

### Fresh Pasta


We recommend 1/3 pound of pasta per person.  
Pasta is available in the following flavors for \$4.15 per pound:


**Semolina (Plain)**  
Red Chili Pepper  
Garlic, Scallion & Parsley

**Basil**  
Lemon & Parsley  
Red Bell Pepper

**Spinach**  
Italian Herb  
Tomato Garlic


After choosing your pasta flavor, tell us how you would like it cut (or leave it in sheets for lasagna):

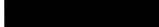
Angel Hair (30 sec) 


Spaghettini (45 sec) 

Penne\* 

\*Available in semolina or whole wheat













Linguini (60 sec) 

Fettucine (90 sec) 

Rotelli\*\* 

\*\*Only available in semolina

### Fresh Sauces

	<b>Tomato Sauces</b>	<b>16oz</b>
	Fresco	4.75
	Tomato Basil Marinara	4.00
	Bolognese	5.75
	Rustico	4.95
	Red Clam	8.50
	Puttanesca	6.55
	Roasted Tomato	5.50
	<b>Cream Sauces</b>	<b>16oz</b>
	Alfredo	8.75
	Creamy White Clam	8.85
	Vodka Sauce	9.35
	Quattro Formaggi	9.35
	Thai Peanut Ginger	7.65
	Chipotle Southwest	9.85
	Mushroom Mushroom	9.95
	Gorgonzola Cream	9.95
	<b>Pesto Sauces (Base)*</b>	<b>5oz</b>
	Garlicky Sun Dried Tomato	7.15
	Basil Pesto	8.25

\*Add about 10oz of Heavy Cream, Olive Oil, Vegetable Broth or Water before heating pesto. For \$2.50 we will add Heavy Cream or Olive Oil for you upon request.

### Bread



	<b>Small</b>	<b>Large</b>
Half-Baked	1.15	3.00
Garlic Bread	3.00	5.50

### Lasagnas




	<b>Per/pound</b>
	Five Cheese 7.75
	Spinach and Cheese 8.25
	Sausage and Cheese 8.50

Pans of Lasagna are available with 24 hours notice using your pan or ours. Our pans will hold approximately 6 pounds of lasagna which will feed 8-12 adults.

### Ravioli & Tortellini

	<b>1 lb package</b>
	Feta Cheese Ravioli 9.95
	Spinach Ravioli 7.95
	Thai Chicken Ravioli 9.95
	Asparagus Ravioli 10.25
	Gorgonzola Ravioli 11.50
	Cheese Tortellini 9.95

### Soups

	<b>16oz</b>
	Minestrone 4.50
	Clam Chowder 6.25
	Roasted Garlic 4.50

## Timpano Feeds 12-16

Our house specialty! Layers of penne, sauces, roasted vegetables, meatballs, sausage, and cheese

Whole Timpano \$76.95 (side sauces not included)

Must be ordered 24 hours in advance



## Family Style Meals (pick up only)

Hot food to feed your family

(858) 581-6777

lotsapasta.com

1762 Garnet Ave, Pacific Beach, CA 92109

Friday & Saturday

Sunday - Thursday

11 am - 10 pm

11 am - 9:30 pm

## Pasta Pans

Each Pan Serves 8-12

Your Choice of Penne, Rotelli, Whole Wheat Penne, Feta Ravioli (add \$10) or Cheese Tortellini (add \$10)

Please call ahead, pasta pans may take 30-45 minutes to prepare

Marinara .....	\$30	Di Parma .....	\$42	Chipotle Cream Sauce .....	\$51
Fresco.....	30	Red Clam Sauce .....	44	Creamy White Clam .....	53
Rustico (Grown-Up Marinara) .....	33	Garlicky Sun Dried Tomato .....	45	Mushroom Mushroom.....	55
Bolognese .....	35	Alfredo .....	50	Quattro Formaggi (Four Cheese)..	60
Puttanesca .....	38	Vodka.....	50	Gorgonzola Cream .....	60
Roasted Tomato.....	38	Thai Peanut Ginger.....	50	Creamy Basil Pesto .....	65

## Salad and Bread Pans

Each Pan Serves 10-15

Please specify whether you would like salad tossed or dressing on the side.

Caesar .....	\$30	Broccoli & Penne.....	\$35
House Salad (Balsamic Vinaigrette or Ranch) .....	30	Garlic Bread (20 pieces) .....	10

## Frequently Asked Questions

**Q: How much pasta do I need?**

A: We recommend 3 sheets for 2 people, this usually works out to about 1/3 of a pound per person.

**Q: How much sauce do I need?**

A: For pasta 16 ounce container of sauce would be enough for 2 people. For ravioli or topping lasagna a 16 ounce container will be enough for 3 people.

**Q: How do I cook the pasta?**

A: The cooking times for our pastas depend on the cut and are listed on the opposite side of this menu. Drop the pasta in boiling water for the time specified, drain and combine with sauce.

**Q: How do I cook the sauces?**

A: Our sauces are fully cooked and may be warmed slowly over a low to medium heat.

**Q: How much cream do I add to the pesto base?**

A: Add 2 ounces of cream to every ounce of pesto you prepare. (Olive oil or broth may be substituted for cream.)

**Q: How do I cook the ravioli and tortellini?**

A: Do NOT thaw. Cook in boiling water until they float and continue boiling for 60 seconds; drain and mix with sauce

**Q: If you make your pasta fresh, why do you freeze the ravioli and tortellini?**

A: Quality! We put a lot of cheese in our filling and moist cheese will destroy pasta quickly. Most fillings have a lot of bread crumbs to keep them dry, but we think more fresh cheese tastes better so we freeze them.

**Q: How long will the pasta keep?**

A: Fresh refrigerated pasta should be used or frozen within 3 days. To freeze fresh pasta divide it into serving portions first. To cook the frozen pasta put the pasta (unthawed) directly into the boiling water for the same time as if it were fresh.

## LOTSA PASTA caters

**We offer appetizer platters and/or full meals.**

**Enjoy your event — let Lotsa Pasta do the work.**

**Experienced caterers from 20 to 500 people**

**For more info see our website [lotsapasta.com](http://lotsapasta.com) or contact either Carol or Kirk at (858) 581-6777**