

SALADS

ITALIAN

Chopped romaine lettuce served with roma tomatoes, marinated olives, red onions, croutons and our classic Italian dressing 4.95

CLASSIC CAESAR

Crisp romaine lettuce tossed with a creamy Caesar dressing, seasoned croutons and asiago cheese 4.95

INSALATA CAPRESE

Slices of fresh buffalo mozzarella layered between beefsteak tomatoes and fresh basil, topped with our balsamic glaze 6.95

FRESH GARDEN SPINACH

Garden-fresh spinach tossed with sliced mushrooms in a balsamic vinaigrette dressing, gorgonzola cheese, crisped prosciutto ham and spicy walnuts 5.95



PASTAMORÉ SPECIALTIES

PENNE ALLA FRANCISCO

Homemade Italian sausage, portabello mushrooms, plum tomatoes, calamata olives and escarole 14.95

PEAR AND RICOTTA FIOCCHETTI

Fresh diced pear and ricotta cheese filled pasta tossed in a roasted tomato coulis with fresh thyme and butter 16.95

TRIO ALLA PASTAMORÉ

A classic combination of our signature dishes: Lasagna, Chicken Piccata and Fettuccine Alfredo 17.95

DORINNE'S PASTA AND SHRIMP

Garganelli pasta, sautéed shrimp, mushrooms and diced tomatoes tossed with a spicy red pepper cream sauce 17.95

RISOTTO ANGELINA

Creamy risotto simmered with roma tomatoes, escarole and mushrooms, topped with a fresh herb tomato sauce 13.95

With a grilled chicken breast 17.95 With sautéed shrimp 18.95

WOOD OVEN ROASTED CHICKEN

Lemon and rosemary roasted chicken, served with red potatoes and roasted bell peppers 13.95

PESTO PASTA

Oak-grilled chicken and strigoli pasta tossed with a creamy alfredo pesto sauce, diced tomatoes and fresh mozzarella cheese 16.95

BAKED LASAGNA

Lasagna layered with ricotta cheese, ground beef, and a bolognese sauce. Oven-baked and topped with alfredo and marinara sauces 12.95

SEAFOOD

SALMON PROVENCALE

Pan-seared fillet of salmon served over roasted red potatoes with sautéed spinach and a garlic and herb tomato sauce 16.95

SEAFOOD FRA DIAVOLO

Jumbo shrimp, mussels, clams and fresh Atlantic cod tossed with a spicy marinara sauce over penne pasta 19.95

LINGUINI AND CLAMS

Baby clams sautéed with garlic and fresh herbs, served over linguini with your choice of a red sauce or a light cream sauce 14.95

SHRIMP SCAMPI

Sautéed jumbo shrimp served over linguini with a garlic butter and white wine sauce 18.95

MUSSELS MARINARA

Fresh black mussels steamed with onions, garlic and white wine, finished with marinara sauce and served over fettuccine 14.95

SEASONAL FRESH CATCH

Parmesan crusted fillet of fish topped with a lobster butter sauce and served with garlic mashed potatoes and green beans 17.95

GRILLED SPECIALTIES

RIB EYE STEAK*

A 12 oz. cut, grilled and served with roasted red potatoes and green beans, topped with caramelized onions and a mushroom butter 21.95

GRILLED PORK CHOP

7 oz. center cut pork chop served over roasted garlic mashed potatoes with fresh asparagus, topped with a marsala sauce 14.95

Double chop, add 5.00

FILET MIGNON*

An 8 oz. filet mignon grilled and topped with a garlic aioli, served over a rosemary potato tart with fresh asparagus 21.95

SIRLOIN STEAK*

New York strip steak topped with garlic boursin cheese, served with roasted red potatoes and bell peppers 22.95

SIDES

GREEN BEANS AND CARAMELIZED ONIONS

Fresh green beans sautéed with caramelized onions 3.95

SAUTÉED MUSHROOMS

Whole button mushrooms sautéed with garlic, herbs, shallots, sherry and heavy cream 4.95

BROCCOLI WITH ROASTED GARLIC AND LEMON

Fresh broccoli florets tossed with roasted garlic in a lemon chicken broth 2.95

ASPARAGUS

Sautéed in garlic butter and topped with shaved parmesan cheese 4.95

ITALIAN SAUSAGE

Italian pork sausage with fennel and pepper 3.95

MEATBALLS

Traditional all-beef Italian style meatballs with romano cheese 3.95

**Cooked to order. Consuming raw or undercooked items could increase your risk of foodborne illness.*