

(301) 498-7878 * (301) 498-5100

PASTA PLUS CARRY OUT MENU

*** Prices subject to change without notice. *** Check out Facebook Page for Daily Specials ***

(Pasta, bread, and desserts are all homemade fresh daily on the premises)

www.pastaplusrestaurant.com info@pastaplusrestaurant.com

FAMILY MEAL FOR 4 DISCOUNT \$1.50

FAMILY MEAL FOR 6 DISCOUNT \$2.50

Family meals served with homemade Italian bread, salad and garlic bread

All pasta entrées are served with salad and homemade Italian bread

PASTA

Agnolotti alla Panna \$14.45 Stuffed with spinach and ricotta in cream sauce	Rigatoni or Penne with Sausage \$15.45 In tomato sauce (this pasta is not homemade)
Capellini Pomodoro - Angel Hair Pasta \$13.45 Served with tomato sauce (this pasta is not homemade)	Spaghetti Aglio e Olio \$12.45 Sautéed with olive oil and garlic
Crespoline - Crepes \$13.45 Stuffed with spinach and ricotta cheese in tomato sauce	Spaghetti al Pomodoro \$12.45 In tomato sauce
Fettuccine Amatriciana \$14.45 Served in a tomato sauce with bacon and onions	Spaghetti Con Salsiccia \$15.45 Served with Italian sausage in tomato sauce
Fettuccine Alfredo \$13.45 Served in cream sauce with parmesan cheese	Spaghetti con Polpette \$14.45 Served with meatballs in tomato sauce
Fettuccine Alfredo con Pollo \$16.45 Served with chicken in an Alfredo sauce	Spaghetti with Meat Sauce \$14.45
Fettuccine Norcina \$14.45 Served in a cream sauce with sausage & mushrooms	Timballo alla Teramano \$15.00 Layered Crepes with ground beef, mozzarella and tomato sauce
Fettuccine al Pomodoro \$12.45 Served in a light tomato sauce	Tortellini Aurora (Meat or Cheese) \$14.45 Stuffed with meat or cheese in a tomato cream sauce (This pasta is not homemade)
Fettuccine Verde - Spinach Fettuccine \$13.45 Served with tomato sauce, eggplant and ricotta cheese	Tortellini alla Panna (Meat or Cheese) \$15.00 Stuffed with meat or cheese in a cream sauce (This pasta is not homemade)
Gnocchi Verde - Spinach Gnocchi \$13.45 Served with onions, peas and mushrooms in a cream sauce	
Gnocchi - Dumplings w/ Tomato Sauce \$13.45 Served in a light tomato sauce with fresh mozzarella	
Lasagna \$13.45 Layered with ground beef, ricotta and tomato sauce	
Lasagna Vegetarian \$13.45 Spinach pasta layered with ricotta, peas, mushrooms and tomato sauce	
Linguine con Broccoli \$13.45 Sautéed in olive oil and garlic with broccoli	
Linguine Vegetarian \$13.45 in butter, mushrooms, zucchini and roasted red peppers	
Manicotti - Crepes \$13.45 Stuffed with ricotta & parmesan in tomato sauce	
Paglia e Fieno - Hay & Straw Pasta \$14.45 Green and white noodles, mushrooms, roasted red peppers in cream sauce	
Ravioli di Ricotta - Cheese Ravioli \$14.45 Homemade ricotta cheese ravioli in a light tomato sauce	
Ravioli Burro - Sautéed w/ Butter \$14.45 Homemade ricotta cheese ravioli in butter and parmesan cheese	
Rigatoni or Penne al Pomodoro \$12.45 In tomato sauce (this pasta is not homemade)	
Rigatoni or Penne with Meat Sauce \$14.45 (This pasta is not homemade)	
Rigatoni or Penne with Meatballs \$14.45 In tomato sauce (this pasta is not homemade)	

PASTA WITH SEAFOOD

Linguine with Calamari (Red or White) \$16.45 Squid over linguine in marinara or white wine sauce
Linguine with Clams (Red or White) \$16.45 Clams over linguine in marinara or white wine sauce
Linguine with Mussels (Red or White) \$16.45 Mussels over linguine in marinara or white wine sauce
Linguine with Shrimp (Red or White) \$18.00 Shrimp over linguine in marinara or white wine sauce
Fettuccine with Smoked Salmon \$17.45 Sautéed in butter with onions and peas in a cream sauce
Fettuccine Alfredo con Gamberi \$18.00 Fettuccine served in a cream sauce with baby shrimp
Linguine Frutti di Mare (Red or White) \$20.45 Mussels, clams, scallops, calamari & baby shrimp over linguine in a marinara or white wine sauce

SIDES ORDERS:

Garlic Bread (4 Slices) \$2.95
Meatball (1 Each) \$1.50
Sausage (1 Each) \$1.95

New Business Hours Monday to Sunday 11:30 AM to 8:00 PM

PLUS APPETIZERS

Bruschetta Pomodoro	\$6.50
Toasted bread w/ diced tomatoes, g. peppers, basil & extra virgin olive oil	
Cozze Marinara o Bianche	\$11.95
Mussels sautéed with marinara or white wine	
Calamaretti Fritti - Fried Calamari	\$12.95
Small calamari, lightly floured & fried to perfection	
Mozzarella in Carozza	\$9.95
(Sauce on the side)	
Fried mozzarella topped with an anchovy garlic cream sauce	
Mozzarella Caprese	\$8.95
Fresh mozzarella, sliced tomato, fresh basil, extra virgin olive oil, salt & pepper	
Pizza Fontina ***House favorite***	\$13.50
w/ fontina cheese only (no tomato sauce)	

PLUS SALADS

All salads include a homemade Italian roll

House Salad	\$6.50
Iceberg lettuce topped with carrots, red cabbage, tomato, and cucumber served with side of house dressing	
Spinach Salad	\$8.50
Antipasto Salad	\$9.95
A fine selection of Italian deli meats, cheeses served w/ mixed greens, seasoned with Italian dressing	
Arugola e Radicchio Salad	\$8.50
Caesar Salad	\$8.50
w/ authentic ceasar salad dressing	

Add to any Entree Salad or Pasta Dish

Goat Cheese	\$2.50
Grilled Chicken	\$3.95
Grilled Salmon	\$6.95
Baby Shrimp	\$6.95

*These items available as add-ons only, not individual sale.

PLUS SOUPS

All soups include a homemade Italian roll

12oz - 32oz

Minestrone - (Vegetable Soup)	\$6.50 - \$15.95
Pasta e Fagioli - Bean Soup w/ Pasta	\$6.50 - \$15.95
Scrippelle In Busse Alla Teramano	\$6.50 - \$15.95
Teramo's crepes in chicken broth w/ parmesan cheese	
Tortellini - (Meat or Cheese)	\$6.50 - \$15.95
Tortellini in chicken broth w/ parmesan cheese	

PLUS PIZZA

	12" SMALL	14" LARGE	16" X-LARGE
Pizza Margherita	\$10.95	\$13.95	\$15.95
Tomato sauce, mozzarella and fresh basil			
Pizza Buon-Gustaia	\$12.95	\$15.95	\$17.95
Mozzarella, sausage, pepperoni, pancetta & tomato sauce			
Pizza Rustica	\$12.95	\$15.95	\$17.95
Sausage, olives, mushrooms, sun-dried tomatoes, mozzarella cheese & tomato sauce			
Pizza Vegetariana	\$12.95	\$15.95	\$17.95
Broccoli, zucchini, eggplant, mushrooms & tomato sauce & no cheese			
Pizza Contadina	\$12.95	\$15.95	\$17.95
Pesto sauce, artichokes, sun-dried tomatoes & black olives (no cheese)			
Pizza Tricolore	\$12.95	\$15.95	\$17.95
Pesto sauce, ricotta cheese & sun-dried tomatoes			

WHITE PIZZA (No Tomato Sauce)

Focaccia	\$10.95	\$13.95	\$15.95
With olive oil, garlic, rosemary, sea salt			
Pizza Bianca	\$10.95	\$13.95	\$15.95
Extra virgin olive oil, parmesan & oregano			
Pizza Fontina	\$13.95	\$15.95	\$17.95
With imported fontina cheese (no tomato sauce)			
Pizza Michelino	\$13.95	\$15.95	\$17.95
Mozzarella, prosciuttini, sliced tomatoes, basil & extra virgin olive oil (No Tomato Sauce)			

PLUS CALZONI

Calzone Vesuvio	\$13.45
Stuffed with ricotta cheese, basil, mozzarella, Ital.sausage, pancetta	
Calzone Vegetariano	\$13.45
w/ mozzarella, ricotta cheese, eggplant, zucchini, broccoli, sun-dried tomato & basil	
Calzone alla Siciliana	\$13.45
w/ prosciuttini, mozzarella, sliced tomato and fresh basil	

Make Your Own Pizza or Calzone

	SMALL	LARGE	X-LARGE
Cheese Pizza	\$11.95	\$13.95	\$15.95
Calzone w/ 3 toppings	\$13.45		
for calzone toppings, use small pizza topping prices *** NO GOURMET TOPPINGS ***			

Choose Your Toppings Below

MEATS & CHEESES	\$1.50	\$2.50	\$3.00
Pepperoni, Italian sausage, prosciuttini ham, bacon and anchovies extra mozzarella, provolone, ricotta			
VEGETABLES:	\$1.50	\$2.50	\$3.00
Artichokes	Eggplant	Mushrooms	Sliced tomatoes
Broccoli	Fresh spinach	Onions	Sun-dried tom.
Calamata olives	Green peppers	Red B.peppers	Zucchini
GOURMET TOPPINGS:	\$2.50	\$3.50	\$3.95
Meats	Cheeses	Vegetables	
Prosciutto ceterio	Imported Fontina	Red Bell Pepper	
Pancetta ceterio	Gorgonzola		
	Goat Cheese		
	Fresh Mozzarella		

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PANINI - SANDWICHES

Grilled Sandwiches

Sandwiches are served on sliced homemade Italian bread or homemade Focaccia bread

Grilled Prosciutto and Fontina Cheese \$9.50
Prosciutto, roasted pepper, fontina cheese w/ extra virgin olive oil,

Grilled Prosciuttini and Mozzarella \$9.50
Prosciuttini ham, red bell pepper spread & fresh mozzarella w/ extra virgin olive oil,

Cold Sandwiches

Served on a choice of homemade Italian sub roll, sliced homemade Italian bread or homemade Focaccia bread

The Sorrento \$9.95
Fresh mozzarella, sliced tomatoes w/ extra virgin olive oil, pesto & fresh basil

The Siciliano \$9.95
Capicola & prosciuttini peppered ham, black olive spread & marinated eggplant w/ extra virgin olive oil, lettuce & tomato

The Emiliano \$9.95
Mortadella & prosciuttini peppered ham, marinated artichokes & extra virgin olive oil w/ lettuce & tomato

The Italo-American \$9.95
Genoa salami, capicola, prosciuttini peppered ham, provolone, fontinella cheese & Italian vinaigrette w/ lettuce & tomato

The Parma \$9.95
Prosciutto citerio, parmesan cheese, arugula salad, sliced tomato w/ extra virgin olive oil vinaigrette

The Vegetarian \$9.95
Grilled eggplant, zucchini, carrots, roasted pepper, fontinella cheese, artichoke spread, spring mix and sliced tomato w/ extra virgin olive oil,

Hot Sandwiches

Served on a homemade Italian sub roll

Meatball Sub \$9.95
Meatballs, tomato sauce & mozzarella cheese

Sausage Sub w/ Tomato Sauce \$9.95
With peppers, onions, mozzarella cheese, and tomato sauce

Sausage Sub w/ Olive Oil \$9.95
With extra virgin olive oil, green peppers, onions & mozzarella cheese

Make Your Own Sandwich

Served on a choice of homemade Italian sub roll, sliced homemade Italian bread or homemade Focaccia bread

Choose 3 of the following: \$9.95

Meats	Cheeses
Genoa Salami	Mozzarella
Mortadella	Fontinella
Prosciuttini Peppered Ham	Provolone
Deli Ham	
Capicola Imperial Ham	
Smoked Turkey	

Additional Selections: \$1.95/each
Prosciutto, sopressata, parmigiano grana, freshmozzarella, fontina, goat cheese

Spreads \$1.25/ea
Green olive, black olive, red bell pepper, pesto, artichoke

Vegetables \$1.25/ea
Roasted peppers, grilled carrots, grilled zucchini, grilled eggplant, marinated artichokes, marinated eggplant

MEATS

Served with fresh homemade Italian bread, salad and a side of pasta or vegetables.

- Pollo al Marsala - Chicken Breasts** \$15.45
Sautéed with marsala wine and mushrooms w/ touch of demiglaze sauce
- Pollo Arrabbiato - Chicken Breasts** \$15.45
In white wine, marinara sauce with hot peppers
- Pollo Cardinale - Chicken Breasts** \$15.45
In tomato sauce w/ mushrooms & a touch of cream
- Pollo Cacciatore - Chicken Breasts** \$15.45
With onions, green peppers and mushrooms in tomato sauce and white wine
- Pollo Cremoso - Chicken Breasts** \$15.45
In butter white wine, fontina cheese & plum tomatoes
- Pollo Parmigiana** \$15.45
Breaded chicken cutlet topped with tomato sauce and mozzarella cheese
- Pollo al Vino Bianco - Chicken Breasts** \$15.45
Served in butter white wine and mushrooms
- Sausage Calabrese** \$16.45
Italian sausage in white wine tomato sauce with garlic and mozzarella cheese
- Sausage Contadina** \$16.45
Italian sausage with green peppers in white wine tomato sauce
- Salsiccia Casalunga** \$16.45
Sausage served in white wine tomato sauce with green tuscany peppers
- Veal Carciofini** \$18.45
Veal scaloppine sautéed in white wine, butter, and artichokes
- Vitello alla Marsala** \$18.45
Veal scaloppine sautéed with marsala wine and mushrooms w/ touch of demiglaze sauce
- Vitello Parmigiana** \$18.45
Breaded veal cutlet topped with tomato sauce and mozzarella cheese
- Vitello Pizzaiola** \$18.45
Scaloppine of veal sautéed with white wine marinara, tomato, capers, green olives, and gherkins

PLUS

- Melanzane Parmigiana** \$15.00
Breaded eggplant baked with tomato sauce, mozzarella & parmesan cheese, Served with side of fettuccine or vegetables

SEAFOOD

Served with homemade italian bread, salad, side of pasta or vegetables.

- Salmon al Vino Bianco** \$18.00
Filet of fresh salmon in a white wine sauce with baby shrimp and mushrooms
- Gamberi Marinara - Shrimp** \$18.00
In white wine and marinara sauce
- Gamberi Fra Diavolo - Shrimp** \$18.00
In marinara sauce w/ white wine & hot peppers
- Gamberi Parmigiana** \$18.00
Breaded fried shrimp baked with mozzarella cheese and tomato sauce
- Gamberi al Vino Bianco - Shrimp** \$18.00
Sautéed in white wine, butter and garlic

DESSERTS

Single - Whole
Serving Cake

- House Cake** \$5.50 - \$39.95
Layers of sponge cake with a touch of liquers layered with chocolate and pastry cream
- Dark Chocolate Mousse Cake** \$5.50 - \$39.95
Layered sponge cake with dark chocolate mousse
- White Chocolate Mousse Cake** \$5.50 - \$39.95
Layered sponge cake with white chocolate mousse
- Tiramisu ("Pick Me Up")** \$5.50 - \$39.95
Lady Fingers dipped in coffee, a touch of liquer layered with mascarpone cheese
- Ganache Cake** \$5.50 - \$39.95
- Hazelnut Meringue Cake** \$6.95 - \$39.95
with Raspberry and Cream
- Torta di Ricotta** \$5.50 - \$39.95
Homemade ricotta cheese cake
- Zuccotto Cake** \$5.50 - \$34.95
Sponge cake with chocolate, cream and crushed almonds

Single - Family
Serving Serving

- Cannoli** \$4.50 - \$21.95
Family size serves - 6 - pieces
- Dark Chocolate Mousse Eclairs** \$5.50 - \$26.95
Family size serves - 6 - pieces
- White Chocolate Mousse Eclairs** \$5.50 - \$26.95
Family size serves - 6 - pieces
- Fresh Fruit Tart** \$5.50 - \$23.95
Family size serves - 5 - pieces
- Dolce di Latte - Caramel Custard** \$4.95 - \$24.95
Family size serves - 6 - pieces
- Profiterole - Cream Puffs** 3 FOR \$4.95 - \$25.95
Chocolate or pastry cream filling
Family size served as 18 pieces
- Zabaglione with Fresh Fruit** \$6.95 - \$37.95
Prepared with eggs, sugar whipped cream, marsala wine served with fresh berries.
Family size served as - 6 - serving

(We suggest ordering 2 days in advance for whole cakes or tarts)

BEVERAGES

- Coke, Diet Coke, Gingie Ale, Lemonate, Frute Punch, Club Soda, Ice Tea** 20oz .. \$1.95
- Coke, Diet Coke, Gingie Ale, Lemonate, Frute Punch, Club Soda, Ice Tea** 32oz .. \$2.95

Homemade Fresh Pastas

All Homemade pastas priced per LB

1 LB

Homemade Spaghetti	\$6.50
Homemade Linguine	\$6.50
Homemade Fettuccine	\$6.50
Homemade Fettuccine Verde Spinach Pasta	\$6.95
Homemade Paglio Fieno (white & green pasta)	\$6.95
Homemade Ravioli	\$9.95
Homemade Agnolotti	\$10.95

Homemade Fresh Sauces

16 oz - 32 oz

Homemade Tomato Sauce	\$4.50 - \$8.95
Homemade Marinara Sauce	\$4.50 - \$8.95
Homemade Meat Sauce	\$6.00 - \$11.95
Homemade Aurora Sauce	\$5.50 - \$10.95
Homemade Alfredo Sauce	\$7.95 - \$14.95
Homemade Salad Dressing	\$4.95 - \$9.95

HOMEMADE BREADS

Large Italian Loaf	\$3.95
Small Italian Loaf	\$1.95
Rolls (1 Roll)	\$.65
Focaccia (1 Slice)	\$1.95

Hamemade Fresh Pizza Dough

Small - Large - X-Large

Pizza Dough	\$4.95 - \$6.50 - \$8.50
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Olive Oil Extra Virgin *Italian*

250ml - 500ml - 1 Liter
Bottle - Bottle - Bottle

Ex Virgin Olive Oil Antica Italia .	\$7.50 - \$10.95 - \$16.95
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Expresso Coffee Danesi

Danessi Espresso Intaliano	8.75oz .. \$9.95
Danessi Espresso Intaliano (Decaf)	8.75oz .. \$9.95
Danessi Espresso Intaliano (Brick)	8oz .. \$7.95

De Cecco Pasta

1 LB

De Cecco Spaghetti	\$3.95
De Cecco Linguine	\$3.95
De Cecco Penne	\$3.95
De Cecco Rigatoni	\$3.95
De Cecco Zita Cut	\$3.95
De Cecco Capellini (Angel Hair)	\$3.95
De Cecco Fusilli	\$3.95
De Cecco Tubetti	\$3.95
De Cecco Spaghetti ---WHOLE WHEAT---	\$3.95
Spaghetti ---GLUTEN FREE---	1 lb \$4.95
Penne ---GLUTEN FREE---	8.81oz \$4.95

Cheeses

8 oz - 1 lb

Parmigiano Reggiano ---Weight approx. .	\$8.50 - \$16.95
Parmigiano Reggiano ---GRATED---	\$8.50 - \$16.95
Grana Padano ---Weight approximatelly .	\$6.50 - \$12.95
Grana Padano ---GRATED---	\$6.50 - \$12.95
Amercan Parmesan ---Weight approx. .	\$4.50 - \$8.95
Amercan Parmesan ---GRATED---	\$4.50 - \$8.95
Fresh Mozarella ---Ovoline---one 4 oz ..	\$2.50 Each

Balsamic Vinegar * Italian*

250ml - 500ml - 1 Liter
Bottle - Bottle - Bottle

Antica Italia	\$4.50 - \$6.95 - \$10.95
Balsamic Vinegar	

Carryout Sparkling Wine

1 Moscato D' Asti Lodali - Sparkling Sweet	\$14.95
2 Asti Spumante - Martini & Rossi	\$19.95
3 Prosecco - Siema - Sparkling Semi-Dry	\$14.95

Carryout White Wine

20 Pinot Grigio - Cavit	\$12.95
22 Pinot Grigio - Tomaiolo	\$12.95
23 Pinot Grigio - S. Margherita	\$26.95
27 Chardonnay - Santa Margherita	\$19.95
32 Orvieto Classico - Ruffino	\$12.50
33 Gavi - La Scolca	\$19.95
34 Frascati - Fontana Cantida	\$12.95
36 Bianco Villa Gemma - Masharelli	\$20.95
37 Bianco - Antinori	\$14.95

6 Pack Carryout Beers

Amstel Light..... 6 Pack	\$9.95	
Buckler	6 Pack	\$9.95
Budweiser	6 Pack	\$8.50
Heineken	6 Pack	\$9.95
Michelob	6 Pack	\$8.95
Michelob Light	6 Pack	\$8.95
Moretti..... 6 Pack	\$9.95	
Moretti La Rossa (Dark)	6 Pack	\$9.95

Carryout Red Wines

50 Monte D'Ab - Valle Tritana	\$12.95
51 Mont D'Ab - La Quercia	\$18.95
53 Monte D'Ab - Masharelli	\$14.95
54 Monte D'Ab Riserva - Bosco	\$12.95
58 Chiantia - Piccini	\$12.95
59 Chianti Peppoli - Antinori	\$23.95
60 Chianti Clas - Castello di Bossi	\$19.95
61 Chianti Ris. Duc. - Ruffino	\$23.95
66 Merlot - S. Margherita	\$22.95
68 Luna Di Luna	\$12.95
69 Cabernet - S. Margherita	\$23.95
70 Dolcetto - Madonna March di Bar	\$21.95
73 Barbera Maraia - Marchesi di Bar	\$14.95
74 Santa Cristina - Toscano	\$14.95
76 Rosso Salento - Emp. Appasim	\$18.95
Primitivo - Feudi Di San Geogorio	\$15.95

1.5 Liter House Wines

Pinot Girigio - Principato	\$16.95
Chardonnay - Siema	\$14.95
White Zinfandel - Coastal Ridge	\$15.95
Cabarnet Sauvignon - Siema	\$14.95
Marlot - Siema	\$14.95
Chianti - Placido	\$16.95
Montepulciano D'Abruzzo - Luca	\$16.95