucumbers & tomatoes)

#### Grilled Chicken Caesar

w/homemade croutons with Pasta Vita Caesar Dressing

#### Gorgonzola w/Walnuts & Bacon

(Mesclun & leaf lettuces w/red onions, tomatoes, walnuts, bacon & imported Gorgonzola cheese)

#### Italian Chef Salad

(romaine, Genoa salami, turkey, sweet Capicola, Provolone cheese, onion, olives, pepperoncini, olives, hardboiled egg, olives, Italian vinaigrette)

#### Italian Chopped Salad

(romaine & radicchio, artichoke hearts, olives, chickpeas, banana peppers, onion, tomato, Sopresatta, Italian vinaigrette)

#### Spinach Salad w/Pecans & Cranberries

(baby spinach, organic dried cranberries, sliced mushrooms & toasted pecans)

#### Summer Bean Salad

#### Summer Chicken Salad

#### Tabbouleh

#### Tomato, Cucumber, Red Onion Salad

#### Tuna Salad

#### Tuna Nicoise

#### Vegetarian Chickpea Salad

#### Vine Ripe Tomatoes & Mozzarella Salad

#### Wild Rice Salad

#### Orzo & Grilled Vegetable Salad

#### Orzo & Vidalia Onion Salad

#### Pesto Pasta Salad

#### Pasta Provencale

#### Pasta Primavera

#### Seafood Pasta Salad

#### Summer Pasta Verde (with or without grilled chicken)

#### Tricolor Tortellini Salad

#### Tuna Pasta Salad

#### Cider Vinaigrette

#### Italian

#### Lemon Vinaigrette

## BEEF

Asian Flank Steak w/Himalayan Rice  
Balsamic Glazed Flank Steak w/Potatoes  
Beef Bourguignonne  
Beef Curry Pie  
Beef & Bean Burrito w/Chili Sauce & Cheese  
Beef Enchiladas  
Beef Stroganoff  
Beef Sukiyaki  
Beef Tenderloin Tips w/Rice Pilaf  
Beef Tenderloin (many choices)  
Beef Wellington  
Chili Rubbed Flank Steak  
Classic Liver & Onions w/Mashed Potatoes  
Corned Beef & Cabbage  
Curried Beef Tips w/Basmati Rice  
Flank Steak (Asian marinated) w/Red Rice  
Flank Steak w/Balsamic Glaze, Quinoa & Kale  
Flank Steak w/Roasted Red Pepper Salsa  
Flank Steak w/Chimichuri Sauce  
Flank Steak (Teriyaki) w/Fried Rice  
Grilled Flank Steak w/gril. Peppers & German Potato Salad  
Grilled Flank Steak w/Wild Mushrooms

Grilled New York Strip  
Grilled Steak Fajitas (w/Rice, pinto beans & chipotle sour cream)  
Handmade Meatballs  
London Broil w/ Twice Baked Potatoes  
Meatloaf Dinner w/Mashed Potatoes & Gravy  
Grilled Beef Tenderloin  
Grilled Beef Tenderloin (serves 1)  
Meatballs & Marinara Sauce  
Salisbury Steak Dinner  
Shepherd's Pie  
Sirloin Beef Kebobs  
Sliced BBQ Beef w/Homestyle Baked Beans  
Steak Diane  
Stuffed Peppers  
Teriyaki Beef Tenderloin Tips w/Jasmine Rice  
Teriyaki Flank Steak w/Scallion Fried Rice  
Tuscan Beef Stew  
Tuscan Short Ribs  
Yankee Pot Roast

## CHICKEN, TURKEY & DUCK

Chicken Alberto-Caramelized shallots, sun-dried tomatoes & mushrooms  
Chicken Alfredo-breast w/penne pasta & classic cream, Parmesan & egg sauce  
Chicken Alicia-breast stuffed w/spinach, artichoke hearts & pine nuts  
Chicken Apulia-breast stuffed w/roasted red peppers & smoked mozzarella in a red sauce  
Chicken Arrabbiata-boneless thighs braised w/yellow, Poblano & hot chili peppers w/tomatoes  
Chicken Balsamico-w/balsamic vinegar, garlic, onion, herbs & pancetta w/potatoes & tomatoes  
Chicken Cacciatore-boneless thighs, wild mushrooms, green peppers, onions, tomatoes & garlic  
Chicken Cordon Bleu-breast stuffed w/ham, Swiss cheese & a lemon butter sauce  
Chicken Curry-boneless thighs, onion, garlic, yogurt, coconut, mango chutney w/rice  
Chicken Enchiladas-w/scallions, jack cheese, chipotle & red peppers, cilantro, rice & chili sauce  
Chicken Francaise-breast fillets w/shallots, white wine, lemon butter sauce  
Chicken & Gnocchi-boneless thighs, braised w/tomato sauce, spinach, basil, garlic & wine w/potato & gnocchi  
Chicken Italiano-sauteed w/plum tomatoes, basil, white wine, garlic & parsley  
Chicken w/Lemon & Olives-boneless thighs Sicilian & Piccoline olives, lemon & capers  
Chicken Marengo-boneless thighs w/mushrooms, pearl onions, tomatoes, white wine & herbs  
Chicken Marsala-breast fillets with mushrooms & Marsala wine sauce  
Chicken w/Prosciutto & Rosemary-boneless thighs w/chopped tomato, garlic & wine  
Chicken alla Roma-boneless thighs, pancetta, peppers, tomatoes, onions, garlic & wine  
Chicken Saltimbocca-breast fillets w/sage, prosciutto, peppers & spinach w/Marsala wine sauce  
Chicken Scalloppine alla Parma-cutlets w/garlic, tomato, wine, prosciutto, sage & Parmesan  
Chicken Sorrento-Grilled chicken pasta, roasted garlic, sun-dried & grape tomatoes, black olives, fresh mozzarella, olive oil, basil & parsley  
Chicken Stemperata-boneless thighs, sicilian olives, pepperoncini & whole roasted garlic  
Chicken Teriyaki-boneless thighs, soy sauce, vinegar, sherry, ginger, garlic & oil over rice  
Coconut Chicken w/Mango Salsa-coconut, mango, cilantro, red onion, tomatoes & chilies  
Coq Au Vin-boneless thighs sautéed boneless thighs with red wine, pearl onions & mushrooms  
Cornish Game Hens w/apricot-citrus glaze and wild rice  
Cornish Game Hen w/Cranberry-Thyme Glaze over brown rice  
French Chicken Ratatouille-boneless thighs w/a eggplant, zucchini, peppers, tomatoes, onion, garlic, wine & herbs de Provence  
Herb Roasted Chicken-with mashed potatoes and pan gravy  
Kansas City BBQ Chicken-spiced rub, barbecue sauce & cheddar cheese aris  
Raspberry Glazed Duck Breast with Wild Rice  
Roast Duck w/Orange Glaze-half duck w/traditional orange glaze

Chicken Milanese-braised thighs ossobucco style w/tomatoes, herbs, onions, garlic w/polenta  
Chicken w/Pad Thai Noodles, bok choy, nappa cabbage, snow peas, mushrooms & chili sauce  
Chicken Palermo-lightly battered chicken breast w/olives, fresh tomatoes, eggplant & mozzarella  
Chicken Parmesan-breaded breast fillets w/marinara, mozzarella & parmesan  
Chicken Picatta-breast fillets with lemon, capers, butter & shallots in our pink sauce  
Chicken Portifino-stuffed w/Pesto sauce, sun-dried tomatoes & garlic w/Marsala wine sauce  
Chicken Pot Pie-chicken w/potatoes, corn, carrots, onions, peas, celery topped w/puff pastry  
Chicken w/Kale, boneless thighs, tomatoes, Pancetta bacon, roasted red peppers, wine & herbs

## PORK & LAMB

### African Lamb Stew

Cider-Cured Pork Chops-pan fried cider-cured pork chops w/red cabbage & apples  
Country-style BBQ Ribs-rubbed in spices & roasted in our spicy BBQ sauce w/slaw & rice  
Glazed Ham & Scalloped Potatoes-bourbon glazed spiral ham w/traditional scalloped potatoes

Glazed Pork Rib Roast-w/apricot-honey-mustard glaze w/potatoes

Kansas City Style Spare Ribs-grilled w/our BBQ sauce

Irish Lamb Stew w/barley, Guinness Stout & root vegetables

Italian Lamb Stew

Leg of Lamb seasoned w/garlic & rosemary w/Cottage Fries

Moroccan Spiced Lamb Kebobs-spices, couscous w/apricots, & lemon-mint butter  
Pork Tenderloin Chimichuri- w/lemon, parsley, onion & vinegar sauce w/mashed potatoes  
Pork Tenderloin w/Tarragon-Mustard Glaze over herbed Israeli Couscous

## VEAL

Spezzatino di Vitello-braised veal w/potatoes, peas, shallots, carrots & tomato sauce  
Spring Veal Stew-tender veal with fresh sorrel, tarragon, parsley, watercress, spinach, creme fraiche & orecchiette pasta  
Veal Alberto-cutlets with sun-dried tomatoes, sautéed mushrooms & caramelized shallots

Veal Alla Parma-cutlets with a sage, Prosciutto & Marsala sauce

Veal Artichokes, Lemon & Capers-sauteed cutlets, w/artichoke hearts, capers & fresh lemon

Veal & Peppers-tender braised veal pieces with peppers

Veal Canneloni-shredded veal w/peppers, onion, garlic, ricotta, parmesan & mozzarella rolled in pasta  
Veal DiMedici-sun-dried tomatoes & porcini in a Marsala cream sauce w/fettuccine

Roast Turkey Dinner-roasted breast w/mashed potatoes, sausage stuffing & gravy

Seared Duck Breast with a Lingonberry & Red Wine Sauce

Southern Style Chicken Tenders-boneless breast strips, deep fried

Spanish Chicken-boneless thighs, tomato, onion, cilantro, Spanish spices & black beans

Seared Duck Breast w/Cranberry Port glaze over spinach.

Stuffed Cabbage w/Turkey & Brown Rice topped w/Marinara Sauce

Turkey Tetrazzini w/spaghetti, mushrooms, celery & parmesan cheese sauce

Whole Chicken Dinners (serves 4) butterflied whole chicken w/roasted potatoes & carrots (New Orleans B.B.Q. Rub; Argentinean Garlic; Greek Lemon;

Porchetta w/Yukon Golds-Italian stuffed pork roast w/roasted Yukon Gold potatoes

Pork Chops Pizzaiola-w/red & green peppers, fresh tomatoes, garlic & olive oil over orzo

Pulled Pork Dinner-pork shoulder rubbed w/a spicy vinegar barbecue sauce w/cabbage slaw

Rack of Lamb w/Garlic, Herb & Dijon Mustard Crust

Roasted Stuffed Pork Loin-Swiss chard, roasted peppers, garlic, parmesan stuffing w/Yukon Golds

Sausage & Peppers-traditional Italian sausage with red & green peppers and onion

Sicilian Pork Chops-pan fried w/peppercorn crust, Sicilian olives, tomatoes & garlic over orzo

Southwestern Pork Stew-braised pork w/corn, carrots, onion, tomato, peppers & garlic

Stuffed Pork Loin-apricot, shallot, herb stuffing w/pan gravy over mashed potatoes

Stuffed Pork Rib Roast-w/sun-dried tomatoes, prosciutto & spinach w/garlic potatoes

White Bean Stew-w/linguica sausage, braised pork w/paprika, tomato, onion & garlic

Veal Milano-cutlets stuffed w/prosciutto and fontina cheese

Veal Oscar-cutlets, marsala demi glace, lump crabmeat, béarnaise sauce & asparagus spears

Veal Parmesan-cutlets with Parmesan, marinara sauce and mozzarella

Veal Picatta-cutlets with capers, shallots and our pink sauce

Veal Provencale-cutlets with plum tomatoes, Parmesan, garlic, parsley and olive oil

Veal Saltimbocca -cutlets w/sage, prosciutto, bell peppers & spinach in Marsala wine sauce

Veal San Marco-cutlets with radicchio & spinach and a red bell pepper sauce

Veal w/Sauteed Yellow Peppers & tomato basil cream sauce

225 Elm Street

## PASTA VITA - COMPLETE MENU

Pastavita.com

Old Saybrook, CT 06475

860-395-1452

Veal Francaise-cutlets w/white wine lemon butter sauce topped

w/fresh lemon slices

Veal Luigi-cutlets w/tarragon, plum tomatoes & Reggiano Parmesan cheese

Veal Marsala-cutlets with fresh mushrooms and a Marsala wine sauce

Veal Scalloppine-w/Artichokes, Roasted Red Peppers & Olives w/Pomodoro

Tomato Sauce

Veal Sorrento-w/pasta, fresh mozzarella, Prosciutto, eggplant, plum tomatoes & wine infused Marinara

Veal Toscana-Porcini and Cremini mushrooms & leeks over wide ribbon pasta

### SEAFOOD

Baked Boston Cod-fillet baked w/crumb crust w/rice & a Beurre

blanc sauce

Baked Cod & Plum Tomatoes-fillet w/sliced plum tomatoes, sweet onions & lemon

Baked Stuffed Shrimp w/crabmeat stuffing over rice pilaf w/Beurre

Blanc Sauce & Lemon garnish

Brazilian Style Tilapia-onions, peppers, garlic, hot peppers & tomatoes w/ brown rice & coconut sauce

Coconut Shrimp-shrimp w/a coconut crust & w/Mango Lime chutney

Coquilles St. Jacques-scallops & mushrooms w/wine, egg & cream, Parmesan & bread crumbs

Crab Cakes with Remoulade sauce

Lemon Sole-light brown butter sauce over orzo

Ginger Seared Sea Scallops-w/red peppers & spinach over

basmati rice

Grilled Halibut w/Basil Aioli-w/tomato salsa topped w/fresh basil aioli & orzo

Grilled Salmon w/Vidalia onion & tomato orzo salad topped with aruula pesto

Grilled Salmon wrapped in Spinach & Prosciutto

Grilled Shrimp Linguine-w/cherry tomatoes, asparagus & peas in a light lemon-garlic sauce

Grilled Swordfish-w/roasted garlic-tomato & herb vinagrette

Jambalaya-shrimp, chicken & Andouille sausage w/vegetables, rice & Creole seasoning

Paella Valenciana-clams, shrimp, pork & chicken over saffron rice

Poached Salmon-cold poached w/cucumber-dill sauce over fresh greens

Roasted Salmon-fillets w/Mascarpone cheese, spinach, sun-dried tomatoes & bread crumbs

Salmon w/Bernaise Sauce-white wine, tarragon, shallots, eggs & butter w/spinach & asparaaus

Salmon Capellini-w/tomatoes, leeks & shallots, pasta w/a white wine cream sauce

Salmon w/Capers, Tomatoes & Cream-over orzo

Salmon w/ Roasted Fennel & Tomatoes-with garlic & finished w/aqed balsamic vinegar

Salmon w/ Pistachio Crust-w/shallots,, fresh asparagus, olive oil, mustard & orzo w/red pepper sauce

Salmon w/ Porcini Sauce-w/Crimini & Porcini mushrooms, chives, cream, tarragon & wine w/spinach

Salmon w/Udon Noodles or Soba noodles grilled w/ginger-soy glaze & Chinese vegetables

San Francisco Cioppino-mix of fresh shellfish, perch & monk fish in a zesty tomato broth

Scallops Genovese w/snow peas & pesto

Scallops Provencale-light tomato, garlic, herb & olive oil sauce over thin spaqhetti

Seafood Fettuccine-shrimp & scallops in a light parmesan cream sauce over fettuccine

Seafood Kebobs-shrimp & scallops, grilled vegetables w/cilantro butter over rice

Seafood Newburg-Shrimp, scallops, lobster, mush., onions, brandy, cream & sherry over rice

Seafood Paella-clams, shrimp, monk fish, mussels, tilapia & calamari w/

peppers, olives & rice

Sesame Tuna Steak-seared, sesame seed crusted tuna w/wasabi aioli, rice & spinach

Shrimp Alla Vita-garlic, snowpeas, sun-dried tomatoes, mushrooms, pine nuts & olive oil over linquine

Shrimp & Scallop Creole-bell peppers, celery, onions, tomatoes, w/creole seasoning & rice

Shrimp & Scallop FraDiavolo-red peppers, celery, onion, fennel, tomatoes & wine w/pasta

Shrimp Scampi-w/garlic, tomatoes, olive oil, butter & white wine over cappellini

Shrimp Puttanesca-shrimp, tomatoes, onion, olives, capers, garlic & anchovies w/pasta

Shrimp w/Red Curry-w/onion, garlic, cilantro w/red curry paste & coconut milk & rice

Shrimp w/Vodka Sauce-w/sweet peppers & green onions in our pink vodka sauce

Swordfish Kabobs-w/yellow peppers, zucchini & mushrooms over rice w/garlic-lemon sauce

Thai Salmon w/ Stir-fried Vegetables-w/Asian vegetables & couscous w/a red curry sauce

Tilapia w/Chili-lime Butter-seared w/ancho-chili lime butter over rice w/corn & fresh cilantro

Spanish Style Tilapia-topped w/onions, tomatoes, capers, olive, cilantro & cumin w/spinach

Thai Shrimp & Chicken Curry-cilantro, garlic & onion, spicy green curry w/coconut milk

Vegetable Stuffed Sole-w/spinach, artichokes, garlic, roasted red peppers, pine nuts, wine & couscous

### EGGPLANT

Eggplant Lasagna

Eggplant Parmesan

Eggplant Rollatini

225 Elm Street  
Old Saybrook, CT 06475  
PASTA

## PASTA VITA - COMPLETE MENU

Pastavita.com  
860-395-1452

Baked Rigatoni & Sausage, Marinara Sauce & Parmesan Cheese  
Baked Rigatoni, Sausage & Smoked Mozzarella  
Baked Rigatoni Sorrentino-w/mushrooms, spinach garlic, sausage, tomato & cheese  
Baked Ziti-with marinara sauce, fresh mozzarella & Parmesan cheese  
Bucatini Amatriciana-w/pancetta, onions, plum tomatoes  
Cappellini Spagnuolo-olives, Swiss chard, plum & sun-dried tomatoes  
Chef Lou's Fettuccine-w/portobellos, mascarpone, Swiss chard & sun-dried tomatoes  
Chicken Limone-breaded cutlets topped w/fresh lemons on linguine  
Chicken Lyon-with leeks and fresh tomatoes over linguine  
Chicken & Sausage Calabrese-broccoli rabe, sausage, tomato, chicken, red peppers w/pasta  
Chicken Sorrento-w/Pasta, garlic, sun-dried & grape tomatoes, olives, mozzarella & basil  
Grilled Chicken w/Pasta & Smoked Mozzarella-w/tomatoes, onions & Swiss chard  
Grilled Chicken & Penne w/Brie-chicken strips, Brie & artichokes w/white wine  
Grilled Chicken & Penne w/Feta-chicken strips, pasta, tomatoes, garlic, asparagus & Feta  
Grilled Chicken DiMedici-w/mushrooms, sun-dried tomatoes, wine, cream & pasta  
Grilled Chicken Pepperonata-peppers, capers, tomatoes, wine, garlic & onion w/pasta  
Grilled Chicken Primavera-spring vegetables, pesto and olive oil  
Lake Como Rigatoni-pasta w/mushrooms, Prosciutto, peas arugula, Fontina, garlic & cream  
Linguine w/Fresh Vegetables-peas, cherry tomatoes, asparagus, lemon & olive oil  
Macaroni & Cheese-three cheese and Ritz cracker crumb crust  
Orzo-rice shaped pasta tossed w/olive oil, salt & pepper garnished w/scallions  
Pasta Marinara Sauce  
Pasta w/ Meatballs & Marinara Sauce  
Pasta w/ Sausage & Marinara Sauce

### LASAGNA

Cheese  
Chicken & Artichoke  
Eggplant  
Meatball & Sausage  
Vegetable  
Seafood  
Wild Mushroom & Spinach

Pasta Bolognese-w/a sauce of plum tomatoes, pancetta, pork, veal, beef, onions & wine  
Pasta Napoletan-pasta, shredded pork & plum tomatoes  
Pasta Provencale-fresh tomatoes, artichokes, capers & Asiago cheese  
Pasta Siena-w/sun-dried tomatoes, smoked mozzarella, spinach & roasted garlic w/olive oil  
Pasta w/Gorgonzola & Chicken-w/gorgonzola cheese, broccoli, peppers, garlic & chicken  
Penne Alberto-caramelized shallots, sun-dried tomatoes & mushrooms  
Penne alla Vita-asparagus, sun-dried tomatoes, artichokes w/tomato-basil cream sauce  
Pasta Puttanesca-w/fresh tomatoes, red onion, capers, oil cured olives & anchovies  
Penne w/Asparagus-fresh asparagus sautéed w/garlic & olive oil  
Penne w/Broccoli Aglio Olio-sautéed broccoli, garlic & olive oil  
Penne w/Broccoli Rabe-with or w/o sausage or plum tomatoes  
Penne w/Vodka Sauce-sweet peppers, green onions & vodka pink sauce  
Penne Palermo -roasted eggplant, tomatoes, arugula  
Sicilian Chicken-w/tomatoes, roasted red peppers, artichokes & pasta  
Spaghetti alla Carbonara w/pancetta in a parmesan cream sauce  
Spaghetti alla Genovese-pesto sauce & fresh plum tomatoes  
Spinach & Cheese Manicotti in our Marinara Sauce  
Stuffed Shells in our Marinara Sauce  
Venetian Cavatappi-grilled vegetables w/pasta, olive oil, Fontina & Parmesan  
Woodsmen's Style Pasta-w/mushrooms, red onion & pancetta, plum tomatoes, wine & cream  
Ziti w/Broccoli & Chicken-Prosciutto white wine Dijon cream sauce  
Ziti w/Broccoli, Sausage & Cream-sweet sausage w/red peppers & onions

### LASAGNA: Wheat Free

Cheese  
Meatball & Sausage  
Vegetable

### SAUCES

Amatriciana  
Bolognese  
FraDiavolo  
Marinara  
Napoletan  
Pasta Vita Marinara  
Pesto  
Pomodoro  
Puttanesca  
Roasted Garlic Cream  
Spiced Cream  
Tomato Basil Cream  
White Clam

### QUICHE

Artichoke & Fontina  
Broccoli & Cheddar  
Broccoli, Cheddar & Ham  
Mediterranean (sun-dried tomato, basil & olives)  
Onion, Bacon & Cheddar  
Spinach & Mushroom  
Traditional Lorraine

### GRAINS, POTATOES, RISOTTO & VEGETABLES

Basmati Rice  
Black Beans & Brown Rice  
Broccoli  
Broccoli Au Gratin  
Broccoli Rabe w/Garlic & olive oil  
Brown Rice Pilaf  
Butternut Squash  
Cauliflower au Gratin  
Classic Mashed Potatoes  
Classic Scalloped Potatoes  
Couscous  
Creamed Spinach  
Duchess Potatoes  
Egyptian Lentils & Himalayan Red Rice  
Escarole & White Beans  
Farro Risotto w/Roasted Vegetables & Cannellini Beans  
Fava Beans  
Fresh Vegetable Mix  
Garlic Mashed Potatoes  
Glazed Carrots  
Green Beans w/Toasted Almonds  
Grilled Vegetables  
Gruyere Scalloped Potatoes  
Herb & Cranberry Stuffing  
Homestyle B.B.Q. Baked Beans

### RAVIOLI

Artichoke & Fontina  
Asparagus & Mushroom  
Broccoli & Cheese  
Broccoli Rabe & Cheese  
Butternut Squash  
Cavatelli  
Cheese  
Crabmeat  
Gnocchi  
Gorgonzola & Walnut  
Lobster  
Meat (beef)  
Pesto  
Portabello & Spinach (Lowfat)  
Pumpkin (seasonal)  
Roasted Eggplant w/Garlic  
Roasted Red Pepper  
Sausage  
Spinach & Cheese  
Sundried Tomato & Cheese

Maple Glazed Yams w/Pecan Garnish  
Mashed Sweet Potatoes  
Pasta Vita Zucchini  
Quinoa w/Black Beans & Tomatoes  
Quinoa w/Leeks & Tomatoes  
Quinoa w/Zucchini & Garbanzo Beans  
Red Beans & Rice Pilaf  
Rice Pilaf  
Risotto  
Roasted Asparagus w/Garlic  
Roasted Brussels Sprouts  
Roasted Italian Hot Peppers  
Roasted Root Vegetables  
Roasted Yukon Gold Potatoes  
Sauteed Spinach  
Shrimp Fried Rice  
Spanish Rice  
Spinach with Farro  
Steamed Mixed Vegetables  
Sugar Snap Peas w/Carrots  
Twice-baked Potatoes  
Vegetarian Chickpea Curry w/Green Beans\*  
Vegetarian Red Beans & Rice  
Vegetarian Stuffed Peppers  
White Bean & Portobello Stew

225 Elm Street  
Old Saybrook, CT 06475

## PASTA VITA - COMPLETE MENU

Pastavita.com  
860-395-1452

### PLATTERS

Antipasto  
Baked Ham (with grained mustard & mayonnaise)  
Cold Cut - ham/turkey/Genoa/Swiss & provolone  
(with grained mustard & mayonnaise)  
Cheese & Crackers  
Fruit & Cheese  
Fruit

### BREADS

Baguettes, assorted rolls, artisan breads & garlic bread available to order

### SANDWICHES & WRAPS

**Chicken Salad**(Choice of P.V. Chicken Salad, Summer  
**Italian Combo:** Genoa Salami, Provolone Cheese,  
**Turkey,**Lettuce, Tomato w/Sundried Tomato Aiolo.  
**Ham** & Cheese (Provolone or Swiss) Lettuce, Tomato.  
**Grilled Vegetables** w/Shaded Reggiano, Parmesan  
**Grilled Chicken Breast** w/Lettuce, Tom, Red Onion, Mayo.  
**Cajun Chicken** w/Lettuce, Tom, Red Onion, Mayo.  
**Chipotle Chicken** w/lettuce, Tom, Provolone, Mayo.

**Focaccia** - flat oven-baked Italian breads

Onion, Rosemary & Parmesan  
Pepperoni, Mozzarella & Sauce  
Roasted Garlic & Gorgonzola  
Three Cheese & Tomato  
Tomato, Basil & Fresh Mozzarella  
Sausage, Spinach & Potato  
Spinach, Tomato & Parmesan  
Clam & Pancetta  
Roasted Hot Cherry Pepper & Anchovy  
Antipasto  
Broccoli & Mozzarella

### DESSERTS

Apple Crisp  
Apple Pie  
**Apple Strudel**  
Blueberry Pie  
Mixed Fruit Pie  
Strawberry Rhubarb Pie  
Peach Pie (seasonal)  
Pecan Pie (seasonal)  
Pumpkin (seasonal)  
Ricotta Pies  
Fresh-made Mini Cannoli\*  
Pasticcotti  
Pound Cakes (assorted)  
Tiramisu  
Toasted Almond Tiramisu  
Chocolate Bread Pudding

### PLATTERS

Mixed Antipasto  
Roast Turkey Breast (with mayonnaise)  
Sliced Whole Beef Tenderloin (w/horseradish-mayonnaise)  
Poached Salmon ~cold w/Cucumber-Dill Sauce  
Smoked Salmon w/egg, red onion, capers & bread  
Vegetable Crudite w/sun-dried tomato aioli

Chicken Salad, Curried Chicken Salad) w/ Lettuce, Tomato.

Prosciutto, Lettuce Olive oil.

**Egg Salad** w/ Lettuce, Tomato.

**Eggplant,** Roasted Red Pepper, Arugula.

Cheese, Arugula Balsamic Vinaigrette.

**Tuna Salad** w/ Lettuce, Tomato

**Buffalo Chicken** w/Lettuce, Tom.

**Breaded Chicken Cutlet** w/Lettuce, Tom, Mayo.

### Stromboli

Broccoli Rabe, Sausage & Mozz.  
Eggplant Parmesan  
Chicken Parmesan  
Chicken, Spinach & Mozz.  
Meatball, Peppers, Onions & Mozz.  
Meatball & Marinara Sauce  
Pepperoni & Mozzarella  
Sausage, Spinach, Potato  
Sausage, Peppers, Onions & Mozz.  
Italian Combo  
Vegetarian  
Spinach & Mozzarella

Classic Éclair

Lobster Tails

Oatmeal Raisin Cookies\*

Chocolate Chip Cookies\*

Pignoli Cookies

Hard Chocolate Cookies

S Cookies

Tostini

2lb. Italian Cookie Trays

Jordan Almonds (1/2 lb.)

Homemade Cookies

\*Anisette

\*Lemon Anginette

\*Chocolate Peanut Butter Balls

\*Milano Cookies

\*Raspberry Vienna Cookies

Cakes & Specialty Cakes

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Lemon Raspberry Bread Pudding (seasonal)  
Traditional Bread Pudding  
Pumpkin Bread Pudding (seasonal)  
Rice Pudding  
Belgian Chocolate Pudding  
Vanilla Bean Pudding

Cupcakes  
Mini Italian Pastry Platters (by the dz.)  
Cookie Trays (2 lbs. & up)  
Tarts: assorted flavors & sizes  
Scones\*  
\* (available by 1/2 dz)