

DINE IN • TAKE OUT • CATERING



Authentic Italian pastas are prepared fresh daily and start with only the freshest ingredients. The pasta is perfectly paired with savory homemade sauces designed to complement and accentuate each ingredient. Eataliana Homemade Pasta brings a bit of Italy to your table through this gourmet tradition.

Pasta dishes are served with a side salad, roll and choice of sauce.

HOURS: Monday - Saturday 10AM to 8PM - Closed Sunday

RAVIOLI \$ 12.99

1. Halfmoon

Pasta stuffed with ricotta cheese, parmigiano reggiano and spinach, paired with Pesto Sauce.

2. Sunflower

Round-cut pasta stuffed with prosciutto, grana padano and ricotta cheese, paired with Butter Sage Sauce.

3. Square

Square-cut pasta stuffed with wine braised beef& pork, carrots, celery and onion, paired with Salsa Rosa.

4. Triangle

Tri-shaped pasta stuffed with gorgonzola and ricotta cheese, crushed walnuts and paired with Salsa Rosa.

5. Zucchini

Fresh pasta stuffed with zucchini, speck (premium smoked prosciutto) and ricotta cheese, perfectly complimented with Butter Sage sauce

6. 4 Cheese

Stuffed with asiago, fontina, ricotta & parmigiano.

7. Seafood

\$14.99

Ravioli stuffed with shrimp & salmon, sauteed in brandy and paired with salsa rosa and ricotta cheese.

Salads \$ 8.95

Caprese: Sliced tomatoes, mozzarella and basil, drizzled with balsamic vinaigrette.

Greek: Fresh greens, tomato, cucumber, olives and feta with oil & red wine vinegar.

Antipasto Romaine lettuce, prosciutto, salami, olives and pickled peppers with Italian dressing.

Bottled Water \$ 1.00 / Bottled Drinks \$ 2.25

BAKED PASTA \$ 13.99

8. Lasagna- Layers of pasta smothered in Salsa-Mia and bechamel sauce, with mozzarella and parmigiano.

9. Veggie Lasagna- \$12.99

Pasta layered with mushrooms, zucchini, eggplant, prepared with bechamel sauce.

10. Cannelloni- A long, wide pasta stuffed with broccoli and sausage, covered with mozzarella and bechamel white sauce.

11. Mezzemaniche & Meatballs- Meatballs, hard-boiled eggs, mozzarella and provolone cheese, béchamel, tomato sauce

Sauces

Amatriciana - bacon, tomato, onion, olive oil.

Angry Sauce (Arrabbiata)- spicy red-sauce.

Marinara-Tomatos, garlic, basil & onions.

Butter Sage - simmered white cream sauce.

Chicken Alfredo — chicken breast, heavy cream, black pepper, nutmeg, parmigiana reggiano cheese.

Creamy Mushroom - Italian sausage and mushroom in a creamy white sauce.

Pesto Sauce - extra virgin olive oil and herbs

Salsa-Mia (Bolognese) - Italian sausage, ground beef, red wine and tomato sauce.

Salsa Rosa (Palomino)- creamy red tomato sauce.

FRESH PASTA \$ 11.99

12. Pappardelle

Broad, flat pasta noodles paired with creamy mushroom sauce.

13. Mezzemaniche ("Rigatonii" egg free)

Pasta sleeves with Amatriciana sauce.

14. Strozzapreti (twisted pasta egg free)

A long thick pasta noodle covered with Salsa-mia and parmigiano reggiano cheese.

15. Linguini/Angel Hair

Flat thick egg noodles covered with marinara sauce.

16. Spaghetti & Meatballs

Noodles with ground beef & pork meatball, tomato sauce and parmigiano reggiano.

17. Fettuccine Chicken Alfredo

Flat thick egg noodles covered with chicken breast, heavy cream, black pepper, nutmeg.

18. Penne (mostaccioli)

Hollow, cylinder shaped pasta with arrabbiata sauce.

19. Spaghetti/Angel Hair Aglio&Olio \$ 9.00

Fresh noodles complemented with olive oil, garlic and lightly-spiced pepper sauce.

20. Linguini/Spaghetti with Clams \$ 14.99

Flat thick egg noodles or egg free spaghetti covered with clams, butter, parsley, sautéed with white wine

Desserts \$ 5.50

Tiramisu:

Mascarpone, coffee'd ladyfingers, cocoa.

Fruit Tiramisu:

Cream cheese custard topped with assorted fresh fruit

Two Large Cannoli (vanilla or chocolate)

Custard cream, chocolate chips, almonds.

Creme Brulee:

Rich custard topped with hard caramel