



## APPETIZERS

### BAKED CLAMS \$20

(8) Long Island Littlenecks topped with seasoned Bread Crumbs and baked to a golden brown.

### FRIED CALAMARI \$22

Tender Rhode Island Squid dredged in seasoned flour and served with Pasta Lover's Tomato Sauce.

### FRIED CALAMARI ARRABIATTA \$23

Fried Calamari tossed in a Hot Cherry Pepper Tomato Sauce.

### FRIED MOZZARELLA \$16

Breaded Mozzarella Cheese Triangles served with Pasta Lover's Tomato Sauce.

### STUFFED MUSHROOMS \$15

(4) Silver Dollar Mushrooms stuffed with Onion, Garlic, Basil & Reggiano Parmesan Cheese. Topped with toasted Bread Crumbs, served with a touch of Tomato Sauce.

- Add Mozzarella \$2

### MEATBALLS \$20

(4) A blend of ground meats in our famous sauce topped with ricotta.

### FRIED RAVIOLI \$16

Delicious Cheese filled Raviolis, breaded with seasoned Panko and served with Pasta Lover's Tomato Sauce.

### MUSSELS MARINARA \$22

Prince Edward Isle Mussels sautéed with Garlic, White Wine & Marinara.

### EGGPLANT ROLLATINI \$18

Ricotta, Romano & Mozzarella filling rolled up into an egg battered slice of Eggplant, topped with Pasta Lover's Tomato Sauce & melted Mozzarella.

### CARPACCIO \$25

Sliced Raw Beef Tenderloin, Arugula, Red Onion, Cherry Tomato, Lemon Vinaigrette.

## SALADS

### CLASSIC CAESAR \$19

Romaine Lettuce tossed with Garlic Croutons, grated Pecorino Romano Cheese & Creamy Caesar Dressing.

### ARUGULA & ORZO \$19

Arugula, Orzo, Fennel, Dried Cranberries, Red Onion, Fresh Mozzarella, Apple Cider, Lemon, Mustard Vinaigrette

### WEDGE \$19

Bacon, Bleu Cheese Crumble, Cherry Tomatoes, Buttermilk Vinaigrette.

### GARDEN \$17

Arugula & Romaine Lettuce tossed with Cherry Tomatoes, Radishes, Red Onions, Cucumbers & Artichoke Hearts dressed with Housemade Italian Dressing.

### KALE CAESAR \$20

Kale, Romaine Lettuce, sliced Fennel, freshly grated Pecorino Romano, Garlic Croutons tossed in Caesar Dressing.

### BURRATA \$19

Arugula, Roasted Peppers, Cherry Tomatoes, Balsamic Glaze.

- Add Parma Prosciutto \$5

- Add Grilled Chicken \$8 - Add Grilled Shrimp \$10 - Add Fresh Mozzarella \$7

## PASTA

### SPAGHETTI & MEATBALLS \$28

"Grandma's Favorite Recipe." Meatloaf blend of Ground Meats and simmered in our famous Tomato Sauce.

### SQUID LINGUINE FRA DIAVOLO \$35

Calamari flavored Pasta topped with Shrimp and sautéed in Spicy Tomato Sauce.

### SPAGHETTI CARBONARA \$29

Classic Lazian Cream Sauce made with Pancetta, Bacon, Sweet Onions & the finest Reggiano Parmesan Cheese.

### RIGATONI BROCCOLI RABE \$28 & SAUSAGE

Sautéed Broccoli Rabe and Sweet Italian Sausage in Garlic & Olive Oil Sauce.

### FETTUCCINE ALFREDO \$29

Creamy White Sauce originated in Rome in the 15th Century. Simply delicious combination of Butter, Reggiano Parmesan & Heavy Cream.

### PENNE PESTO CHICKEN \$31

Chunks of Chicken tossed in Basil Puree, Garlic, grated Romano Cheese & Extra Virgin Olive Oil.

### BUCATINI AMATRICIANA \$28

Red Onion, Bacon, Tomato Pomodoro Sauce, Fresh Mozzarella.

### SPAGHETTI SALMON \$34

Chunks of Faroe Isle Salmon, Shallots & Garlic in a Pink Sauce.

### BAKED ZITI \$28

A combination of Ricotta, Pecorino Romano & fresh Mozzarella Cheese is tossed with Al Dente Pasta and topped with Pasta Lover's Tomato Sauce, then baked with Melted Mozzarella.

- Add Eggplant \$2

### RIGATONI BOLOGNESE \$28

Our version of the Classic Sauce. Braised Ground Meats "ala Ragu Style" in our Tomato Sauce with a touch of cream.

### FETTUCCINE SHRIMP \$31

Sautéed Gulf Shrimp, Asparagus, Cherry Tomatoes, Garlic and Olive Oil Sauce.

### LINGUINE FRUTTI DI MARE \$35

Sautéed Calamari, Shrimp, Clams, Mussels & Scallops are married together in a flavorful Tomato Seafood Sauce.

### PENNE ALA VODKA \$28

"Our Most Popular Pasta." A classic Tomato Cream Sauce infused with Parma Prosciutto, Smoked Ham & Sweet Onions.

### SHELLS PASTA LOVER'S \$31

"Our Signature Dish." Small Shells tossed with tender chunks of White Meat Chicken, Parma Prosciutto, grated Reggiano Parmesan Cheese & Broccoli in a rich Alfredo Sauce.

### LASAGNA BOLOGNESE \$28

Layered sheets of pasta with rich Bolognese Meat & Ricotta Cheese filling. Topped with Tomato Sauce then baked with Melted Mozzarella.

### FETTUCCINE PRIMAVERA \$28

Zucchini, Broccoli, Peas, Carrots, Mushrooms, Sweet Onion & Grape Tomatoes sautéed in Garlic & Oil Sauce.

### CHEESE RAVIOLI \$28

Topped with Pasta Lover's Tomato Sauce.

Gluten Free Penne and Whole Wheat Linguine available as a replacement on any pasta dish.

- Gluten Free \$4 extra  
- Whole Wheat \$3 extra

- Add Chicken \$8 - Add Shrimp \$10

## ENTRÉES

### PESCE

#### SALMON w/ CHICKPEA SLAW \$37

Chickpeas, Red Onion, Cucumbers, Tomatoes, Lemon and Oil Marinade, Garlic Yogurt Dollop.

#### ROASTED CHILEAN SEABASS \$44

Asparagus, Mushroom, Cannelini Beans, Sun Dried Tomatoes, Sautéed in White Wine.

#### SCAMPI \$36

Jumbo sized Gulf Shrimp baked Oreganata Style in a Lemon Garlic Scampi Broth.

### PARMIGIANA

#### CHICKEN \$34

#### VEAL \$36

#### EGGPLANT \$29

#### SHRIMP \$36

Topped with Pasta Lover's Tomato Sauce & melted Mozzarella.  
Served with Spaghetti.

### FRANCESE

#### CHICKEN \$34

#### VEAL \$36

#### SHRIMP \$36

Egg battered, simmered in a Lemon White Wine Butter Sauce with Artichoke Hearts.  
Served with Spaghetti.

### MARSALA

#### CHICKEN \$34

#### VEAL \$36

16 hour Veal Demi Glace makes this dish special. Sautéed Shallots, Mushrooms and top quality Marsala Wine put this dish above the rest.

Served with Spaghetti.

#### CHICKEN ALFREDO \$34

Chicken Breast breaded and sautéed in creamy delicious Alfredo Sauce and served with a side of Fettuccine Alfredo.

#### PRIME DRY AGED HAMBURGER \$24

Combination of Prime Aged Shell Steak, Brisket, Short Rib of Beef & Oxtail, served with Steak Fries.

20% gratuity will be added to all groups of 6 or more.



## “WINE SPECTATOR AWARD OF EXCELLENCE”

Pasta Lovers Trattoria, located in the heart of midtown in New York City's Rockefeller Plaza and Theater District, has been a neighbourhood love for over 30 years. We serve fresh and delicious Italian Cuisine in a beautiful and casual setting.

Pasta Lovers has been satisfying all types of clientele, from businessmen to families, tourists to native New Yorkers. Fresh, hot, crispy pizzas are made daily in the giant brick oven.

Our extensive wine list features wines and champagnes from many different regions. We feature beautiful party rooms for occasions that can seat up to 200 guests.

Catering is available, please ask for our event and catering coordinators.

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