

Welcome to a Place of Pastabilities!

We are so glad you're here to Taste the Pastabilities! We think you should know that although this IS a restaurant, it's more than that. It's a vibe! Our goal here is to create a PLACE. It's a place where Anything is Pastable!

Our team is ready to welcome you into this atmosphere. You can learn Italian. You can play a game at your table while you wait for your food. And honestly, you never know what will happen! We hope you enjoy the **Endless Pastabilities!**

ENDLESS PASTABILITIES THE APP'S

The Giant Meatball! / 12

Our specialty 8 ounce meatball is a delicious blend of beef, sausage, red and green peppers, and fresh parsley. It sits on a bed of rich marinara, topped with EVOO, freshly grated Parmesan, and fresh basil.

A shareable delight!

Tic-Tac-Toe Focaccia / 11

Time to play with your food! Our house-made focaccia bread is topped with cheese and your choice of 2 toppings, then baked to golden perfection and cut into squares for a fun game of Tic-Tac-Toe!

Pepperoni vs. Olives, anyone?



Build Your Bruschetta / 10

Toasted house-made focaccia slices served with a bowl of fresh, diced tomatoes, finely chopped garlic, and basil leaves, topped with a swirl of balsamic and EVOO. Pile each baguette high with the perfect amount of topping. Buono!



Caprese Bites / 9

Juicy grape tomatoes, creamy marinated mozzarella pearls, and fragrant basil. Drizzled with a rich balsamic glaze.



Mediterranean Bites / 9

Briny olives, fresh basil, artichoke hearts, juicy grape tomatoes, roasted red peppers. Drizzled with EVOO and a hint of balsamic.



Antipasto Bites / 11

Tender artichoke hearts, tangy olives, roasted red peppers, mozzarella pearls, fresh basil, tender cheese-filled tortellini, and rich slices of salami. Drizzled with EVOO and sprinkled with fresh herbs.



Stuffed Mushrooms / 12

Savory button mushrooms generously filled with Italian sausage, fresh herbs, Italian cheeses and breadcrumbs.



THE SOUPS

THE Zuppa 5 / 8

Our house favorite - savory chunks of Italian sausage, tender potatoes, and vibrant kale, all simmered to perfection in a creamy, flavorful broth.



Pasta e Fagioli 5 / 8

Tender cannellini and kidney beans, carrots, celery, onions, kale, and cavatappi pasta simmered in a zesty veggie and tomato broth. A satisfying plant-based choice!



ENDLESS PASTABILITIES

THE SALADS

Large salads served with toasted house-made focaccia bread.

Insalata della Casa 7 / 11

Our house salad - a simple and fresh mix of tender greens and juicy tomatoes, topped with shredded parmesan. Served with your choice of dressing.

Add a small to any entree / 5



Signature Caesar 8 / 12

Crisp romaine lettuce, freshly grated Parmesan, tossed in creamy Caesar dressing, and topped with house-made croutons.



Mamma Mia! 9 / 12

Roma tomatoes, tangy black olives, vibrant red onions, fresh greens, and house-baked baguette croutons, all topped with shavings of rich Parmesan cheese. Served with our Italian dressing.



50-50 Love 10 / 13

This unique salad combines tender rotini pasta with crisp romaine lettuce and grape tomatoes. Topped with thickly shredded Mozzarella and savory pepperoni. Served with a balsamic vinaigrette.

Antipasto Pasta 9

This quirky salad features tender rotini, fresh greens, tangy Kalamata olives, grape tomatoes, tender artichoke hearts, generous slices of salami, and chunks of Provolone cheese. Served with a zesty Italian dressing.



THE SANDWICHES

Served with chips or pasta salad.
Substitute Ono gluten-free roll / 2

Alfredo BLT / 14

Crisp, smoky bacon, fresh lettuce, and juicy tomato slices on rustic ciabatta slathered with our house-made garlic Alfredo sauce. Served with extra sauce. Delizioso!

The Italian Dip / 18

Slices of slow-roasted prime rib piled onto a crusty Italian sub roll. Topped with melted Provolone cheese and spicy house-made tomato jam. Served with rich, savory Au Jus.



Chicken Pesto / 16

A juicy chicken breast on our house-made rosemary focaccia bread, slathered with our fresh basil pesto and topped with Provolone.



Cheesy Veggie / 14

Fresh Mozzarella, Provolone, and Parmesan melted over seared zucchini and roasted bell peppers. Served on house-made rosemary focaccia and topped with lettuce, tomato slices, and a balsamic glaze.



Bella Italia / 16

Premium cured meats (pepperoni, salami, and ham) layered with Provolone, crisp lettuce, ripe tomatoes, red onions and creamy Italian dressing on rustic ciabatta.

Meatball Sub / 17

Thick slices of our signature GIANT meatball, cascading over our rich, house-made marinara sauce and creamy, melted Provolone on a hearty, Italian sub roll. Sprinkled with freshly grated Parmesan.

Additions:

Shrimp: 1/4 lb / 5 1/2 lb / 9
Chicken / 4

Cured Italian Meats / 3

Meatballs: Regular / 2 each GIANT meatball / 8

ENDLESS PASTABILITIES

THE PASTAS!

Pastas are served with toasted house-made focaccia bread.
Substitute gluten-free penne / 2
Add a house salad / 5

Spaghetti & Meatballs 14 / 18

Al dente spaghetti perfectly paired with our homemade meatballs and our vibrant, house-made marinara sauce.
Small - 3 meatballs
Large - our signature GIANT meatball!

Fettucine Alfredo 12 / 15

A creamy classic! Our al dente fettucine paired with our creamy house-made garlic Alfredo sauce. The fresh parmesan, cream and butter make this a delicious delight..



Pesto Farfalle 12 / 15

Experience our delicious home-made pesto - featuring fresh basil, Parmesan, and pine nuts - enveloping adorable bowtie pasta. Topped with toasted pine nuts.



Tuscan Mushroom Tortellini 14 / 18

Tender cheese-filled tortellini tossed in a sumptuous red wine mushroom sauce, featuring a medley of earthy mushrooms and aromatic herbs.



Carbonara 17 / 21

Delicious cavatappi pasta coated in a rich, creamy sauce made from fresh eggs, savory pancetta, red peppers, and fresh Parmesan. Both comforting and indulgent, it's a true Italian classic reimaged!



Garlic Shrimp Linguine 14 / 18

Tender linguine coated in our rich, house-made white wine sauce, enriched with creamy butter and fresh garlic. Topped with succulent shrimp.

Sicilian Delight 12 / 15

Plant lovers, delight! Al dente linguini is covered in our house-made marinara. Topped with sauteed eggplant, zucchini and mushrooms, sweet sun-dried tomatoes, tender artichoke hearts, and black olives.



Jumbo Ravioli / 16

Four jumbo ravioli bathing in our rich house-made marinara sauce. Garnished with a drizzle of rich EVOO, shaved parmesan and fresh basil



Available Fridays ONLY

Prime Rib & Pasta / 40

12 oz classic oven-roasted prime rib with a side of spaghetti coated in your choice of sauces: alfredo, garlic white wine, or marinara. Served with house vegetables and an aromatic Au Jus.

Additions:

Shrimp: 1/4 lb / 5 1/2 lb / 9

Chicken / 4

Meatballs: Regular / 2 each GIANT meatball / 8

Consumer Advisory: Consuming raw or undercooked ingredients may increase your risk of foodborne illness. We take great care to source high-quality ingredients and follow safety protocols, but we advise those with certain health conditions, including the elderly, pregnant women, and individuals with weakened immune systems, to exercise caution.

ENDLESS PASTABILITIES

THE PIZZAS!

Savor our delicious, house-made pizza crust!

Substitute a gluten-free cauliflower crust / 2

Add a house salad / 5

Fantastic Four Cheese

14 / 18

A cheese lover's dream! Mozzarella, Provolone, Parmesan, and Romano on our house-made marinara.



Add Pepperoni / 2 or 4

Mediterranean Alfredo

15 / 19

Try this creative flavor combo! Creamy, house-made garlic Alfredo, smoky bacon, tangy sun-dried tomatoes, tender artichoke hearts, and black olives.

Triple P!

17 / 21

This Pizza Packs a Punch! Get it? Vibrant house-made basil pesto sauce, Mozzarella, pepperoni, and toasted pine nuts will knock you out with a sensation of flavors.



Pizza Deliziosa

15 / 19

Our Italian twist on a Supreme pizza starts with house-made marinara and creamy Mozzarella. Topped with sausage, ham, mushrooms, artichokes, and black olives.

Tomato Lover's Margh

16 / 20

A fresh twist on simplicity. House-made marinara, fresh Mozzarella cheese, topped with aromatic basil. It smells amazing!



Spicy Diavola

17 / 21

Turn up the heat! Spicy marinara, creamy Mozzarella, spicy salami, fresh jalapeños, red onions, and red pepper flakes.



Our Story

We've been told that we have a great story, and that YOU might want to hear it. So, if you do, settle in for a fairy tale!



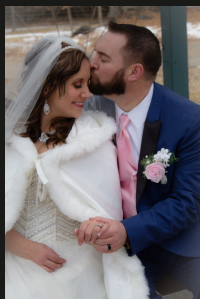
I was out at karaoke one night with friends, when I heard the most amazing voice singing Tennessee Whiskey. I turned around, and there was Richard. I recruited him to join Magic Circle Players, where he landed the lead in West Side Story and soon won my heart as well. He sealed the deal in an epic proposal ON-STAGE at the opening night of Mamma Mia! (Super brave, right?)

From the very beginning, we shared passions for both music and food. We used to joke, "Why don't we have a restaurant?" The talk went on for years as we built our life and family together. Richard happily took on the role of step-father to my two girls, and soon we had our own baby girl!



Two years later, we were happily awaiting a baby boy. But, he decided to come two months early! This **changed** me. I had always been very fear-focused, trying to control my world at all times. When our baby was coming early, and I couldn't protect him, or work, or plan, or anything ... I had to let go. And through it, we grew even stronger.

Richard had been longing for more in his career for years, but I had encouraged him to stay put with his steady salary and good health insurance. Then, a Friends episode woke me up. Chandler had offered to get his horrible job back working out of state, so that he and Monica could afford to start a family. She told him, "No. I don't want you to have a job you hate! I want you to have a career you love!" BOOM. That was the moment I decided that fear would no longer stop us!



We got to work finding a way to build a restaurant - a PLACE where we could bring our passions for music and food together in a positive atmosphere where people would love to work. So there you have it! That's how Endless Pastabilities was born! We hope you enjoy your time with us, and that you embrace all the Pastabilities!