







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) | Basil | Spinach |
| Red Chili Pepper | Lemon & Parsley | Italian Herb |
| Garlic, Scallion & Parsley | Red Bell Pepper | 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*  |
| Linguini (60 sec)  | Fettucine (90 sec)  | Rotelli**  |

*Available in semolina or whole wheat

**Only available in semolina

Fresh Sauces


- | | |
|---|-------------|
| Tomato Sauces | 16oz |
|  Fresco | 4.75 |
|  Tomato Basil Marinara | 4.00 |
|  Bolognese | 5.75 |
|  Rustico | 4.95 |
|  Red Clam | 8.50 |
|  Puttanesca | 6.55 |
|  Arrabiata | 6.35 |
| Cream Sauces | 16oz |
|  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 |
|  Dijon Cream | 8.75 |
| Pesto Sauces (Base)* | 5oz |
|  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




	Small	Large
Half-Baked	1.15	3.00
Garlic Bread	3.00	5.50

Lasagnas




	Per/pound
 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

	1 lb package
 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

	16oz
 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	Dijon Cream	\$50
Fresco.....	30	Red Clam Sauce	44	Chipotle Cream Sauce	50
Rustico (Grown-Up Marinara)	33	Garlicky Sun Dried Tomato	45	Creamy White Clam	53
Bolognese	35	Alfredo	50	Mushroom Mushroom.....	55
Puttanesca	38	Vodka.....	50	Quattro Formaggi (Four Cheese)..	55
Arrabiata.....	38	Thai Peanut Ginger.....	50	Creamy Basil Pesto	55

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 or contact either Carol or Kirk at (858) 581-6777