

PASQUALONE'S RISTORANTE

*Sit, Relax, Enjoy. All of our food is prepared to order
Please be patient so that we can continue to provide you with the best quality food possible
Ask your server about our Daily Specials, Family Style Dinners and Special Reserve Wines
Thank You
David and Lori Pasqualone*

Antipasto (Appetizers)

Bruschetta (2) Toasted Italian bread drizzled with imported virgin olive oil, Topped w/ vine ripened tomatoes and garden fresh basil.	6.	Antipasto (Serves 2) Fresh mozzarella, vine ripe tomatoes, prosciutto di parma, Genoa salami, Sopresatto salami, Capocollo, imported olives, pepperoncini, imported Fior de Sardegna cheese.	19.5
Garlic Bread with Mozzarella (2) Italian bread toasted and rubbed with fresh garlic and drizzled with imported virgin olive oil and topped with mozzarella cheese.	6.	Mussels In White Wine Sauce Sautéed in white wine, garlic, imported olive oil, vine ripe tomatoes, fresh garden parsley. Served with toast points.	17.5

Pasta Dinners

All entrees served with fresh garden salad & Italian bread

Spaghetti - with choice of red sauce	16.	Tortellini - Cheese filled with peas and mushrooms	17.5
Penne - with choice of red sauce	16.	Ravioli Portobello Mushrooms - with peas, mushrooms. Served with a creamy white sauce	23.5
Fettucini Alfredo - with creamy white sauce	17.	Gnocci (Potato Dumpling) - with choice of sauce	17.

Homemade Italian Meatballs (2)	7.5
All fresh ground veal topped with house red sauce.	

Sauces

House Red Sauce: A delicious tomato sauce (marinara) with fresh sauteed vegetables and herbs in imported olive oil.
Amatriciana Sauce: A mildly spiced sauce prepared with fresh tomatoes, sauteed onion, Habanero peppers and herbs.
Creamy White Sauce: A rich blend of real cream, butter and imported Italian cheeses.

Carne (Meat)

Consuming raw or undercooked meat may increase your risk of foodborne illness.

All entrees served with fresh garden salad & Italian bread

Veal Scalopini Top round of veal sauteed in imported olive oil, deglazed with white wine, fresh lemon, capers, fresh garden parsley.	35.	Veal Marsala Top round of veal delicately sauteed in imported olive oil, deglazed with Imported Florio Marsala Wine and heavy cream. Topped with Provolone cheese and Prosciutto di Parma.	35.
Veal Loaf Freshly ground veal made into individual loafs, stuffed with spinach, Provolone cheese, Prosciutto di Parma, hard boiled egg, toasted pine nuts, imported Fior de Sardegna cheese. Baked then topped with mushroom Marsala sauce.	33.	Veal Parmigiano Top round of veal breaded to order. Sauteed in imported olive oil topped with house red sauce and Provolone and Parmesano cheese.	34.

Pollo (Chicken)

All entrees served with fresh garden salad & Italian bread

Chicken Parmigiano Large boneless breast of chicken lightly breaded to order. Sauteed in imported olive oil, topped with house red sauce and Provolone and Parmesano Cheese.	25.5	Chicken Cutlet Large boneless breast of chicken lightly breaded to order. Sauteed in imported olive oil, topped with Prosciutto di Parma, fresh sauteed mushrooms, Provolone cheese in a mushroom Marsala sauce.	26.
Chicken Marsala Breast of chicken pieces lightly floured and sauteed in imported olive oil deglazed with imported Florio Marsala wine, heavy cream, Prosciutto di Parma and Provolone cheese.	27.		

Dolce (Dessert)

Please ask your server about our imported Gelato's and Sorbets from Italy.

Cannoli - 6.75 Gelato - 8.75 Sorbetto - 9.

Bevande (Beverages)

True Italian Cappuccino	5.	All Soft Drinks	2.
Espresso	4.	Iced Tea with Lemon	2.
American Coffee	2.	Acqua Panna & San Pellegrino	4.

For parties of six or more we have a one check policy. \$10 Plate Charge for shared meals.