

Lotsa Creative Pasta Meals



Your creative pasta meal includes a cup of soup or a small salad and Garlic Bread. Follow these 5 steps:

Step 1 Choose a Sauce

Bold Flavors

Chipotle Cream Smoked chilis simmered with garlic, onions, fresh herbs, cream and white wine, then reduced Lunch 9.99 Dinner 13.25	Vodka Sauce Crushed red chili peppers are steeped in vodka, then simmered with roma tomatoes, cream and parmesan cheese Lunch 10.99 Dinner 14.25
Thai Peanut Ginger Carrots, celery, bean sprouts, scallions and garlic simmered in a spicy ginger peanut sauce Lunch 9.99 Dinner 13.25	Garlicky Sun Dried Tomato Sun dried tomatoes, fresh garlic, pine nuts, parmesan cheese and cream Lunch 9.99 Dinner 13.25
Creamy White Clam Tender, succulent clams simmered with leeks, herbs and spices in a cream and white wine sauce Lunch 9.99 Dinner 13.25	Red Clam Tender sea clams simmered in white wine, tomatoes, garlic, fresh herbs and a touch of red chili pepper Lunch 9.99 Dinner 13.25
Puttanesca (Poot-an-ness-kuh) A classic Italian favorite of roma tomatoes, anchovies, garlic, chili peppers, capers and olives Lunch 8.99 Dinner 12.25	Arrabiata NEW This "angry" red sauce will leave you feeling warm and happy. Lotsa crushed red peppers make this dish VERY SPICY hot! Lunch 8.99 Dinner 12.25

Traditional

Alfredo The classic! Freshly grated imported parmesan cheese is reduced with cream and a dash of nutmeg Lunch 10.99 Dinner 14.25	Basil Pesto Fresh basil, garlic, pinenuts, parmesan and romano cheeses mixed with cream. Olive oil or vegetable broth can be substituted. Lunch 10.99 Dinner 14.25
Fresco Chunks of tomato, onions sautéed with garlic, basil, oregano, parsley, and white wine for a fresh, lively flavor Lunch 8.99 Dinner 12.25	Bolognese Lotsa Italian sausage and ground lean sirloin are simmered for hours in a tomato base to create this wonderful Italian gravy Lunch 9.99 Dinner 13.25
Rustico (Grown-up marinara) A country tomato sauce with mushrooms and garlic an excellent complement to any pasta flavor Lunch 8.99 Dinner 12.25	Quattro Formaggi (Four Cheese) A palate-pleasing blend of Greek feta, Swedish fontina, Italian parmesan and romano cheeses, and cream Lunch 10.99 Dinner 14.25

Delicate Flavors

Mushroom Mushroom Porcini and crimini mushrooms simmered in vegetable stock and white wine, and finished with parmesan cheese and cream. Lunch 10.99 Dinner 14.25	Kid's Marinara A favorite choice for kids, this sauce has no garlic and the slightly sweet flavor of carrots Lunch 8.99 Dinner 12.25
Di Parma Highlights the delectable taste of fresh pasta with sweet butter (or olive oil), chopped garlic, and grated parmesan Lunch 8.99 Dinner 12.25	Dijon Cream A delicious cream sauce made with wine and little dijon mustard. No heat just great flavor. Lunch 9.99 Dinner 13.25

Vegetarian Entrée: below 750 Calories, 25g Fat, Side: < 250 Calories, 8g fat

Step 2 Choose a Pasta Flavor

Italian Herb	Garlic, Scallion & Parsley
Lemon & Parsley	Spinach
Red Bell Pepper	Red Chili Pepper
Basil	Tomato Garlic
Semolina (Plain)	

Step 3 Choose a Pasta Cut or Shape

Angel Hair 	Spaghettini
Linguini 	Fettucine
Penne* 	Rotelli*

*Available in plain or whole wheat

*Only available in semolina flavor

Step 4 Choose a Salad or Soup

A small salad or cup of soup is included with any entree purchase

Minestrone A vegetarian version with fresh vegetables, garlic, tomatoes, three types of beans, and our roasted vegetable broth	Roasted Garlic Oven roasted garlic simmered in our roasted vegetable stock with orzo pasta and whole tender peas
New England Clam Chowder Tender clams, fresh vegetables and red potatoes simmered in clam juice and cream	
Caesar Salad Crisp romaine lettuce, croutons and parmesan cheese tossed with our special spicy caesar dressing	House Salad Romaine lettuce, fresh vegetables, parmesan and croutons tossed with your choice of ranch, blue cheese or balsamic vinaigrette dressing
Broccoli and Penne Salad Fresh broccoli, penne, raisins and pinenuts marinated in a sweet creamy dressing and topped with bacon bits (optional)	

Step 5 Choose a Tasty Extra (Optional)

Enhance the flavor of a terrific meal with these tasty extras and make it a

Homemade Meatballs 3.50	Grilled Chicken Breast 3.50
Steamed Primavera Vegetables 2.75	Three Jumbo Shrimp Sautéed in garlic butter 4.50
Sautéed Mushrooms 2.75	Spicy Italian Sausage 3.50

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Desserts and Specialty Drinks

Homemade Vanilla Ice Cream & Cookie 2.75	White & Dark Belgian Chocolate Mousse 2.75
Tiramisu 2.75	Neapolitan Cake Truffles 2.75
Spumoni 3.50	Lemon Trifle 2.75
San Pellegrino 2.75	Italian Cream Soda Raspberry, Cherry, or Vanilla 3.25

White and Sparkling Wine

Freixenet Cordon Negro Brut Champagne Split <i>Dry, Light to Medium Intensity Whites</i> Orvieto—Campogrande, Orvieto Italy Pinot Grigio—Mezzacorona, Alto-Adige Italy Super Tuscan Bianco—Villa Antinori, Tuscany Italy <i>Dry, Medium to Full Intensity Whites</i> Chardonnay—Bianchi, Paso Robles, California Chardonnay—Bramito del Cervo, Umbria Italy	6.50 Glass 18.50 22.00 23.00 Glass 6.50 9.00 Bottle 24.00 34.00
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Red Wine

<i>Dry, Light to Medium Intensity Reds</i> Pinot Noir—Robert Mondavi, California Pinot Noir—La Crema, Sonoma Coast Pinot Noir—Carmel Road, Monterey County <i>Dry, Medium to Full Intensity Reds</i> Chianti Classico—Peppoli, Chianti Italy Sangiovese—Santa Cristina, Tuscany Italy Chianti Classico—Gabbiano, Chianti Italy Zinfandel—Cline, California Merlot—Red Diamond, Washington Merlot—Robert Mondavi, California Rosso—Francis Ford Coppola, California Super Tuscan—Tenuto di Arceno "Prima Voce", Tuscany Merlot—Mezzacorona, Trentino Italy Super Tuscan—Banfi "Centine", Tuscany Italy Cabernet Sauvignon—Clos LaChance, California	Glass 6.50 24.00 38.00 27.00 Glass 6.00 7.00 6.50 6.00 6.50 6.25 6.00 6.00 7.75 Bottle 32.00 22.00 26.00 24.00 22.00 24.00 23.00 36.00 22.00 22.00 29.00
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House Wine

Chardonnay, White Zinfandel, Cabernet Sauvignon Glass: 5.00 Bottle: 18.00	Chianti Placido Glass: 6.50 Bottle: 24.00
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Beer

Budweiser, Bud Light 3.20	Moretti, Moretti La Rossa 3.55
Draft Beer Karl Strauss Amber Lager, Stone Pale Ale, Coronado Brewing Orange Avenue OPA Pint: 4.50	
Chimay Grande Reserve 750ml Bottle: 15.00	



Gold Medallion Award Winner
Best Italian Casual!

Our History

Lotsa Pasta started cooking in 1989 as a gourmet carryout market where we dedicated ourselves to producing the finest fresh homemade pastas and sauces every day. These healthy and delicious products were sold for preparation at home, but soon our customers wanted us to cook the meal for them and Lotsa Pasta the restaurant was born!

Over 20 years later Lotsa Pasta is still using the finest ingredients to make the best pasta. In fact due to customer requests we have even shipped our pasta all over the country.

FRESH! FRESH! FRESH! or **What makes our pasta the best!**

Lotsa Pasta uses only the finest ingredients available and we use only durum wheat flour to make our pasta. Durum flour has a nutritional profile closest to whole wheat flour which makes it a complex carbohydrate. There are two grinds of durum wheat that we use. Semolina is a coarse grind that gives our pasta durability and flavor. Extra fancy durum flour gives our pasta it's unique tenderness and texture and has the highest protein content with the least starch of any flour. Because durum is more expensive other companies usually substitute all purpose flour, which is made from a different kind of wheat, and you can immediately taste the difference. These are just a few of the many steps we take to produce the best pasta in San Diego and did we mention it's fresh?

Pasta is fun when you're the Chef!

Everyone has a different palate when it comes to food and what you like. Lotsa Pasta gives you the option to be creative and put together the meal you want. However, we also have some signature items if you want to try what we think is the best. Whether you are experimental or conservative about your food choices there is something for everyone on our menu. Our servers are happy to help you with your selection.

Phone: (858) 581-6777
1762 Garnet Ave.,
Pacific Beach, CA 92109
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www.lotsapasta.com

Appetizers

<p>Caprese Skewers Ciliegene (fresh mozzarella balls), cherry tomatoes, a chiffonade of fresh basil and a touch of extra virgin olive oil. 6.75</p>	<p>Hot Artichoke Dip Artichoke hearts, mozzarella, parmesan cheese and seasonings accompanied by our crispy fresh herb dipping crackers. 7.50</p>
<p>Marinated Olives NEW A mix of green, nicoise and kalamata olives lightly marinated and slightly spicy. Served with grilled garlic bread slices. 7.25</p>	<p>Grilled Asparagus NEW Asparagus spears served with a lemon dijon dipping sauce. 7.25</p>

Salad or Soup

A small salad or cup of soup is included with any entree purchase

<p>Minestrone A vegetarian version with fresh vegetables, garlic, tomatoes, three types of beans, and our roasted vegetable broth à la carte Cup: 4.50 Bowl: 6.25</p>	<p>Roasted Garlic Oven roasted garlic simmered in our roasted vegetable stock with orzo pasta and whole tender peas à la carte Cup: 4.50 Bowl: 6.25</p>
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New England Clam Chowder
Tender clams, fresh vegetables and red potatoes simmered in cream
à la carte
Cup: 4.99 Bowl: 7.25

Caesar Salad
Crisp romaine lettuce, croutons and parmesan cheese tossed with our special spicy caesar dressing
à la carte
Small: 4.50 Large: 7.25

House Salad
Romaine, parmesan and croutons with your choice of ranch, blue cheese or balsamic vinaigrette
à la carte
Small: 4.50 Large: 7.25

Broccoli and Penne
Fresh broccoli, penne, raisins and pinenuts with a sweet creamy dressing and topped with bacon bits (optional)
à la carte
Small: 4.99 Large: 7.75

Specialty Salads

Any salad below with a side option can be ordered with an entrée for an extra \$1.

Chicken or Salmon Caesar
Our large caesar salad topped with a sliced grilled chicken breast
Chicken 9.99 Salmon 10.99

Meco Salad NEW
Romaine, tomatoes, carrot, cabbage, grated mozzarella cheese tossed with our chipotle ranch dressing.
Entrée 8.99 Side 5.50

Caprese Salad NEW
Mixed greens with cherry tomatoes, fresh mozzarella balls and tossed with a basil garlic vinaigrette.
Entrée 8.99 Side 5.50

Valentine's Salad
Baby mixed greens with a bacon shallot vinaigrette. Topped with toasted hazelnuts and crumbled gorgonzola cheese.
Entrée 8.99 Side 5.50

Umbria Salad NEW
Mixed greens, sun dried tomatoes, marinated olives and parmesan cheese with a sun dried tomato vinaigrette.
Entrée 8.99 Side 5.50

Tuscano
Crisp romaine, tomatoes, cucumbers, red onions and feta cheese are tossed in a light vinaigrette dressing
Entrée 8.99 Side 5.50

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Daily Specials

MONDAY
MUSHROOM MUSHROOM
Mushroom Mushroom Sauce with pasta, salad and fountain drink.
Lunch 7.99 Dinner 10.99

TUESDAY
THAI PEANUT
Thai Peanut Sauce with pasta or Thai Ravioli, salad and fountain drink.
Lunch 7.99 Dinner 10.99

WEDNESDAY
VODKA
Vodka Sauce with pasta, salad and fountain drink.
Lunch 7.99 Dinner 10.99

THURSDAY
TIMPANO
Timpano slice, salad and fountain drink.
Lunch 8.99 Dinner 11.99

FRIDAY
SPECIALTY SALADS
An entrée sized Caprese, Meco, Umbria, Valentine's or Tuscano salad and fountain drink.
7.50 All Day

SATURDAY
CHIPOTLE
Chipotle Sauce with pasta, salad and fountain drink.
Lunch 7.99 Dinner 10.99

SUNDAY
SEAFOOD SUNDAY
Red or White Clam Sauce with pasta, salad and fountain drink.
Lunch 7.99 Dinner 10.99

Pizza

We have 12" super thin and crispy pizzas. You may add Chopped Onion, Green Bell Pepper, or Sliced Mushrooms to any pizza at no extra charge. Adding Pepperoni or Sausage will add \$1 per topping. Grilled chicken add \$2. A small salad or cup of soup may be added for \$2.

<p>Cheese Pizza Lotsa Mozzarella and Parmesan Cheese with Marinara Sauce on a thin crust with fresh herbs baked in make up this classic pizza. 9.99</p>	<p>Pepperoni Pizza Mozzarella, Parmesan Cheese, Marinara Sauce and Pepperoni top this delicious classic thin crust pizza. 10.99</p>
<p>Chipotle Chicken Pizza Mozzarella, Parmesan and sliced grilled chicken breast get this started and it just gets better with our Chipotle sauce giving this pizza it's fabulous flavor. 12.25</p>	<p>Chicken Alfredo Pizza Mozzarella Cheese with Alfredo Sauce and sliced Grilled Chicken Breast on a thin crust with fresh herbs baked in make up this great pizza. 13.25</p>

Beverages

Coffee Regular or Decaffeinated, **Hot Tea**, **Fresh Brewed "Shangri-La" Iced Tea** Regular or PassionBerry 2.25

Free refill on fountain drinks, tea and coffee on same visit

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From the movie **Big NIGHT** **Timpano** ★★★★★
A small salad or cup of soup is included.
Our house specialty! A large pot in the shape of a drum (timpano) is lined with pastry and filled with layers of penne, sauces, roasted vegetables, meatballs, sausage, cheese and fresh herbs. After baking for hours the timpano is sliced to reveal a masterpiece of colorful layers of mouth-watering ingredients. Served with creamy basil pesto, alfredo, and vodka sauces to represent the colors of the Italian flag.
Lunch 12.25 Dinner 15.50

Lotsa Signature Dishes

A small salad or cup of soup is included with your signature dish

<p>Spaghetti and Meatballs Our Bolognese (meat) sauce served over Italian herb spaghetti and two of our homemade meatballs. Lunch 12.99 Dinner 15.99</p>	<p>Vodka Chicken Linguini Lotsa Pasta's fabulous vodka sauce served over garlic, scallion and parsley linguini and topped with a sliced grilled chicken breast. Lunch 13.99 Dinner 16.99</p>
<p>Marvelous Mushrooms Mushroom Mushroom sauce served over semolina fettucine and then topped with sautéed mushrooms. Lunch 13.99 Dinner 16.99</p>	<p>Kirk's Tortellini Cheese tortellini with a spicy vodka meat sauce and two links of Italian sausage. Lunch 13.99 Dinner 16.99</p>
<p>Chipotle Chicken One of our staff favorites. Our chipotle sauce with garlic, scallion and parsley fettucine topped with grilled chicken breast. Lunch 12.99 Dinner 15.99</p>	<p>Pollo Dijon Grilled breast of chicken with a creamy dijon sauce and primavera vegetables served over spinach fettucine Lunch 12.25 Dinner 15.50</p>

Grilled Specialties

A small salad or cup of soup is included with your grilled specialty. All grilled specialties are served with either chef's choice of pasta or a side of steamed primavera vegetables.

<p>Grilled Chicken Breast A grilled double breast of chicken drizzled with a lemon dijon sauce. 14.99</p>	<p>Garlic Chicken A grilled double breast of chicken with a spicy garlic marinade and sautéed mushrooms 15.50</p>
<p>Shrimp Scampi A classic recipe. Jumbo shrimp lightly sautéed in garlic butter. 18.75</p>	<p>Grilled Salmon Fresh salmon marked on the grill, then roasted to finish with a light lemon Dijon cream sauce. 17.75</p>

A small salad or cup of soup is included. 18.75
Jumbo shrimp sautéed in garlic and butter and simmered with white wine, roma tomatoes, fresh herbs and a touch of red chili pepper are served over lemon and parsley linguini.

Ravioli & Tortellini

Your choice of sauce and a small salad or cup of soup is included with your ravioli

<p>Feta Cheese Ravioli A wonderful blend of feta and ricotta cheese with fresh herbs creating a flavor that stands out in any sauce you choose Lunch 10.99 Dinner 14.25</p>	<p>Spinach Ravioli Our spinach pasta stuffed with fresh spinach, three kinds of cheese, herbs and spices Lunch 10.99 Dinner 14.25</p>
<p>Gorgonzola Ravioli Flavorful gorgonzola, parmesan and ricotta cheese with fresh herbs. Rich and delicious. Lunch 10.99 Dinner 14.25</p>	<p>Asparagus Ravioli Pasta pillows stuffed with fresh asparagus and ricotta cheese, need we say more? Lunch 10.99 Dinner 14.25</p>
<p>Thai Chicken Ravioli Chicken tenderloins and thai peanut seasonings mixed with carrots and ricotta cheese. Best with the Thai Peanut Ginger Sauce Lunch 10.99 Dinner 14.25</p>	<p>Cheese Tortellini Small cheese dumplings that are delightful with any of our sauces Lunch 10.99 Dinner 14.25</p>

Lasagna

A small salad or cup of soup is included with your lasagna

<p>Spinach and Cheese Fresh spinach and five cheeses layered with our spinach noodles and marinara sauce Lunch 10.99 Dinner 14.25</p>	<p>Five Cheese A wonderful blend of two types of parmesan, ozzarella, ricotta and romano cheese Lunch 10.99 Dinner 14.25</p>
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Sausage and Cheese
The best italian sausage on top of each layer of five cheeses and marinara sauce
Lunch 10.99 Dinner 14.25

Old Favorites

All Old Favorites include your choice of a small Salad or cup of Soup and choice of pasta or mixed vegetables.

Eggplant Parmesan
Slices of Breaded Eggplant with Rustico sauce and melted Mozzarella Cheese on top
14.50

Chicken Parmesan
Breaded Chicken Breast with Rustico Sauce and topped with melted Mozzarella Cheese
15.50

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