

PASTA
AMORE



Taste authentic Italian cuisine and feel like you are in Italy

Appetizers

-  **Bruschetta**.....\$9.00
Chopped tomato, basil, garlic, and olive oil dressing on toasted bread
-  **Focaccia Bread**.....\$6.00
Baked with olive oil and herbs
-  **Garlic Rolls (6)**.....\$2.99
With marinara
-  **Zucchini garlic bites**.....\$6.00
Shredded zucchini with parmesan cheese and herbs
-  **Portabella Mushroom**.....\$8.99
Charbroiled portabella mushroom filled with feta, mozzarella cheese and your choice of bacon, sausage or chicken and spinach
-  **Nachorelli**.....\$8.99
Our scrumptious nachos loaded with seasoned ground beef or chicken, tomatoes, lettuce, onions, black olives, topped with shredded and nacho cheese
-  **Sausage & Peppers**.....\$8.50
Sliced Italian sausage sauteed with bell peppers, mushrooms and onions, sauteed in a white wine garlic sauce with a touch of marinara
-  **Spinach Artichoke Dip**.....\$8.50
Homemade and served with tortilla chips

Salads

-  **Caprese Salad**.....\$7.50
Fresh mozzarella cheese, tomato, pesto & basil
-  **Toree's Arugula Salad**.....\$10.50
Arugula, feta, heirloom tomatoes, fresh peaches, tossed in olive oil, drizzled with balsamic glaze and topped with roasted pine nuts *Fruit is seasonal and subject to change
-  **Angelina's House Salad**.....\$7.99
Spring mix, tomato, cucumber, red onion, mozzarella and pepperoncini. Served with Italian balsamic vinaigrette. Other dressings available on request.

-  **Spinach Salad with Salmon**.....\$19.99
8oz Norwegian salmon backed and served over a bed of fresh spinach, vine tomatoes, mushrooms, olives and red onions. Served with fresh lemon garlic herb dressing
-  **Antipasto**.....\$9.00
A crisp garden salad topped with Genoa Salami, pepperoni, and provolone

Lunch

-  **Baked Ziti**.....\$15.99
A mountain of penne pasta, chopped eggplants, ricotta cheese, and marinara baked with mozzarella
-  **Baked Manicotti**.....\$14.99
Ricotta cheese stuffed inside tubular pasta with mozzarella and marinara
Add Spinach \$2.00
-  **Tuscan Terry Pasta**.....\$17.25
Penne pasta sauteed with peas, prosciutto, fresh tomato, sun dried tomato, and fresh Italian parsley in a white wine garlic and butter sauce.
*Commonly asked for "Victor Style" creamy Fra Diavolo sauce.
*Crispy chicken for additional cost.
-  **Trio Cannelloni**.....\$16.25
Manicotti stuffed with sausage, chicken, and beef.
-  **Pasta a la Broccolini**.....\$12.99
Penne pasta sauteed with broccolini in a white garlic and butter sauce
*This dish can be made vegan
-  **Chicken Rollatini**.....\$19.25
Thinly pounded chicken cutlet rolled with prosciutto, mozzarella, sauteed spinach and pine nuts served over a bed of linguini
-  **Spaghetti with Meatballs & Sausage**.....\$15.99
A large portion of spaghetti noodles topped with one meatball and one sausage link
-  **Spaghetti Alla Puttanesca**.....\$16.00
Capers, anchovies and calamata olives in a spicy tomato sauce with spaghetti
-  **Fettuccine Alfredo**.....\$14.50
Fettuccine sauteed with our homemade alfredo cream sauce

Dinner

-  **Fettuccine Boscaiola**.....\$16.00
Sautéed mushrooms and artichoke hearts in a white cream sauce
Add chicken breast pieces \$21.00 Add prawns \$26.00
-  **Creamy Chicken Pesto**.....\$15.99
Sliced chicken sautéed with pine nuts, fresh basil, garlic and olive oil
*Traditional pesto also available
-  **Veal Parmigiana**.....\$21.99
Hand breaded veal cutlet pounded thin and topped with marinara and mozzarella
*Served with spaghetti pasta
-  **Chicken Maria Pomodora**.....\$17.99
Chopped chicken, sautéed with red peppers, tomatoes, mushrooms, garlic and fresh basil tossed in a red pomodoro sauce served over angel hair pasta.
-  **Ravioli Con Funghi**.....\$18.00
Beef ravioli and sautéed Italian ham, green peas and mushrooms in an aurora sauce
-  **Linguine Diavola**.....\$21.00
Prawns sautéed with olive oil, garlic, butter, white wine sauce and red pepper flakes
-  **Linguine Alle Vongole**.....\$22.00
Linguine tossed with clams that are sautéed in a garlic butter and wine sauce
-  **Shrimp Scampi**.....\$15.00
White shrimp sautéed with butter, garlic and basil then tossed with linguini
*Served with an antipasto salad
-  **Lasagna Classico**.....\$18.49
Prepared fresh daily with layers of pasta, parmesan, mozzarella, pecorino romano and our homemade meat sauce.
*Our meat sauce is made with pan-seared beef and Italian sausage.

Desserts

-  **Zabaglione**.....\$5.00
Made with egg yolks, sugar, and a sweet wine.
-  **Frittelle**.....\$5.00
Raisins, pine nuts, and apples
-  **Warm Italian Doughnuts**.....\$8.49
Fried doughnuts tossed in vanilla sugar
Served with raspberry or chocolate sauce

-  **Sicilian Cheesecake with Strawberry Topping**.....\$8.79
Ricotta cheesecake with a shortbread cookie crust, topped with strawberry sauce.
-  **Tiramisu**.....\$8.49
The classic Italian dessert. A layer of creamy custard set atop espresso-soaked ladyfingers

Drinks

-  **San Pellegrino Sparkling**.....\$4.39
(1 liter bottle)
-  **Bellini Peach-Raspberry Iced Tea**.....\$4.09
-  **Classic Lemonade**.....\$3.39
-  **Raspberry Lemonade**.....\$4.09
-  **ToGo Fountain Drinks**.....\$3.39
Choose from coke, Diet Coke, Coke Zero Sugar, Sprite, and Dr. Pepper



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