



Pastafarian Restaurant

ANTIPASTI

INSALATA CAPRESE

Sliced tomato and fresh mozzarella cheese with pesto and grissini

INSALATA DI RUCCOLA E CAPESANTE AVVOLTO CON PROSCIUTTO GRIGLIATO

Rocket lettuce salad and grill scallops wrapped in prosciutto, served with balsamic vinaigrette

CARPACCIO DI MANZO

Beef carpaccio, served with parmesan flakes basil leaves, extra virgin olive oil and fresh ground pepper

PORTOBELLO RIPIENO ALLA FIORENTINA

Grilled Portobello mushrooms, spinach and cheese stuffed, oven roasted served on a creamy tomato sauce

ANTIPASTI DI MELANZANE, POMODORO ZUCCHINI E PROVOLONE AFUMICATTO

Grilled eggplant, tomato and zucchini topped with melted smoked provolone in a light basil

CALAMARI FRITTI ALLA ROMANA

Deep fried squid rings in served with garlic mayonnaise dressing

BRUSCHETTA DI RICCOTA E POMODORINI AL BASILICO

Garlic crostini, spread with creamy ricotta cheese and topped with marinated cherry tomatoes with olive oil and basil

ZUPPE

MINISTRA DI VERDURI

Vegetables and legume soup, flavored with pancetta and basil oil

VELLUTATA DI PATATE E PORRI

Potato and leeks creamy soup served with crispy bacon bits



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PASTA

LASAGNA ALLA EMILIANA

The traditional lasagna with meat sauce , oven baked

RAVIOLI DI PORTOBELLO E GAMBERONI

Portobello and shrimps stuffed ravioli servein a creamy walnut sauce

GNOCCHIS ALLA SORRENTINA

Plain gnocchis oven baked with tomato cherry parmesan, mozzarella and fresh basil leaves

LINGUINI ALLA LIGURE

Linguini sautéed with seafood In lobster bisque sauce

PENNE ALLA MAFIA

Diced eggplant, zucchini, olives, beef tenderloin fresh basil and chili flakes, in tomato sauce

FETTUCINNI ALFREDO

A classic with served garlic bread

PIZZA

PIZZA PEPPERONI

With mozzarella and sliced pepperoni

PIZZA CAPRICCIOSA

Tomatoes, mozzarella, artichokes, mushroom, olives & ham

PIZZA DIAVOLA

With mozzarella, sliced salami and chili flakes

PIZZA ORTELANA

Vegetarian with mozzarella, eggplant, zucchini, mushrooms, bell peppers and tomato

CALZONE AL PROSCIUTTO

Folded pizza with mozzarella, prosciutto fresh mushrooms and tomato



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PIATO PRINCIPALE

SALTIMBOCCA DE MAIALE A LA ROMANA

Pork Escalope with fresh sage in white wine

SUPREMA DI POLLO ARROSTO FARCITI CON ASPARAGI, PROSCIUTTO E FONTINA FUSA

Asparagus, prosciutto and melted fontina cheese stuffed chicken breast, in demiglace sauce

COSTOLETTA DI VITELLO A LA GRIGLIA CON RAVIOLI DI ARAGOSTA E RAGÚ DI FUNGHI ALLA GRAPPA

Grilled beef tenderloin served with lobster ravioli and mushrooms ragout in grappa liqueur

GAMBERONI AL SAMBUCA

Sautéed prawns in creamy sambuca liqueur sauce, served with grilled polenta & ratatouille

TROTA DI MARE BRASATA CON FUNGHI E VINO ROSSO CREMA DI PATATE AL'OLIO DI OLIVA

Braised sea trout with mushrooms in red wine, served with olive oil mashed potato

RISOTTO ALLA MARANES

Creamy risotto served with a seafood stewed

DOLCI

TIRAMISU

CASSATA

PANACOTTA

CANNOLIS