

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*
Giardinera
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*
Fresh Tomato Salsa*
Sun-dried Tomato Aioli*
Stuffed Cherry Peppers*
Tortilla Chips
Assorted Crackers
Potato Chips

SOUP

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

Gazpacho*
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*

Blue Cheese

Ranch Dressing

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*

Asian Sesame Vinaigrette

Chipotle-Lime Ranch Dressing

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 chutnev 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 Scaloppine 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 *
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

Leg of Lamb seasoned w/garlic & rosemary w/rst new potatoes*

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

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

BBQ Pulled Pork -pork shoulder rubbed with barbecue sauce*

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

Veal Scaloppine-w/Artichokes, Roasted Red Peppers & Olives w/Pomodoro Tomato Sauce

225 Elm Street

Old Saybrook, CT 06475

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

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

PASTA VITA - COMPLETE MENU

Pastavita.com

860-395-1452

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 arugula 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 vinaigrette

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 & asparagus

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 spaghetti

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 linguine

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

PASTA

225 Elm Street
Old Saybrook, CT 06475

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*

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PASTA VITA - COMPLETE MENU

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SAUCES

Amatriciana
Bolognese
FraDiavolo
Marinara
Neapolitan
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
Shrimp Scampi
Spinach & Cheese
Sundried Tomato & Cheese

Maple Glazed Yams w/Pecan Garnish
Mashed Sweet Potatoes*
Pasta Vita Zucchini8
Quinoa w/Black Beans & Tomatoes8
Quinoa w/Leeks & Tomatoes8
Quinoa w/Zucchini & Garbanzo Beans8
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
Sautéed 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

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

PASTA VITA - COMPLETE MENU

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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.)

*Anisette

*Lemon Anginette

*Chocolate Peanut Butter Balls

*Milano Cookies

*Raspberry Vienna Cookies

Cakes & Specialty Cakes

225 Elm Street
Old Saybrook, CT 06475

PASTA VITA - COMPLETE MENU

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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)