



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 10 AM to 8 PM - Closed Sunday

RAVIOLI \$ 12.99

- 1. Halfmoon**
Pasta stuffed with ricotta cheese, parmigiano reggiano and spinach, black pepper, 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, black pepper. (different sauces option)

- 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.

BAKED PASTA \$ 13.99

- 8. Lasagna-** Layers of pasta smothered in Salsa-Mia and bechamel sauce, with mozzarella and parmigiano.
- 9. Veggie Lasagna-** Pasta layered with mushrooms, zucchini, eggplant, prepared with bechamel sauce.
- 10. Cannelloni-** A long, tubular pasta stuffed with broccoli and sausage, covered with mozzarella, bechamel white sauce & marinara sauce.
- 11. Marsala Cannelloni-** A long, tubular pasta stuffed with chicken & marsala and mushrooms, covered with mozzarella, bechamel white & marinara sauce.
- 12. 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-** Tomatoes, 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.

Bottled Water \$ 0.90 / Bottled Drinks \$ 2.25

FRESH PASTA \$ 11.99

- 13. Pappardelle**
Broad, flat pasta noodles paired with creamy mushrooms sauce.
- 14. Mezzemaniche** ("Rigatoni" egg free)
Pasta sleeves with Amatriciana sauce.
- 15. Strozzapreti** (twisted pasta egg free)
A long thick pasta noodle covered with Salsa-mia and parmigiano reggiano cheese.
- 16. Linguini/Angel Hair-** Egg noodles covered with marinara sauce.
- 17. Spaghetti** (egg free) **& Meatballs**
Noodles with ground beef & pork meatball, tomato sauce and parmigiano reggiano.
- 18. Fettuccine Chicken Alfredo**
Flat thick egg noodles covered with chicken breast, heavy cream, black pepper, nutmeg.
- 19. Penne** (mostaccioli- egg free)
Hollow, cylinder shaped pasta with arrabbiata sauce.
- 20. Spaghetti/Angel Hair Aglio&Olio \$ 9.00**
Fresh noodles complemented with olive oil, garlic and lightly-spiced pepper sauce.
- 21. Linguini/Spaghetti with Clams \$ 14.99**
Flat thick egg noodles or egg free spaghetti covered with clams, butter, parsley, sauteed 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