



FRESH PASTA

made daily with Italian flour, fresh eggs
and extra virgin olive oil

► Choose the pasta

- FRESH SPAGHETTI 
- FRESH TAGLIATELLE 
- FRESH PAPPARDELLE 
- PENNE (dry pasta)  VEGAN
- HOMEMADE GNOCCHI +2  VEGAN

► Choose the sauce

TOMATO AND BASIL 10.50
Italian tomatoes, basil

ARRABBIATA (spicy) 10.50 VEGAN
Italian tomatoes, red peppers, garlic, parsley

BOLOGNESE 13.50 BEST SELLER
ground beef and aromatic vegetables slowly
cooked in red wine and tomato sauce

PESTO 13.50
pine nuts, basil, parmigiano reggiano,
pecorino romano, garlic, olive oil

THREE CHEESES 12.50
Italian gorgonzola, parmigiano reggiano,
pecorino romano, cream, arugula

PORCINI MUSHROOM 16.50
fresh Italian porcini, cream, parsley

WILD SALMON 16
wild salmon, grapes tomatoes, basil, garlic

CLAMS 16 *SPAGHETTI ONLY
manila clams, olive oil, garlic, parsley

BOTTARGA 16.50 *SPAGHETTI and GNOCCHI ONLY
dry Sardinian mullet roe, garlic, olive oil

CARBONARA 16 *Sunday only!
organic eggs, Italian bacon, onions,
parmigiano, pecorino, black pepper

MEAT LASAGNA 14.50

homemade pasta sheets, bolognese sauce, silky besciamella, parmigiano reggiano

ENTRÉES *served with two sides

COTOLETTA ALLA MILANESE 15.50
thin breaded chicken breast

CHICKEN SCALOPPINE 15.50
in a lemon and caper sauce

BEEF STEW + POLENTA (one side option) 16
beef stew served with polenta Valsugana

ROASTED WILD SALMON 17.50

► **SIDES** (À LA CARTE) 5.50
roasted vegetables · mashed potatoes,
broccoli in olive oil and garlic · garden salad

SALADS

BUTTER LETTUCE 11.50
raisins, toasted almonds, crumbled goat
cheese, balsamic dressing

ARUGULA 12.50
grapes, avocado, toasted walnuts, shaved
parmigiano reggiano, lemon olive oil

ADD GRILLED CHICKEN +5.50

SANDWICHES

CAPRESE 10
tomatoes, mozzarella, homemade pesto

PROSCIUTTO 11.50 BEST SELLER
prosciutto di parma, mozzarella, arugula

PORCHETTA 11
Italian style roasted pork belly, fontina
cheese, arugula

MORTADELLA WITH PISTACHIO 10.50
mortadella with pistachio

BREADED CHICKEN 13
breaded chicken, fontina cheese, tomatoes,
butter lettuce

COLD PLATES

CAPRESE PLATE 12
Italian burrata or buffalo mozzarella,
heirloom tomatoes, Tuscan marinated olives,
arugula, extra virgin olive oil

BRESAOLA CARPACCIO 13.50
air dried beef carpaccio, arugula, shaved
parmigiano reggiano, lemon olive oil

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SUNDAY to WEDNESDAY 11:30AM - 9:30PM
THURSDAY to SATURDAY 11:30AM - 10:00PM

DESSERTS

TIRAMISÙ 7

ladyfingers, espresso, organic eggs, sugar
mascarpone cheese, cocoa powder

CHOCOLATE & RICOTTA PIE 4.5

APRICOT JAM PIE 4.5

NUTELLA PIE 4.5

SFOGLIATELLA NAPOLETANA 4.5

phyllo dough filled with sweet ricotta cheese
and candied oranges.

PANNA COTTA 3.50

served with homemade strawberry sauce

GELATO 4.50

vanilla, hazelnut

COLD DRINKS

SPRING WATER 1.50

PERRIER 2

LEMONADE 3

CHINOTTO & GAZZOSA 3.50

CLASSIC SODA 2

classic coke, diet coke, sprite

SAN PELLEGRINO SODA 2.50

orange, lemon, pomegranate, blood orange

APPLE JUICE 2.50

COFFEE & TEAS

ESPRESSO 2.75

MACCHIATO 2.75

AMERICANO 3.50

LATTE 4.50

CAPPUCCINO 4.50

AFFOGATO 5.50

vanilla / hazelnut gelato, espresso

HOT TEA 3



WINE & BEER

BUBBLES

PROSECCO 9.50 / 35

Acinum, Veneto, Italy. nv

WHITE

PINOT GRIGIO 9.50 / 35

Torrediluna, Trentino, Italy. 2017

SAUVIGNON BLANC 10.95 / 39

Torrediluna, Trentino, Italy. 2017

GAVI DI GAVI 9.95 / 36

Araldica, Piemonte, Italy. 2017

CHARDONNAY 8.95 / 32

Torrediluna, Trentino, Italy. 2017

FALANGHINA 12.50 / 45

Terredora, Campania, Italy. 2017

ROSÈ

NEGROAMARO 9 / 33

Leone De Castris, Italy. 2017

DESSERT WINE

MOSCATO D'ASTI 9.50 / 35

Marenco, Piemonte, Italy. 2018

RED

CHIANTI DOCG 8.95 / 32

Fattoria Del Cerro, Toscana, Italy. 2016

SUPERTUSCAN 8.95 / 32

Poggio D'Elsa, Toscana, Italy. 2017/18

PINOT NOIR 9.50 / 35

Lechthaler, Trentino, Italy. 2016/17

MONTEPULCIANO D'ABRUZZO 9 / 33

Valle Tritana, Abruzzo, Italy. 2016

ROSSO DI MONTALCINO 12.50 / 45

Camigliano, Toscana, Italy. 2016

BRUNELLO DI MONTALCINO 80.95

Camigliano, Toscana, Italy. 2013/2014

DRAFT BEER 7.50 - 14 OZ

MENABREA BIONDA 4.8% vol

Lager - slightly malted

MENABREA ROSSA 5% vol

Double malt - malted w/ spicy overtones