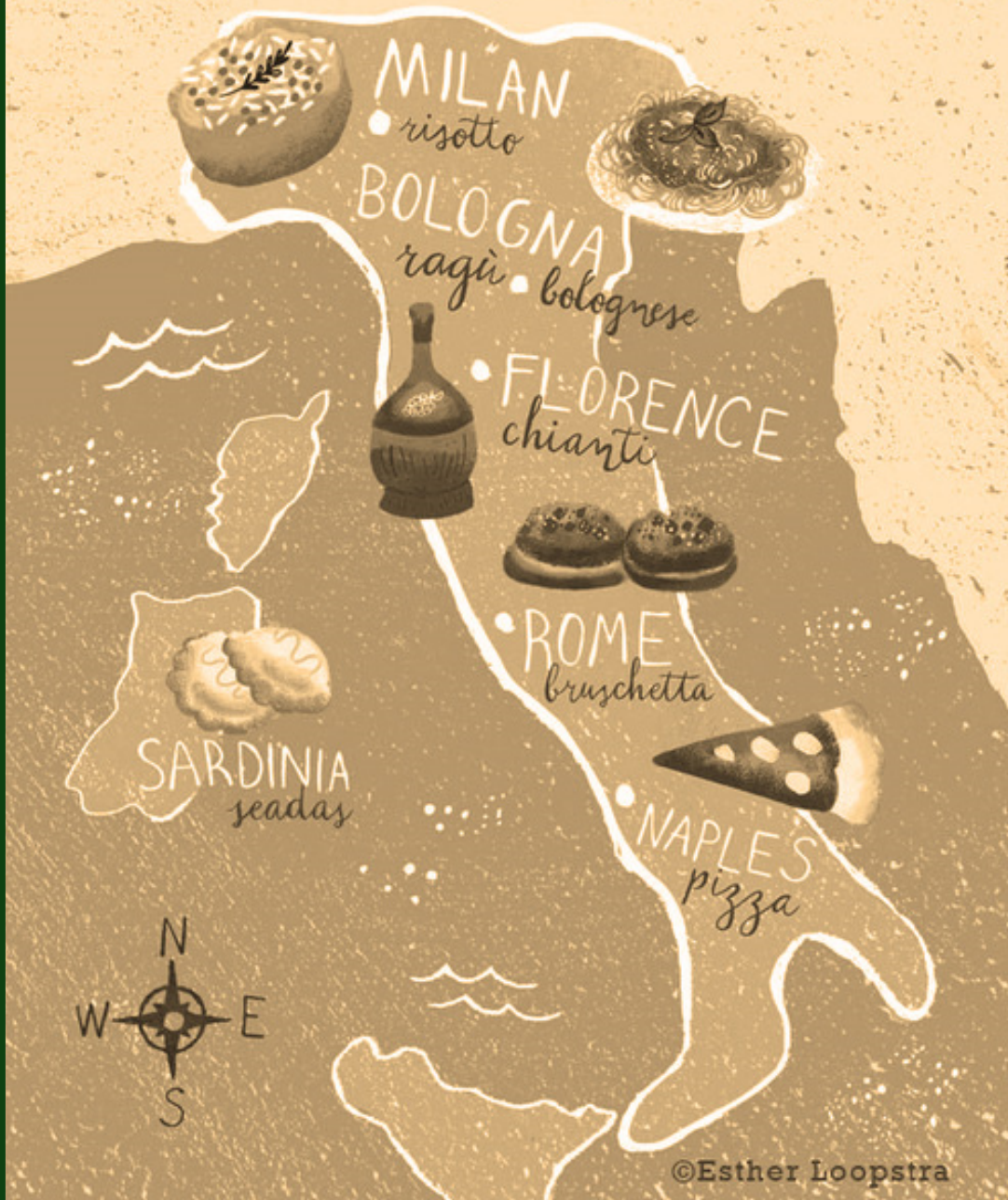


ITALIAN

cuisine



Pasquetti's
ITALIAN RESTAURANT

Antipasta



Clams & Mussels

Clams and Mussels Steamed in White Wine with Garlic, Tomato and Spices 6/12

Garlic Knots

Four Knots Tossed in Garlic Butter and Sprinkled with Parmesan Cheese 4

Seared Tuna

Lightly Seasoned with Italian Spices and Seared. Served over Sautéed Spinach with Garlic Aioli 10



Gamberetto Marinara

Large Shrimp Sautéed in our Spicy Marinara with Parmesan Crostinis 13

Mezza Luna

Breaded Mozzarella Half Moons Served with Marinara 9

Eggplant Napoleon

Pan Sautéed Eggplant Smothered with Fresh Mozzarella and Marinara 6

Appetizer Platter

Two Breaded Ravioli, Two Mezza Lunas, Breaded Calamari and Bruschetta. Served with Alfredo and Marinara for Dipping 12

Classic Calamari

Lightly Breaded and Accompanied by Marinara 8

Bruschetta Parmesan

Italian Bread Toasted with Parmesan. Served with Bruschetta Mix of Fresh Tomato, Basil, Olive Oil and Italian Herbs 6

Margherita Flatbread

Baked with Fresh Mozzarella, Tomato, Basil and our own Marinara for Dipping 6

Breaded Ravioli

Served with Marinara or Creamy Alfredo 6

Individuale Pizza

7"/14" Brushed with Garlic Butter and Dusted with Parmesan Cheese 8/14

Margherita

Fresh Tomato, Basil and Mozzarella



Suprema

Italian Sausage, Pepperoni, Prosciutto, Bell Peppers, Mushroom, Onion and Olives

Build Your Own

Select 3 Toppings: Italian Sausage, Meatballs, Zucchini, Squash, Pepperoni, Chicken, Spicy Sausage, Prosciutto, Shrimp, Scallops, Bell Pepper, Tomato, Onion, Olives, Spinach, Mushroom, and Anchovy

Seafood

Shrimp, Scallops, Alfredo and Spinach



Pasquetti Pizza

Spaghetti and Meatballs Tossed in Marinara Sauce

Vito Corleone

Spicy Sausage, Bell Pepper, Onion, Olives and Mushroom

Zuppa & Insalata

Served with Garlic Knots. Add Grilled Chicken, Shrimp, Sea Scallops, Veal, or Tuna 5

Antipasto Salad

Romaine, Tomato, Onion, Salami, Ham, Mozzarella, Black Olives and Pepperoncinis with House Dressing 7/10



Pasquetti's Insalata

Romaine, Grape Tomatoes, Bell Pepper, Bacon, House Croutons, Parmesan Cheese Drizzled with our House Dressing 6/9

Iceberg Wedge

Baby Iceberg with Crisp Prosciutto, Mozzarella, and Grape Tomatoes Drizzled with Sundried Tomato Basil Vinaigrette 7/10

Classic Caesar

Crisp Romaine, Parmesan Cheese, House Croutons with Creamy Caesar Dressing 5/7

Caprese

Fresh Tomato, Mozzarella and Basil Drizzled with Balsamic Reduction 6/9

Minestrone Tradizionale

Fresh Vegetables, Green Beans, Cannellini Beans, Fresh Basil and Parmesan 3/5

Tuscany Zuppa

Bacon, Italian Sausage, Spinach, Red Potatoes with Cream 3/5

Pasta Fagioli

Ditalini Pasta with Fresh Vegetables and Beans 3/5



Al Forno

Served with Garlic Knots and Caesar Salad.

Swap any Pasta for no Additional Charge. Gluten Free Pasta Available 2

Manicotti

Stuffed with Ricotta and Smothered in Your Choice of Sauce then Baked with a Blend of Cheeses. 10



Osso Bucco

Braised and Simmered for Hours with Carrots, Peas, Onion and Bell Peppers 25

Baked Spaghetti

Classic Spaghetti Smothered with our Meat Sauce and a Blend of Cheeses. Baked to a Bubbly, Golden Brown 10

Salsiccia Verdure

Italian Sausage Sautéed with Bell Peppers, Onion, Zucchini, Peas, Beans, Summer Squash and Marinara Smothered with a Blend of Cheese and Baked to a Bubbly, Golden Brown 13

Lasagna Tradizionale

Pasta Sheets Layered with Marinara, Ricotta, Ground Beef, Italian Sausage and Herbs then Baked to a Bubbly, Golden Brown 10 No Gluten Free Option

Seafood Au Gratin

Shrimp and Bay Scallops Smothered in our Alfredo Sauce over Penne Pasta and Baked with a Blend of Cheeses to a Bubbly, Golden Brown 20



*Consuming Raw or Undercooked Meats, Eggs and Poultry May Result in Foodborne Illnesses

Pasta Piatti



Served with Caesar Salad and Garlic Knots.

Substitute any Pasta for no Additional Charge. Gluten Free Pasta 2

Add Veal, Chicken, Sea Scallops or Shrimp to any Pasta Entree 5

Carbonara

*Linguine Pasta, Prosciutto, Parmesan
Cheese, Finished with a Whole
Farm Fresh Egg 12*



Scampi

*Cappelini Tossed with Your Choice of
Shrimp or Sea Scallops in our
Garlic Butter Sauce 18*

Spaghetti Puttanesca

*Spaghetti with Olives, Capers,
Tomato, and Garlic Tossed in Olive
Oil and White Wine 8*



Tutto di Mare

*Linguine Tossed with Shrimp, Scallops,
Crab and Mussels in Garlic Butter
Sauce or Marinara 23*

Fettuccini Alfredo

*Fettuccini Pasta Tossed with our
Creamy Alfredo Sauce 10*

Penne Salsiccia

*Pasta, Italian Sausage Sautéed
with Bell Peppers and Onion
in our own Marinara 13*

Gamberetto Linguine

*Large Shrimp Tossed with Linguine
Pasta in our Spicy Marinara. Topped
with Parmesan Cheese 18*

Pasta Primavera

*Fettuccine, Zucchini, Squash, Onion and
Mushrooms in Your Choice of Sauce 12*

Spaghetti & Meatballs

*Spaghetti Tossed in Marinara
with House Meatballs. Sprinkled
with Parmesan Cheese 10*

Cappelini Fungo

*Cappelini Pasta Tossed with Sliced
Fresh Mushrooms in a Light
Garlic Butter Sauce 8*

Pasquetti's Parmigiano

*Choice of Eggplant, Chicken or Veal
Smothered in our own Marinara
and Topped with Melted Mozzarella.
Served over a Bed of Linguine Pasta 12*



Alla Griglia

The Following Entrees are served with Caesar Salad, Garlic Knots, Fresh Seasonal Mixed Vegetable Blend and Your Choice of Roasted Rosemary Red Potatoes, Risotto or a Side of Pasta Tossed in Olive Oil and Garlic

Salmon Florentine

Lightly Seasoned and Pan Seared. Presented over Sautéed Garlic Spinach and Red Onion. Drizzled with Balsamic Reduction 18

Ribeye Dianna

Ten Ounce Ribeye Pan Seared with Fresh Mushrooms in a Brandy Cream Sauce 20

Seared Tuna

Lightly Seasoned, Seared Rare and Smothered in our Pesto Sauce 16



Filet Mignon

Eight Ounce Filet Lightly Seasoned, Char-Grilled and Topped with Garlic Butter 25

Veal Milanese

Sliced Thin, Lightly Breaded and Pan Seared. Drizzled with a White Wine Butter Sauce 15



Sea Scallops

Lightly Seasoned and Pan Seared. Drizzled with Balsamic Reduction on a Bed of Sautéed Spinach and Garlic 20

Pork Chops

Two Four Ounce Chops Lightly Seasoned and Char-Grilled to Perfection 15

Tuscany Chicken

Grilled Chicken Breast Topped With Prosciutto, Fresh Tomato, Basil and Garlic Smothered in Alfredo Sauce 13

Children/Seniors

12 and Under or 65 and Over Only Please

Manicotti

A Smaller Portions of our Ricotta Stuffed Manicotti Shells Smothered in Your Choice of Sauce 6

Spaghetti

Tossed in Butter, Marinara or Meat Sauce 5

Lasagna Tradizionale

Pasta Sheets Layered with Marinara, Ricotta, Ground Beef, Italian Sausage and Herbs then Baked to a Bubbly, Golden Brown Served in a Suitable Portion 6

Breaded Ravioli

Served with Ranch or Marinara For Dipping 6

Chicken Tenders

Lightly Breaded and Fried. Served with Ranch for Dipping and a Side of Pasta with Butter or Marinara Sauce 7

Pizza

Cheese with a Choice of Two Toppings 8

Ice Cream Sundae

Vanilla Ice Cream Topped with Chocolate Syrup and Whipped Cream 3

Floats

Select from Root Beer, Chocolate Root Beer, Pepsi, Sierra Mist, Shirley Temple, Italian Cherry or Italian Chocolate 3



*Consuming Raw or Undercooked Meats, Eggs and Poultry May Result in Foodborne Illnesses

Dolce Finale

Ice Cream

*Tri-Colored Layered Italian Spumoni or Vanilla Ice Cream 4
Make any Dessert A La Mode 2*

Tiramisu

Espresso Infused Lady Fingers Smothered with Creamy Mascarpone and Dusted with Cocoa 6

Chocolate

Decadence Cake

Layers of Chocolate Cake and Ganache Topped with Whipped Cream and Chocolate Syrup 8

Cinnamon Knots

Our Signature Knots Tossed in Butter and Sprinkled with Cinnamon Sugar. Served with Chocolate Sauce for Dipping 4



Crème Brulee

Decadent Vanilla Custard with a Caramelized Sugar Topping and a Dollop of Sweet Cream 6



Lemon Berry

Mascarpone Cake

Lemon Cake with Blueberries and Raspberries Layered with Creamy Mascarpone Drizzled with Raspberry Sauce 8

Banana's Foster

Perfect for Sharing! Fresh Banana Slices Sauteed with Butter, Banana Liquor, Spiced Rum, Brown Sugar and Cinnamon. Served over Vanilla Bean Ice Cream with Cinnamon Knots 8

Beverages

Coffee - Iced Tea - Hot Tea - Pepsi Brand Soft Drinks - Milk 2

Chocolate or Cherry Pepsi - Shirley Temple - Italian Soda 3

Root Beer or Pepsi Float - Cherry or Chocolate Italian Float 4

Per Adulto

Sangria - Spritzers - Italian Mojito - Pasquetti Cosmo - Red Eye

Black Velvet - Creamy Moscato - Vinorita - Cherry Kiss 7

Birra Importata 4

*Peroni
New Castle
Guinness
Amstel Lite
Warsteiner
Snapshot*

Vino 5

*Moscato Sweet Red Table
Reisling Lambrusco
Chardonnay Sangiovese
White Zinfandel Merlot
Malvasia Cabernet*

Birra Americano 3

*Mich Ultra
Coors Light
Miller Lite
Bud Lite
Budweiser*