



Starters

Fried Calamari with marinara sauce / 10.95

Stuffed Mushrooms / 8.50

Mussels (red or white sauce) / 9.95

Clams Oreganata (baked, with bread crumbs) / 9.50

Eggplant Rollatini (stuffed with ricotta, topped with tomato sauce & mozzarella) / 8.95

Fried Ravioli (stuffed with ricotta; vodka sauce) / 8.95

Soups & Salads

Soup of the Day / 3.50

Chicken Soup / 3.50

Tortellini in Brodo (meat or cheese) / 4.50

House Salad (mixed greens, tomatoes, fresh mozzarella, homemade dressing) / 5.00

Caesar Salad / 6.00

Fresh Mozzarella Salad (sliced tomatoes & roasted peppers, balsamic vinegar, olive oil) / 7.25

Tricolor Salad (arugula, endive & radicchio with dried cranberries, walnuts & shaved parmesan; balsamic vinaigrette) / 7.00

Our Story

Pasta Amore combines the cooking traditions and ingredients of Italy with creativity, providing a modern twist on timeless classics.

Our mission is to grow and learn along with our customers. In doing so, we aim to provide an atmosphere that enables this growth and fuels the passion that lives within the essence of our brand.

Nonna's Sunday Sauce

SERVED ON SUNDAY ONLY

Homemade Veal Braciolo, Hot & Sweet Italian Sausage & Meatballs slowly cooked in Alta Cucina Sauce.

Served over Rigatoni in Nonna's Casserole / 29.95

PASTA AMORE

123 Alfredo Lane,
Marinara, NJ 02562

555-555-5555

www.pastaamore.com

Free Delivery
Minimum order \$25

 @pastaamore

 Pasta Amore

always fun, always fresh
always filled with love



Pastas

Rigatoni Vodka / 10.95

Gnocchi Bolognese (homemade potato dumplings with meat sauce & touch of cream) / 11.50

Homemade Lasagna / 12.00

Linguini with Clam Sauce (red or white sauce) / 13.50

Stuffed Rigatoni (stuffed with ricotta, topped with marinara & fresh mozzarella) / 13.95

Orecchiette with Sausage & Broccoli Rabe / 14.95

Mushroom Stuffed Ravioli (in a Portobello-garlic cream sauce) / 14.95

Lobster Ravioli (served with vodka sauce) / 16.95

Canneloni di Vitello (veal-stuffed canneloni, topped with Bolognese sauce) / 18.95

Pappardelle Monte e Mare (pappardelle pasta with sauteed shrimp, mushrooms & fresh tomatoes; white wine sauce) / 17.95

Baked Manicotti (stuffed Italian cheeses, topped with marinara, crispy pancetta & mozzarella) / 16.95

Entrees

Chicken Monte Bianco (chicken breast topped with sauteed mushrooms & fresh mozzarella; garlic/white wine sauce) / 14.95

Chicken Sorrento (chicken breast topped with eggplant, prosciutto & mozzarella; light Marsala sauce) / 17.95

Chicken Traditional - Marsala, Francaise, or Parmesan / 13.95

Chicken & Broccoli Rabe (sauteed in a lemon-garlic white wine sauce) / 17.95

Chicken Rustico (chicken breast sauteed with sausage, peppers, onions, mushrooms & potatoes) / 17.95

Chicken Michael Angelo (topped with prosciutto, jumbo shrimp, fresh mozzarella in a light sherry cream sauce) / 23.95

Brasciole (veal rollatini stuffed with prosciutto, homemade sausage, pignoli nuts & Italian seasonings, in a tomato ragu) / 19.95

Veal Amore (with artichoke hearts & capers in a lemon white wine sauce) / 18.95

Veal Sorrento (scallopini topped with eggplant, prosciutto, mozzarella, in a light marsala sauce) / 19.95

Veal Traditional - Marsala, Francaise, Parmesan or Piccata / 18.95

Eggplant Rollatini (stuffed with ricotta) / 12.00

Shrimp and Scallops Scampi (over linguini) / 22.95

Shrimp - Francaise, Parmesan, or Scampi / 21.95

Grilled Atlantic Salmon (served with potatoes & vegetables) / 21.95

Pan Seared Chilean Sea Bass (served with potatoes & vegetables) / 29.95

Filet Mignon (served with potatoes & vegetables) / 32.95

Children's Menu

Kid's Pasta with One Meatball (served with fresh bread and butter) / 7.50

Kid's Ravioli (served with fresh bread and butter) / 8.95

Kid's Lasagna (served with fresh bread and butter) / 8.95

Kid's Chicken Fingers (3) (served with fries) / 7.95

Sides

Sauteed Broccoli / 5.95

Sauteed Broccoli Rabe / 5.95

Sauteed Spinach / 5.95

Side of Meatballs or Sausage / 4.95

Grilled Vegetables / 5.95

Garlic Bread / 3.50

Desserts

Apple Crumb Cake / 6.00

Chocolate Mousse Cake / 6.50

Godiva Chocolate Gelato (served in a hard chocolate shell) / 6.50

Tartufo / 5.75

Amaretto Nut Truffle / 6.25

Raspberry Burst / 6.00





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Soups & Salads

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Chicken Soup / 3.50

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House Salad (mixed greens, tomatoes, fresh mozzarella, homemade dressing) / 5.00

Caesar Salad / 6.00

Fresh Mozzarella Salad (sliced tomatoes & roasted peppers, balsamic vinegar, olive oil) / 7.25

Tricolor Salad (arugula, endive & radicchio with dried cranberries, walnuts & shaved parmesan; balsamic vinaigrette) / 7.00

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Orecchiette with Sausage & Broccoli Rabe / 14.95

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Entrees

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Chicken Sorrento (chicken breast topped with eggplant, prosciutto & mozzarella; light Marsala sauce) / 17.95

Chicken Traditional - Marsala, Francaise, or Parmesan / 13.95

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Brasciole (veal rollatini stuffed with prosciutto, homemade sausage, pignoli nuts & Italian seasonings, in a tomato ragu) / 19.95

Veal Amore (with artichoke hearts & capers in a lemon white wine sauce) / 18.95

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Veal Traditional - Marsala, Francaise, Parmesan or Piccata / 18.95

Eggplant Rollatini (stuffed with ricotta) / 12.00

Shrimp and Scallops Scampi (over linguini) / 22.95

Shrimp - Francaise, Parmesan, or Scampi / 21.95

Grilled Atlantic Salmon (served with potatoes & vegetables) / 21.95

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Children's Menu

Kid's Pasta with One Meatball (served with fresh bread and butter) / 7.50

Kid's Ravioli (served with fresh bread and butter) / 8.95

Kid's Lasagna (served with fresh bread and butter) / 8.95

Kid's Chicken Fingers (3) (served with fries) / 7.95

Sides

Sauteed Broccoli / 5.95

Sauteed Broccoli Rabe / 5.95

Sauteed Spinach / 5.95

Side of Meatballs or Sausage / 4.95

Grilled Vegetables / 5.95

Garlic Bread / 3.50

Desserts

Apple Crumb Cake / 6.00

Chocolate Mousse Cake / 6.50

Godiva Chocolate Gelato (served in a hard chocolate shell) / 6.50

Tartufo / 5.75

Amaretto Nut Truffle / 6.25

Raspberry Burst / 6.00





PASTA
AMORE

Starters

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- Stuffed Mushrooms / 8.50
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- Fried Ravioli (stuffed with ricotta; vodka sauce) / 8.95

Soups & Salads

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- House Salad (mixed greens, tomatoes, fresh mozzarella, homemade dressing) / 5.00
- Caesar Salad / 6.00
- Fresh Mozzarella Salad (sliced tomatoes & roasted peppers, balsamic vinegar, olive oil) / 7.25
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Sides

- Sauteed Broccoli / 5.95
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- Sauteed Spinach / 5.95
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- Grilled Vegetables / 5.95
- Garlic Bread / 3.50

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(Includes Choice of Vanilla or Chocolate Ice Cream Dessert)

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Desserts

Apple Crumb Cake / 6.00

Chocolate Mousse Cake / 6.50

Godiva Chocolate Gelato (served in a hard chocolate shell) / 6.50

Tartufo / 5.75

Amaretto Nut Truffle / 6.25

Raspberry Burst / 6.00

Coffee ~ Espresso ~ Cappuccino

Lipton's – Chamomile – Lemon Zinger – Earl Grey

~ Decaf Available ~

Nonna's Sunday Sauce

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Homemade Veal Braciole, Hot & Sweet Italian Sausage & Meatballs slowly cooked in Alta Cucina Sauce. Served over Rigatoni in Nonna's Casserole / 29.95

Beverages

Soft Drinks

Pepsi, Diet Pepsi, Root Beer, Loganberry,
Dr. Pepper Or Sierra Mist / \$2.79

Iced Tea (Sweet or Unsweetened) / \$2.79

Wine List

Bottle / Glass

Whites

Lander Jenkins Chardonnay
2011 Spirit Hawk, California
32 / 8

Heron Sauvignon Blanc
2011 Mendocino County, California
32 / 8

Adelsheim Rose
2012 Willamette Valley, Oregon
32 / 8

Anselmi Pinot Grigio
2012 Friuli, Italy
36 / 9

Reds

Highway 12 Cabernet
2011 Napa Valley, California
32 / 8

Pellegrine Zinfandel
2011 Santa Rosa, Sonoma County,
California
36 / 9

Banshee Pinot Noir
2012 Sonoma County, California
40 / 10

Ancient Peaks Merlot
2011 Paso Robles, California
32 / 8

A Lisa Malbec
2012 Blend, Patagonia, Argentina
40 / 10

Beer

Many Choices Available, Draft As Well As
Bottle





PASTA AMÒRE



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Coffee ~ Espresso ~ Cappuccino

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Beer

Many Choices Available, Draft As Well As
Bottle





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Sundays Only

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