



## PASTA BAR

small serves 10-12 / large serves 20-24

Choice of: PENNE, FUSILLI, FARFALLE, RIGATONI, HOMEMADE GNOCCHI (+\$15/+30)

### TOMATO AND BASIL 77/140

tomato sauce, fresh basil

### ARRABBIATA 77/140

tomato sauce, crushed red peppers, garlic, fresh parsley

### BOLOGNESE 96/175

ground beef and aromatic vegetables slowly cooked in red wine and tomato sauce

### PORCINI MUSHROOM 135/250

Italian fresh porcini, cream, fresh parsley

### AMATRICIANA 96/175

tomato sauce, Italian bacon, red onions

### PESTO ALLA GENOVESE 96/175

fresh basil, pine nuts, pecorino romano, parmigiano reggiano, garlic, extra virgin olive oil

### THREE CHEESES 90/165

Italian gorgonzola, parmigiano reggiano, pecorino romano, cream, arugula

### SALMON 105/190

★ wild salmon & cherry tomatoes  
★ smoked salmon & cream sauce

### BLACK TRUFFLE 170/310

Italian black truffle, high quality butter

## LASAGNA

small serves 8-16 / large serves 16-32

### MEAT LASAGNA 99/185

homemade pasta sheets, bolognese sauce, besciamella sauce, parmigiano cheese

### VEGETARIAN LASAGNA

#### ★ SPINACH & RICOTTA 90/165

topped with tomato sauce

#### ★ PORCINI MUSHROOM 125/230

in besciamella sauce

### EGGPLANT PARMIGIANA 99/185

spring/summer only

fried eggplant, tomato sauce, fresh mozzarella, parmigiano cheese  
\*72h advance notice

## SANDWICHES

Imported cold cuts and cheeses on baguettes -  
MAX 3 CHOICES - 24/48 pieces

### ASSORTED PLATTER 79/145

★ Caprese (heirloom tomatoes, mozzarella, homemade pesto)

★ Prosciutto, mozzarella, arugula

★ Porchetta (Italian style pork belly), fontina, arugula

★ Mortadella

★ Salame di Napoli & stracchino

★ Spicy salame & stracchino

## SALADS

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### ARUGULA 56/100

grapes, toasted walnuts, avocado, shaved parmigiano cheese, lemon olive oil dressing

### BUTTER LETTUCE 56/100

raisins, toasted almonds, crumbled goat cheese, balsamic dressing

### GARDEN SALAD 45/82

mix green, tomatoes, Tuscan marinated olives, cucumbers, balsamic dressing

### ADD GRILLED CHICKEN 45/82

comes on the side



## MEAT

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### CHICKEN SCALOPPINE 110/202

- ★ lemon and caper sauce
- ★ marsala sauce

### CHICKEN MILANESE 110/202

pounded breaded chicken

### TURKEY MEATBALLS 110/202

in a white wine and sage sauce

## FISH

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### WILD SALMON FILLET 150/275

- ★ lemon and caper sauce
- ★ roasted

## SIDES

small serves 10-12

### ROASTED VEGETABLES 49

### ROASTED BROCCOLI 49

in olive oil and garlic

### MASHED POTATOES 49

### CAULIFLOWER GRATIN 59

with bechamel sauce and parmigiano cheese

## STARTERS

served with homemade focaccia bread

### CHARCUTERIE PLATE 90/160

MAX 4 CHOICES

- ★ speck (smoked prosciutto)
- ★ porchetta (Italian style pork belly)
- ★ mortadella
- ★ salame di Napoli
- ★ spicy salame (Calabrese)

### CHEESE PLATE 90/160

MAX 4 CHOICES

- ★ grana padano
- ★ pecorino spicy
- ★ pecorino truffle
- ★ latteria
- ★ fontina

### CAPRESE PLATE 56/100

heirloom tomatoes and your choice of mozzarella:

- ★ fior di latte
- ★ buffalo (Naples) 70/130

## DESSERTS

### TIRAMISÙ 65

serves 10/12

ladyfingers, Italian espresso, organic eggs, mascarpone cheese, topped with cocoa powder

### HOMEMADE PIE 36

- ★ chocolate & ricotta
- ★ apricot jam
- ★ nutella

### SFOGLIATELLE NAPOLETANE 48

24 / 48 pieces

mini pastry filled with sweet ricotta cheese and candied oranges

HOMEMADE FOCACCIA BREAD IS SERVED ACCORDINGLY TO ITEMS AND AMOUNT OF FOOD ORDERED

#### CONTACTS:

213-315-9156  
[catering@pastasisters.com](mailto:catering@pastasisters.com)

#### ORDERING

We invite you to visit our stores and our website, [www.pastasisters.com](http://www.pastasisters.com), to experience the style of our food and company. We kindly ask for **48 hours advance notice** for orders, but we will do our best to fulfill all catering requests. Menu items change with the seasons and are subject to availability. We require a credit card to confirm any orders.

#### CHANGES & CANCELLATIONS

If any changes on an order are made less than 48 hours in advance, we cannot guarantee that the changes can be fulfilled. Please speak to the catering manager to make these arrangements.

Any cancellations on an order must be made at least 48 hours in advance for a full refund. For those made at least 24 hours in advance, a 50% charge of the order will incur, and any cancellations made less than 24 hours in advance will incur the full charge.

#### PAPER & PLASTIC

PLASTICWARE: \$1.50 per person the set includes: dinner plate, dessert plate (if needed), fork, knife, napkin. SERVING UTENSILS: free of charge upon request.

#### DELIVERY

Food can be delivered to you seven days a week. Delivery charges are based upon distance from our kitchen. We will arrange for delivery and provide an estimate delivery fee when you place your order.