

ENDLESS PASTABILITIES

Where Anything is Pastable!

Welcome! We are locally owned and operated by the Fitzgerald family.
We are committed to fresh, flavorFUL food, and friendly service. Thank you for your visit today!

THE BREAD

Bread & Sauce / 5*

Our house-made garlic rosemary Focaccia
Served with marinara sauce for dipping
Upgrade to Alfredo sauce +1
Enjoy both Marinara & Alfredo +2

Bread with Oil & Vinegar / 5*

*Double the bread +2

Garlic Cheese Bread / 8

Served with marinara sauce for dipping

HAPPY HOUR BITES

Available Daily from 2-6pm

\$5 Deals

Tic-Tac-Toe Focaccia
Build Your Bruschetta

\$8 Bites

Perfect to pair with cocktails

Caprese - Mediterranean - Antipasto

THE STARTERS



The Giant Meatball / 13

Our specialty 12-ounce meatball is a delicious blend of beef, red and green peppers, and fresh parsley. Served with house-made marinara, it's a sight! Suitable for sharing.

Tic-Tac-Toe Focaccia / 9

Time to play with your food! Our 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! Suggested toppings: Pepperoni vs. Olives.



Build Your Bruschetta / 9

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



Shrimp Cocktail / 15

6 Chilled jumbo shrimp served with our delicious house-made cocktail sauce.

Stuffed Mushrooms / 12

Savory button mushrooms generously filled with Italian sausage, Italian cheeses and breadcrumbs. Garnished with EVOO, shaved Parmesan and fresh parsley.



Caprese Bites / 10

Juicy grape tomatoes and creamy Mozzarella pearls drizzled with a rich balsamic glaze and garnished with fresh basil.



Mediterranean Bites / 10

Briny olives, artichoke hearts, juicy grape tomatoes, and roasted red peppers, drizzled with balsamic glaze and topped with fresh basil.

Antipasto Bites / 10

Tender artichoke hearts, tangy olives, roasted red peppers, mozzarella pearls, cheese-filled tortellini, and rich cubes of salami, drizzled with balsamic glaze and sprinkled with fresh basil.

THE SOUPS

THE Zuppa 6 / 9

Our house-made favorite: savory Italian sausage, tender potatoes, celery, carrots, and vibrant kale, all simmered to perfection in a creamy, flavorful broth.



Pasta e Fagioli 6 / 9

Tender cannellini and kidney beans, carrots, celery, onions, and rotini pasta simmered in a zesty veggie and tomato broth.

Soup & Salad / 11

Choose either soup and a House or Caesar salad.



Vegetarian



Vegan



Contains Egg



Contains Nuts



Spicy



Gluten-Free

THE SALADS

Build your perfect salad

Add Grilled Chicken +5 • Garlic Shrimp +7
• Italian Meats +4 • Meatballs +2 each

Prices denote Regular / Large

Mamma Mia! 10 / 13

Where our love story got its standing ovation

Fresh greens, topped with tomatoes, black olives, red onions, cucumbers, crunchy croutons, and shaved Parmesan. Served with our house Lemon Basil Vinaigrette.

Jessica's Mediterranean Dream 12 / 16

Fresh greens topped with crisp cucumbers, roasted red peppers, tomatoes, red onions, artichoke hearts, Kalamata olives, pepperoncini, and toasted pine nuts. Served with Italian dressing.

Signature Caesar 7 / 10

Crisp romaine, shaved Parmesan, crunchy croutons, and creamy Caesar dressing.

Perfect with grilled chicken or garlic shrimp.

Insalata della Casa 7 / 10

Fresh mixed greens and tomatoes, topped with shaved parmesan and served with your choice of dressing.

Antipasto Pasta 12 / 16

A quirky salad featuring tender rotini, fresh greens, tangy Kalamata olives, pepperoncini, tomatoes, tender artichoke hearts, sliced salami and Provolone cheese. Served with Italian dressing.

50-50 Love 11 / 14

Crisp romaine lettuce, tender rotini, grape tomatoes, savory pepperoni, and shredded Mozzarella. Served with Balsamic Vinaigrette.

Dressings:

House Lemon Basil Balsamic Vinaigrette
Italian Ranch Ceasar Bleu Cheese

Sides:

Chips / 2 Pasta Salad / 3 Bread (2 pieces) / 1
Bacon (2 slices) / 2 Bowl of grape tomatoes / 2
Side of Fruit / 3
Extra Dressing / 2 Extra Sauce / 2

THE SANDWICHES

Sandwiches are served with chips.

Upgrade to Pasta Salad, Small Salad, or Soup +2

Add Bacon to any sandwich +2

The Italian Dip / 22

Slices of our slow-roasted prime rib, piled onto a hearty Italian sub roll. Topped with melted Provolone, roasted red peppers, and sweet house tomato jam. Served with savory Au Jus.

Melty Marvel / 23

The sandwich that made April eat a second lunch.

A soft Ciabatta roll topped with sliced prime rib, caramelized onions, sauteed mushrooms, and melty provolone, slathered with garlic aoli.

Chicken Pesto / 17

A juicy chicken breast on Ciabatta bread. Fresh basil pesto mayo and melty Provolone make it a guest favorite. Served with lettuce, tomato and onion.

Alfredo BLT / 16*

A playful Italian twist on an American classic!

Rustic Ciabatta topped with house-made

Alfredo, smoky bacon, lettuce, and tomato.

Served with extra Alfredo sauce for dipping.

Want more protein? Excellent with chicken!

Bella Italia / 16*

Italian cured meats (pepperoni, salami, and ham) with Provolone, lettuce, red onions, tomatoes and Italian dressing on Ciabatta.

Upgrade to Grinder Style +4 Extra meat, pepperoncini, house pickled onions & cucumber, and shredded lettuce with tangy Red Wine Aioli.

Cheesy Veggie / 16*

Fresh Mozzarella, Provolone, and Parmesan melted over seared zucchini, yellow squash, and roasted bell peppers. Served on rustic Ciabatta bread and topped with lettuce, tomato slices, and a balsamic glaze.

Meatball Sub / 18

Thick slices of our signature meatballs, topped with our house-made marinara, Parmesan, and creamy Provolone on a hearty, Italian sub roll. Served with extra marinara.

Upgrade to Deluxe +4 Extra meatballs, shredded lettuce, red onions, and pepperoncini.

*Half Sandwich Meal / 11

Choose a sandwich (Bella, BLT, or Cheesy Veggie) and a side: Pasta Salad, Salad, or Soup.



We can make nearly anything on the menu Gluten-Free. However, cross-contamination may occur in our kitchen. **If you have a Gluten ALLERGY, please notify your server.**

THE PASTAS!

Pastas are served with toasted house-made focaccia bread and finished with grated parmesan and parsley.

Gluten-free penne +3

Zoodles +3

Add Chicken +5

Add Shrimp +7

Add a House / Caesar Salad or Soup +5

ITALIAN FAVORITES

Chicken Parmesan 18 / 21

Tender chicken with a crisp parmesan crust and melted provolone, paired with spaghetti dressed in our vibrant house-made marinara.
Gluten-free with GF penne or zoodles.

Chicken Piccata 19 / 22

Linguine twirled through a bright lemon-butter sauce with tender sautéed chicken and capers for a fresh, zesty finish.

Spaghetti & Meatballs 15/ 22

Spaghetti tossed in our house-made marinara, topped with our all-beef meatballs and an extra ladle of marinara for good measure.
Regular — 3 meatballs (2 oz each)
Large — our signature GIANT meatball (12 oz)
Vegetarian Spaghetti 9 / 12

Fettucine Alfredo 12 / 15

Made fresh daily with heavy cream, butter, parmesan, and garlic, our rich house-made Alfredo clings to every ribbon of tender fettuccine. Make it your own — add chicken, bacon, shrimp, or veggies.

Jumbo Ravioli Marinara 15 / 20

Jumbo ravioli filled with a creamy blend of ricotta, mozzarella, and parmesan cheeses and nestled in our rich house-made marinara.

Lasagna 17

Layers of tender pasta, savory Italian sausage, creamy ricotta, mozzarella, parmesan, and our house-made marinara, baked fresh daily.
Available after 4 pm • Until sold out

Garlic Shrimp Linguine 18 / 24

Linguine swirled in our rich garlic-butter white wine sauce with succulent jumbo shrimp — 4 with a regular or 6 with a large.

SIGNATURES

Rustic Carbonara 22 / 26

Curly cavatappi pasta wrapped in a rich, indulgent sauce made from egg yolk, savory bacon, fresh garlic, shallots, roasted red peppers, parmesan, and cream.

Prime Beef Marsala 25 / 29

Tender slices of slow-roasted prime rib with portabello and cremini mushrooms sautéed in a rich Marsala wine sauce, then tossed with fettuccine.
Prefer chicken? We'll happily make that pastable.

Creamy Pine Nut Pesto 18 / 21

Our house-made basil pesto melts into white wine with fresh garlic, shallots, and toasted pine nuts, then meets curly cavatappi and a kiss of cream.

Tuscan Mushroom Tortellini 20 / 24

Tender cheese-filled tortellini and earthy mushrooms, lightly coated in a sumptuous red wine-balsamic cream sauce. Red wine, balsamic, and cream shouldn't work this well together — but oh, they do.

Sicilian Delight 14 / 17

A generous medley of zucchini, yellow squash, shallots, mushrooms, sun-dried tomatoes, artichoke hearts, and black olives sautéed in red wine, then brought together with linguine and our house-made marinara. A taste of Sicily that just might remind you of home. Served without cheese.

Friday Night Prime Rib & Pasta* 40

Available Fridays after 4 pm

12 oz classic oven-roasted prime rib with your choie of pasta. Served with house vegetables and an aromatic Au Jus.

*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.

THE PIZZAS!

12-inch Regular / 16-inch Large

All pizzas begin with our house-made crust, featuring imported Italian Caputo flour. Sub a GF cauliflower crust (12-in. only) +5

Add a House / Caesar Salad or Soup +5

Fantastic Four Cheese 13 / 17

A cheese lover's dream with mozzarella, provolone, parmesan, and romano over our house-made marinara.

Add Pepperoni +2

Mediterranean Alfredo 19 / 25

Creamy house-made Alfredo layered with smoky bacon, sun-dried tomatoes, tender artichoke hearts, and black olives.

Triple P! 20 / 26

Vibrant house-made basil pesto meets mozzarella, pepperoni, and toasted pine nuts, building a bold, savory flavor.

Pizza Deliziosa 19 / 24

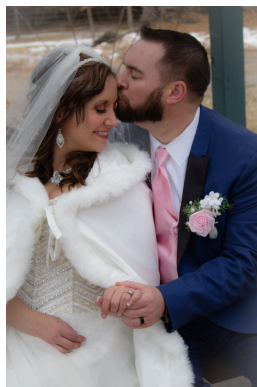
Our Italian take on a classic Supreme, piled with creamy mozzarella, Italian sausage, ham, mushrooms, artichoke hearts, and black olives over our house-made marinara.

Tomato Lover's Margh 16 / 21

Beautiful in its simplicity — house-made marinara, fresh mozzarella, aromatic basil, and a lightly salted crust.

Spicy Diavola 16 / 21

Spicy house-made marinara brings the heat with mozzarella, 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 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 by planning an epic proposal ON-STAGE at the opening night of Mamma Mia! (Super brave, right?)

Richard began cooking for me on our first date, and he loved impressing me with new dishes. We started joking, "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 expecting a baby boy. But Baby decided to come two months early! This just changed me. I had always been very fearful, trying to plan EVERYTHING. When our baby was coming early and I had ZERO control, I had to let go and trust God. And He provided.

But fear still lingered. Richard had longed for more in his career for years, but I encouraged him to stay put with his steady salary and good health insurance. Then, a "Friends" episode woke me up. Chandler offered to get his horrible job back, so that he and Monica could afford to start a family. Even though being a mom was her dream, 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. I suddenly realized that MY fear was holding Richard back. I had to let go — more.

We got to work building our dream together. And now, what began as our family's dream has become a place where new friends gather, memories are made, and everyone has a seat at the table. We hope you enjoy your time with us, and that you fearlessly embrace all the Pastabilities life holds!

Matt. 19:26 April

THE PASTABILITIES

Your perfect meal doesn't have to be on the menu.

Make any dish your own, or dream up something new. If we can, we'll make it Pastable! Additional charges may apply.

PASTAS

- Angel Hair
- Cavatappi
- Fettucine
- GF Penne
- Linguine
- Ravioli
- Rotini
- Spaghetti
- Tortellini

SAUCES

- Alfredo
- Butter
- Creamy Pesto
- Garlic-Butter
- White Wine
- Marinara
- Mozzarella Cream
- Mushroom Sauce
- Olive Oil
- Parma Rosa
- Spicy Marinara

PROTEINS

- Bacon
- Chicken
- Ham
- Italian Sausage
- Meatball
- Pepperoni
- Salami
- Shrimp
- Sliced Prime Rib

CHEESES

- Mozzarella: Fresh, Shredded
- Parmesan: Grated, Shaved
- Provolone
- Ricotta

VEGGIES & MORE

- Artichoke Hearts
- Basil
- Jalapenos
- Mixed Greens
- Mushrooms
- Olives: Black, Green, Kalamata
- Pepperoncini
- Pine Nuts
- Red Onions
- Red Pepper Flakes
- Roasted Red Peppers
- Romaine
- Squash Medley
- Tomatoes: Fresh, Sun-dried

Ask your server about Catering and Private Events

DESSERTS

Gelato

6

This imported Italian treat is smoother, silkier, and has less fat than ice cream! Ask your server about available flavors. Add a biscotti! / 2

Biscotti Bliss

8

Three crisp biscotti served with your choice of an Amaretto sipper (21+), or a single scoop of gelato

Italian Almond Wedding Cake

10

Layers of Lady Fingers, custard, and cream, topped with crushed almonds and Italian amaretti cookies.

Cheesecake

8

A rich, velvety New York cheesecake, topped with your choice of caramel, chocolate, or fresh strawberries.

Affogato

11

Delicious, creamy gelato, topped with hot, fresh espresso and served with a biscotti.

Strawberry Bianco Delight

12

Gluten-free shortcake filled with strawberry preserves and white chocolate cream.

Leaning Tower of Mousse

13

Dark chocolate, milk chocolate, and white chocolate mousse, topped with whipped cream and leaning like Pisa!

Tiramisu Serenade

13

All the flavors of tiramisu in a creamy, delectable dessert experience!

PASTABILITIES FOR KIDS!

Spaghetti / 7

Classic spaghetti with marinara, served with fresh bread. Add a meatball for \$2.00.

Buttered Noodles / 8

Your choice of noodles (farfalle, rotini, or spaghetti), covered in a delicious butter sauce. Served with fresh bread. Add a meatball or chicken for \$2.00.

Noodles & Cheese / 8

Our version of Mac & cheese - creamy and delicious! Served with fresh bread.

Cheese Pizza / 7

Cheesy goodness on our house-made crust.

Happy Pepperoni Pizza / 8

The pepperoni will smile at you as you enjoy our house-made crust.

Italian Sub Sandwich / 8

Ham, pepperoni, and provolone on a 1/2 sub roll with mayonnaise, lettuce and tomato. Served with chips.

Add a Side

Fresh Fruit Cup / 3

Small Salad / 3

Side of Tomatoes / 2

All Kids' meals include a regular Kids' beverage.

Kids' meals are for guests ages 12 and under.

