

(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 \$15.95 Stuffed with spinach and ricotta in cream sauce	Rigatoni or Penne with Sausage \$17.50 In tomato sauce (this pasta is not homemade)
Capellini Pomodoro - Angel Hair Pasta \$14.95 Served with tomato sauce (this pasta is not homemade)	Spaghetti Aglio e Olio \$14.45 Sautéed with olive oil and garlic
Crespoline - Crepes \$14.95 Stuffed with spinach and ricotta cheese in tomato sauce	Spaghetti al Pomodoro \$14.45 In tomato sauce
Fettuccine Amatriciana \$14.95 Served in a tomato sauce with bacon and onions	Spaghetti Con Salsiccia \$17.50 Served with Italian sausage in tomato sauce
Fettuccine Alfredo \$15.95 Served in cream sauce with parmesan cheese	Spaghetti con Polpette \$16.95 Served with meatballs in tomato sauce
Fettuccine Alfredo con Pollo \$17.95 Served with chicken in an Alfredo sauce	Spaghetti with Meat Sauce \$15.95
Fettuccine Norcina \$16.95 Served in a cream sauce with sausage & mushrooms	Timballo alla Teramano \$16.95 Layered Crepes with ground beef, mozzarella and tomato sauce
Fettuccine al Pomodoro \$14.45 Served in a light tomato sauce	Tortellini Aurora (Meat or Cheese) \$16.95 Stuffed with meat or cheese in a tomato cream sauce (This pasta is not homemade)
Fettuccine Verde - Spinach Fettuccine \$14.95 Served with tomato sauce, eggplant and ricotta cheese	Tortellini alla Panna (Meat or Cheese) \$16.95 Stuffed with meat or cheese in a cream sauce (This pasta is not homemade)
Gnocchi Verde - Spinach Gnocchi \$14.95 Served with onions, peas and mushrooms in a cream sauce	
Gnocchi - Dumplings w/ Tomato Sauce \$14.95 Served in a light tomato sauce with fresh mozzarella	
Lasagna \$15.95 Layered with ground beef, ricotta and tomato sauce	
Lasagna Vegetarian \$15.95 Spinach pasta layered with ricotta, peas, mushrooms and tomato sauce	
Linguine con Broccoli \$15.95 Sautéed in olive oil and garlic with broccoli	
Linguine Vegetarian \$15.95 in butter, mushrooms, zucchini and roasted red peppers	
Manicotti - Crepes \$14.95 Stuffed with ricotta & parmesan in tomato sauce	
Paglia e Fieno - Hay & Straw Pasta \$15.95 Green and white noodles, mushrooms, roasted red peppers in cream sauce	
Ravioli di Ricotta - Cheese Ravioli \$15.95 Homemade ricotta cheese ravioli in a light tomato sauce	
Ravioli Burro - Sautéed w/ Butter \$15.95 Homemade ricotta cheese ravioli in butter and parmesan cheese	
Rigatoni or Penne al Pomodoro \$14.45 In tomato sauce (this pasta is not homemade)	
Rigatoni or Penne with Meat Sauce \$15.95 (This pasta is not homemade)	
Rigatoni or Penne with Meatballs \$16.95 In tomato sauce (this pasta is not homemade)	

PASTA WITH SEAFOOD

Linguine with Calamari (Red or White) \$17.95 Squid over linguine in marinara or white wine sauce
Linguine with Clams (Red or White) \$17.95 Clams over linguine in marinara or white wine sauce
Linguine with Mussels (Red or White) \$17.95 Mussels over linguine in marinara or white wine sauce
Linguine with Shrimp (Red or White) \$18.95 Baby shrimp over linguine in marinara or white wine sauce
Fettuccine with Smoked Salmon \$18.95 Sautéed in butter with onions and peas in a cream sauce
Fettuccine Alfredo con Gamberi \$19.95 Fettuccine served in a cream sauce with baby shrimp
Linguine Frutti di Mare (Red or White) \$22.95 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) \$1.75
Sausage (1 Each) \$2.25

New Business Hours Tuesday 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	\$12.95
Mussels sautéed with marinara or white wine	
Calamaretti Fritti - Fried Calamari	\$13.95
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	\$9.50
Fresh mozzarella, sliced tomato, fresh basil, extra virgin olive oil, salt & pepper	
Pizza Fontina 12" ***House favorite***	\$13.95
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 caesar salad dressing	

Add to any Entree Salad or Pasta Dish

Goat Cheese	\$3.00
Grilled Chicken	\$3.95
Grilled Salmon	\$7.50
Baby Shrimp	\$6.95

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

PLUS SOUPS

12oz - 32oz
(w/Roll)

Minestrone - (Vegetable Soup)	\$6.50 - \$16.50
Pasta e Fagioli - Bean Soup w/ Pasta	\$6.50 - \$16.50
Scrippelle In Busse Alla Teramano	\$6.50 - \$16.50
Teramo's crepes in chicken broth w/ parmesan cheese	
Tortellini - (Meat or Cheese)	\$6.50 - \$16.50
Tortellini in chicken broth w/ parmesan cheese	

PLUS PIZZA

	12"	14"	16"
	SMALL	LARGE	X-LARGE
Pizza Margherita	\$11.95	\$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	\$13.95
Stuffed with ricotta cheese, basil, mozzarella, Ital.sausage, pancetta	
Calzone Vegetariano	\$13.95
w/ mozzarella, ricotta cheese, eggplant, zucchini, broccoli, sun-dried tomato & basil	
Calzone alla Siciliana	\$13.95
w/ prosciuttini, mozzarella, sliced tomato and fresh basil	

Make Your Own Pizza or Calzone

	SMALL	LARGE	X-LARGE
Pizza Make Your Own	\$11.95	\$13.95	\$15.95
Includes Tomato sauce and Mozzarella cheese			
Calzone Make Your Own	\$13.95		
Calzone includes mozzarella cheese and 3 toppings (gourmet toppings not included) For calzone toppings, use small pizza topping prices			

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

Prosciutto citerio
Pancetta citerio

Cheeses

Imported Fontina
Gorgonzola
Goat Cheese
Fresh Mozzarella

Vegetables

Red Bell Pepper

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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

Genoa Salami
Mortadella
Prosciuttini Peppered Ham
Smoked Turkey

Cheeses

Mozzarella
Fontinella
Provolone

Additional Selections: \$2.50/each
Prosciutto, Parmigiano Grana, Fresh Mozzarella, Fontina, Goat Cheese

Spreads \$1.25/ea
Black olive, Red bell pepper, Pesto, Artichoke

Vegetables \$1.50/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** \$16.95
Sautéed with marsala wine and mushrooms w/ touch of demiglaze sauce
- Pollo Arrabbiato - Chicken Breasts** \$16.95
In white wine, marinara sauce with hot peppers
- Pollo Cardinale - Chicken Breasts** \$16.95
In tomato sauce w/ mushrooms & a touch of cream
- Pollo Cacciatore - Chicken Breasts** \$16.95
With onions, green peppers and mushrooms in tomato sauce and white wine
- Pollo Cremoso - Chicken Breasts** \$16.95
In butter white wine, fontina cheese & plum tomatoes
- Pollo Parmigiana** \$16.95
Breaded chicken cutlet topped with tomato sauce and mozzarella cheese
- Pollo al Vino Bianco - Chicken Breasts** \$16.95
Served in butter white wine and mushrooms
- Sausage Calabrese** \$17.95
Italian sausage in white wine tomato sauce with garlic and mozzarella cheese
- Sausage Contadina** \$17.95
Italian sausage with green peppers in white wine tomato sauce
- Salsiccia Casalunga** \$17.95
Sausage served in white wine tomato sauce with green tuscany peppers
- Veal Carciofini** \$19.95
Veal scaloppine sautéed in white wine, butter, and artichokes
- Vitello alla Marsala** \$19.95
Veal scaloppine sautéed with marsala wine and mushrooms w/ touch of demiglaze sauce
- Vitello Parmigiana** \$19.95
Breaded veal cutlet topped with tomato sauce and mozzarella cheese
- Vitello Pizzaiola** \$19.95
Scaloppine of veal sautéed with white wine marinara, tomato, capers, green olives, and gherkins

PLUS

- Melanzane Parmigiana** \$15.95
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** \$18.95
Filet of fresh salmon in a white wine sauce with baby shrimp and mushrooms
- Gamberi Marinara - Shrimp** \$19.95
In white wine and marinara sauce
- Gamberi Fra Diavolo - Shrimp** \$19.95
In marinara sauce w/ white wine & hot peppers
- Gamberi Parmigiana** \$19.95
Breaded fried shrimp baked with mozzarella cheese and tomato sauce
- Gamberi al Vino Bianco - Shrimp** \$19.95
Sautéed in white wine, butter and garlic

DESSERTS

- House Cake** \$6.50 - \$42.95
Layers of sponge cake with a touch of liquor layered with chocolate and pastry cream
- Dark Chocolate Mousse Cake** \$6.50 - \$42.95
Layered sponge cake with dark chocolate mousse
- White Chocolate Mousse Cake** \$6.50 - \$42.95
Layered sponge cake with white chocolate mousse
- Tiramisu ("Pick Me Up")** \$6.50 - \$42.95
Lady Fingers dipped in coffee, a touch of liquor layered with mascarpone cheese
- Ganache Cake** \$6.50 - \$42.95
- Hazelnut Meringue Cake** \$6.95 - \$42.95
with Raspberry and Cream
- Torta di Ricotta** \$6.50 - \$42.95
Homemade ricotta cheese cake
- Zuccotto Cake** \$6.50 - \$38.95
Sponge cake with chocolate, cream and crushed almonds
- Cannoli** \$4.95 - \$26.95
Family size serves - 6 - pieces
- Dark Chocolate Mousse Eclairs** \$5.95 - \$32.95
Family size serves - 6 - pieces
- White Chocolate Mousse Eclairs** \$5.95 - \$32.95
Family size serves - 6 - pieces
- Dolce di Latte - Caramel Custard** \$4.95 - \$26.95
Family size serves - 6 - pieces
- Profiterole - Cream Puffs** 3 FOR \$4.95 - \$27.95
Chocolate or pastry cream filling
Family size served as 18 pieces
- Zabaglione with Fresh Fruit** \$6.95 - \$38.95
Prepared with eggs, sugar whipped cream, marsala wine served with fresh berries.
Family size served as - 6 - serving

Single - Whole
Serving Cake

Single - Family
Serving 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, Lemonade, Frute Punch, Club Soda, Ice Tea** 32oz .. \$2.95

Homemade Fresh Pastas

All Homemade pastas priced per LB

	1 LB
Homemade Spaghetti	\$7.50
Homemade Linguine	\$7.50
Homemade Fettuccine	\$7.50
Homemade Fettuccine Verde Spinach Pasta	\$7.95
Homemade Paglio Fieno (white & green pasta)	\$7.95
Homemade Ravioli	\$10.95
Homemade Agnolotti	\$10.95
Homemade Frozen Gnoochi	\$7.95
Homemade Frozen Gnoochi Verde	\$7.95

Homemade Fresh Sauces

	16 oz - 32 oz
Homemade Tomato Sauce	\$4.95 - \$9.50
Homemade Marinara Sauce	\$4.95 - \$9.50
Homemade Meat Sauce	\$6.25 - \$11.95
Homemade Aurora Sauce	\$6.25 - \$11.25
Homemade Alfredo Sauce	\$8.50 - \$15.50
Homemade Salad Dressing	\$4.95 - \$10.50

HOMEMADE BREADS

Large Italian Loaf	\$4.50
Small Italian Loaf	\$2.50
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

Expresso Coffee Danesi

Danessi Espresso Italiano	8.75oz \$9.95
Danessi Espresso Italiano (Decaf)	8.75oz \$9.95

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---	\$4.95
Penne ---GLUTEN FREE---	\$4.95

Cheeses

Served by the pound

Grana Padano ---Weight approximately	\$14.95
Grana Padano ---GRATED---	\$14.95
American Parmesan ---Weight approx.	\$9.95
American Parmesan ---GRATED---	\$9.95

Fresh Cheese

Fresh Mozzarella ---Ovoline---one 4 oz ..	\$2.75 Each
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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

Balsamic Vinegar * Italian*

	250ml - 500ml - 1 Liter
	Bottle - Bottle - Bottle
Antica Italia	\$4.95 - \$6.95 - \$10.95
Balsamic Vinegar	

Carryout Sparkling Wine

111 Moscato D' Asti Lodali - Sweet	\$14.95
113 Asti Spumante - Martini & Rossi	\$19.95
115 Prosecco - Babbo Siema - Semi-Dry	\$14.95

Carryout White Wine

20 Pinot Grigio - Cavit	\$12.95
22 Gavi - Marchesi di Barolo	\$17.95
23 Pinot Grigio - S. Margherita	\$26.95
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 Toscano White	\$14.95

6 Pack Carryout Beers

Amstel Light..... 6 Pack	\$9.95
Bud Light..... 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

Carryout Red Wines

51 Mont D'Ab - La Quercia	\$18.95
53 Monte D'Ab - Masharelli	\$14.95
54 Monte D'Ab Riserva - Bosco	\$12.95
57 Montepulciano D'Abb Zaccagnini	\$19.95
58 Chianti Classico - Ruffino Aziano	\$17.95
59 Chianti Clasico Isole E Olena	\$24.95
60 Marlot - Siema	\$9.95
61 Cabarnet Sauvignon - Siema	\$9.95
68 Luna Di Luna	\$12.95
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
78 Pinot Noir - Monte Degli Angeli	\$12.95

A Special Wine From Abruzzo

86 Montepulciano - Marina Cvetic Reserva	\$29.95
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1.5 Liter Magnum House Wines

Pinot Grigio - Placido	\$16.95
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