

Pasta Express Co

Dinner Menu

4:00 pm - 8:00 pm

APPETIZER, SOUP OR SALAD, PASTA & 1 ENTREE \$12.95

APPETIZER, SOUP OR SALAD, PASTA & 2 ENTREE \$14.95

APPETIZER, SOUP OR SALAD, PASTA & 3 ENTREE \$16.95

Soft Drink Included

ANTIPASTO- APPETIZERS

Classic Maryland Crab Cakes

Sweet Crab Meat, Bread Crumbs to bind the Crab Meat together then fried to flaky soft perfection

Meatballs over Creamy Polenta

Homemade Meatballs served over our special creamy Polenta Sauce

Calamari Fritti

Fried Calamari deep fried in Imported Italian Virgin Olive Oil, served with a spicy or mild tomato sauce

SOUPS & SALAD

Italian Clam Chowder

Wedding
Minestrone
Pasta Fagioli

Insalata Di Cesare

Romaine Salad with Croutons & Parmesan Cheese

Insalata Tricolore

Three Color Salad - Endive, Romaine & Radicchio with Ciliegine Mozzarella Cheese

PASTA

Homemade In-House Hand Crafted Pasta

Linguini, Spaghetti, Bucatini, Penne Alla Vodka, Fettuccine Alfredo, Agnolotti, Ravioli, Cannelloni, Lasagna, Baked Ziti, Gnocchi, Risotto Basilicata

Desserts

Cannoli

Tube - Shaped Pastry Shells filled with Coffee Mascarpone - Ricotta Cheese & Pistachio Chocolate Chip Mixture

Cassatella

Deep fried sweet dough filled with Lime Ricotta & Chocolate Chip Mixture topped with Powdered Sugar

Cheese Cake

NY Style Creamy Cheese Cake

Frutti Di Zabaglione

Light Marsala Custard Cream topped with fresh Fruit

\$3.00

Panna Cotta

Fresh Fruit served over Custard Cream & topped with glazed sauce

Tiramisu

Ladyfingers dipped in Tia Maria Liquor & Espresso Coffee, layered with creamy Mascarpone Cheese & Zabaglione Custard, topped with Cocoa Powder

Zeppole Con Creme

Fried Italian Pastry dough served with Bavarian or Chocolate Mousse dipping creme

ENTREE

Primavera

Stuffed Eggplant Baked with Fresh Ricotta & Fresh Mozzarella with Classic Marinara Sauce

Eggplant Rollatini

Eggplant layered with Marinara Sauce and Fresh Mozzarella then Baked

Petto Di Pollo Al Marsala

Breast of Chicken Sautéed in light Mushroom Marsala Wine Sauce

Petto Di Pollo Francese

Breast of Chicken Sautéed in light Lemon White Wine Sauce

Chicken Parmigiana

Eggplant layered with fresh Mozzarella, topped in Classic Marinara Sauce & baked to perfection

Chicken Rollatini

Chicken marinated in Lemon Olive Oil then Breaded & stuffed with Prosciutto & Fresh Mozzarella then baked to perfection

Petto Di Pollo Parmigiana

Breast of Chicken sautéed in a Marinara Sauce and topped with Fresh Mozzarella

Scaloppine Di Vealo Francese

Breast of Veal sautéed in a light Lemon White Wine Sauce

Scaloppine Di Vealo Marsala

Breast of Veal with Mushrooms in a Marsala Wine Sauce

Scaloppine Di Vealo Parmigiana

Breast of Veal sautéed with in a Marinara Sauce and topped with Fresh Mozzarella

Cololetta (Schnitzel)

Breast of Pork sautéed and topped with Butter Garlic White Wine Sauce

Lamb or Pork Oso Bucco

Slow cooked fall off the bone Braised Shank

Pesce Francese Bianco

White Fish of the day sauteed in our light Francese White Wine Garlic Sauce

Frutti Di Mare

Classic Fisherman's stew with Scallops, Shrimp, Clams, Mussels & Calamari in a Fennel, Garlic fresh Tomato Sauce

Drinks

Soft Drinks

\$1.00

Espresso

\$2.00

Coffee & Tea

\$1.00

Cappuccino

\$3.00