

## ***Pasta***

Pasta cuts:

Ziti (Penne), Spaghetti, Angel hair (Cappellini), Linguine, or Fettucini

### RED SAUCE

Our famous thick, slow cooked tomato sauce tossed with pasta of your choice. \$ 10.95  
with meatballs or sausage \$ 12.95

### MARINARA

A thinner, lighter tomato sauce with Onions, Garlic and Basil with your choice of pasta. \$ 10.95

### MEAT SAUCE

(Bolognese)

Red sauce simmered with ground beef, veal and pork on your choice of pasta. \$ 12.95

### ALFREDO

Rich, Thick, Creamy Cheese sauce made from heavy Cream, Butter and Romano Cheese Shamelessly dubbed "heart attack on a plate" Usually served over Fettuccini \$ 13.95

### WHITE / RED CLAM SAUCE

Tender Baby Clams and a half-dozen fresh little neck clams. Seasoned and Tossed with pasta of your choice. \$ 14.95

### VODKA SAUCE

A tomato Vodka cream sauce with Onions and Prosciutto. Usually tossed with Ziti. \$13.95

### GNOCCHI

Homemade with potato and Ricotta cheese. Served with red sauce \$ 12.95

Alfredo Sauce \$15.95

Vodka Sauce \$15.95

### RAVIOLI

Jumbo cheese filled ravioli \$ 10.95

### GREENS, BEANS & GNOCCHI

Sautéed Escarole and Beans with Homemade Gnocchi in a garlic butter sauce \$ 13.95

### PASTA ANTHONY

Cannelloni beans, Greek olives and whole baby clams sautéed in a seasoned garlic butter sauce. Tossed with pasta. \$ 13.95

### EGGPLANT PARMIGIANA

Breaded cutlets, baked with sauce and Mozzarella. On a bed of Pasta. \$ 11.95

Add 2 Meatballs or 1 Sausage for only \$ 2.00

## ***Chicken***

### TIFFANY

Egg dipped cutlet with artichoke hearts in a creamy Sherry wine sauce tossed with pasta  
Chicken ... \$ 16.95 Veal ... \$ 19.95

### PARMIGIANA

Breaded cutlet baked with sauce and mozzarella.

Served over pasta

Chicken ... \$ 14.95 Veal ... \$ 16.95

### CACCIATORE

With mushrooms, peppers and onions. In a seasoned marinara sauce. Tossed with pasta  
Chicken ... \$ 16.95 Veal ... \$ 19.95

### MARSALA

Sautéed with fresh mushrooms in a sweet Marsala wine sauce.

Served with a side of pasta

Chicken ... \$ 16.95 Veal ... \$ 19.95

### PICCATTA

Sautéed in a lemon wine sauce. Topped with shrimp, broccoli and mozzarella. Served with a side of pasta

Chicken ... \$ 18.95 Veal ... \$ 20.95

### FRENCH

Egg dipped and sautéed in a lemon butter Sherry wine sauce.

Served with a side of pasta

Chicken ... \$ 16.95 Veal ... \$ 19.95

### SALTIMBOCCA

Sautéed with Italian ham, escarole, mushrooms and Greek olives in a seasoned Chianti wine sauce.

Served with a side of pasta

Chicken ... \$ 16.95 Veal ... \$ 19.95

## ***Steaks & Chops***

### NEW YORK STRIP

Hand cut 20 ounce steak. Grilled to order and covered with mushrooms.  
\$ 23.95

### PORTERHOUSE STEAK

20 oz Steak. Grilled to order.  
Served with mushrooms  
\$ 24.95

### RACK OF LAMB

Seasoned and grilled to order.  
With a roasted garlic AuJus.  
\$ 24.95

### PORK CHOPS

Our famous 16 oz. chops  
Single ... \$ 16.95  
Double ... \$ 20.95

### PORK TENDERLOIN AU POIVRE

Grilled Pork Tenderloin in a Cognac  
Peppercorn cream sauce  
\$ 17.95

### PORK PIZZOLA

Grilled Pork Tenderloin with peppers, onions and tomatoes with garlic and olive oil.  
\$ 17.95

### SURF & TURF

add a Lobster tail to any dish  
\$ MARKET price

## ***Seafood***

### BROILED LOBSTER TAIL

C old-water tail. Broiled and served with drawn butter and a side of pasta  
\$ MARKET

### ORANGE ROUGHY FLORENTINE

Egg-dipped fillet, sautéed in a lemon, butter, Sherry wine sauce on a bed of escarole. Served with a side of pasta  
\$ 18.95

### SHRIMP ALFREDO

Gulf Shrimp in Alfredo sauce with Broccoli and roasted red peppers over your choice of pasta  
\$ 23.95

### KING CRAB

1-1/2 pounds of the largest crab legs we can find!  
Steamed and Split  
\$ MARKET

### SHRIMP OR SCALLOP SCAMPI

(or BOTH) in a lemon butter, wine sauce with garlic.  
Tossed with linguine  
\$ 22.95

### SEAFOOD FRA DIAVALO

Shrimp, scallops, crab and clams in a spicy marinara sauce.  
Tossed with pasta  
\$ 22.95

### CACCIUCO

Shrimp, scallops, crab and clams in a seasoned garlic-butter sauce.  
Served with pasta  
\$ 22.95

*Garlic Free and Encouraged*

- Roasted Red Peppers 3.00
- Sun Dried Tomatoes 3.00
- Green Bell Peppers 2.00
- Greek olives 2.00
- Escarole 3.00
- Black olives 2.00
- Broccoli 3.00
- Meatball 1.00
- Sausage 2.00
- Anchovies 3.00
- Mozzarella 1.00
- Ricotta Cheese 2.00
- Mushrooms 2.00
- Onions 2.00

If you don't see what you are looking for, please ask us. These are some ingredients that can be added to almost any dish.

Additions:

- Side of Pasta in Red Sauce \$ 6.95
- Side of Pasta in Marinara Sauce \$ 6.95
- Side of Pasta in Alfredo Sauce \$ 8.95
- Side of Pasta with Vodkasauce \$ 8.95
- Side of Gnocchi \$ 7.95 red / marinara (\$ 9.95 Alfredo or vodka)

**Pasta Sides**

- Side of Pasta in Red Sauce \$ 6.95
- Side of Pasta in Marinara Sauce \$ 6.95
- Side of Pasta in Alfredo Sauce \$ 8.95
- Side of Pasta with Vodkasauce \$ 8.95
- Side of Gnocchi \$ 7.95 red / marinara (\$ 9.95 Alfredo or vodka)
- House Salad \$ 2.00
- Add Crumbly Bleu Cheese to any dressing for only \$ 1 more
- Steak Fries \$ 2.00
- Garlic Smashed Potatoes \$ 2.00
- Sautéed Broccoli \$ 3.95
- Meatballs \$ 1.00 each
- Sausage \$ 2.00
- Soup du Jour
- Cup ... \$ 2.00 - Bowl ... \$ 3.00
- Clam Chowder ... \$ 3.00 / \$ 4.00

**Soups, & Sides**

**Dessert & Drinks**

TIRAMISU

An Italian favorite. Ladyfinger cookies dipped in espresso and layered with Marscapone cheese. \$ 5.00

CANNOLI

Filled to order with a Cheese filling. \$ 2.75

SPUMONI

Italian ice cream with Pistachio, Strawberry and Vanilla and a center of almond and cherries. \$ 2.75

ITALIAN LEMON ICE

Cool and refreshing. Just the way you remember it. \$ 2.75

CHEESECAKE

With a graham cracker crust \$ 5.00

PEANUT BUTTER FUDGE PIE

With a roasted pecan crust \$ 5.00

**After-Dinner Specialty Drinks**

IRISH COFFEE

Mixed with Jamesons Irish Whiskey and topped with Whipped Cream. \$ 7.50

ITALIAN COFFEE

With Amaretto and Frangelico topped with Whipped Cream. \$ 7.50

ESPRESSO MARTINI

Fresh-brewed Espresso chilled with Tuaca, Tia Maria & Kahlua. \$ 7.50

How about a soothing Baileys or Frangelico with your coffee?

- BROCCOLI FRENCH  
Egg dipped and sautéed in a lemon butter wine sauce \$ 7.95
- ARTICHOKE HEARTS FRENCH  
Egg dipped hearts sautéed in a lemon butter wine sauce \$ 7.95
- BACON WRAPPED SCALLOPS  
Jumbo sea scallops wrapped in bacon \$ 10.95
- CLAMS CASINO  
Homemade of course! \$ 9.95
- CLAMS POCILPO  
Fresh littleneck clams steamed with garlic, olive oil and herbs \$ 9.95
- CALAMARI FRITTA  
Tender calamari rings, lightly floured and golden brown \$ 8.95
- COLOSSAL SHRIMP COCKTAIL  
And we mean COLOSSAL! \$ 12.95
- SPUMANTE SHRIMP  
Gulf Shrimp Sautéed in an Asti Spumante Cream Sauce with fresh basil \$ 10.95
- GREENS AND BEANS  
Sautéed escarole with cannelloni beans \$ 7.95
- STUFFED ESCAROLE  
Sautéed escarole with bread crumbs and black olives and a touch of anchovy \$ 8.95
- CRAB STUFFED MUSHROOMS  
Fresh Mushroom Cap with a Crab meat stuffing. \$ 8.95
- GARLIC BREAD  
\$ 3.95 with Mozzarella cheese \$ 4.95

**Appetizers**

**PASTA VILLA**

1313 Ridge Road East  
Rochester, NY 14621  
Phone: (585) 266-2676

**Dinner Menu**

dine in or carryout

Ordering and Pickup Available  
Monday - Thursday: 4pm-10pm  
Friday, Saturday:: 4pm-11pm  
Sundays: CLOSED



Also try us for Lunch!  
Monday - Friday: 11am-4pm

Visit us on the web at  
**www.ThePastaVilla.com**  
to see full lunch, dinner & catering menus and more.