

# pastabilities

MENU OPTIONS FOR DOWNTOWN DINING WEEKS 2012

3 COURSES FOR \$20

FEBRUARY 15 - FEBRUARY 29, 2012

## First Course (choice of one)

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- **“WEST OF UTICA” GREENS** *with* prosciutto, stretch breadcrumbs
- **FRIED EGGPLANT STACK** *with* fresh mozzarella & basil, house tomato sauce, fresh ricotta
- **CUP OF SOUP D’JOUR**

## Second Course (choice of one)

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- **SONOMA CAESAR SALAD** *with* sundried tomatoes
- **TOSSED SALAD** *with* choice of dressing  
DRESSINGS: *basil italian, raspberry poppy seed, lemon-balsamic vinaigrette, basil-walnut pesto vinaigrette, buttermilk ranch*

## Entrées (choice of one)

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- **TUSCAN CHICKEN** *on* rigatoni *with* ground chicken sausage, fresh fennel, leek, white wine, parmigiano-reggiano
- **PINK VODKA CREAM SAUCE** *on* penne *with* **SCALLOPS OR SHRIMP**
- **CHEESE TORTELLINI BAKE** *with* house tomato sauce, mascarpone, smoked, mozzarella, thyme
- **CHIPOTLE-HONEY GLAZED JAIL ISLAND SALMON** *with* pineapple-mango salsa, house vegetable, stone ground polenta
- **CHICKEN PARMESAN** *over* pasta *with* sundried tomato, housemade ricotta, fresh mozzarella



*A 20% gratuity will be added to parties of seven or more.*

*Sorry, separate checks are not available.*

*This menu is designed for our guests dining at Pastabilities and is not available for take out.*

**pastabilities.com**