

Pasta Connection ARGENTINE & ITALIAN

- Cuisine -

ALL FRESH MADE PASTA EST. 1983





AMERICAN BREAKFAST











Antipasti © (Appetizers)

Empanada --

2.50

Choose from beef, ham & cheese, spinach, eggplant, corn or chicken turnover.

3.00 **Garlic Bread** (Add cheese 1.00) French bread, sliced and spread with garlic and butter, then baked in the oven.

Calamari Fritti 12.50

Calamari lightly breaded and fried, served with marinara and lemon.

Picada Criolla 🔤 10.00

A combination of salami, mortadella, prosciutto, matambre, pepperoncini, olives, provolone, mozzarella.

Provoleta Alla Provencial -8.50 Provolone cheese melted with a sliced tomato and our special season<u>ings.</u>

Mozzarella Marinara 9.00

Crispy breaded mozzarella in marinara sauce.



Stracciatella Alla Florentina

beef.

Cup 4.50/ Bowl 8.00

Spinach, chicken broth, parmesan cheese, egg noodles and

Minestrone D'asti Cup 4.50/ Bowl 8.00 Fresh garden vegetable soup.

Di Cappelletti Al Brodo Cup 4.50/ Bowl 8.00 Chicken broth with handmade tortellini filled with seasoned

Pasta e Fagioli

Cup 4.50 / Bowl 8.00

Chicken broth with noodles and lima beans in a combination of pesto and marinara sauce. (contains walnuts).

© Insalate @

Antipasto De La Casa

12.50

14.50

13.00

Fresh garden lettuce, tomatoes, olives, salami, mortadella, provolone, pepperoncini, green beans, butter beans and garbanzos with special house dressing.

Chicken Salad

Marinated chicken breast grilled to perfection, with green beans, roasted red peppers and tomatoes.

tossed with mixed greens and Italian dressing.

Chef's Salad

Fresh garden lettuce, tomatoes, olives, salami, mortadella, provolone, pepperoncini, sliced hard-boiled egg, green beans and garbanzos with special house dressing.

Tuna Salad (White)

12.00

Fresh garden lettuce, tomatoes, olives, pepperoncini, hard-boiled egg, garbanzos, green beans, butter beans and sweet red peppers.

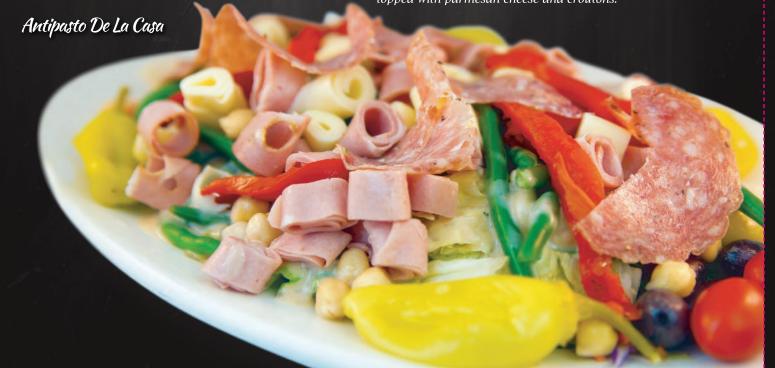
Di Cena (Small Salad)

Tossed green salad, tomatoes and carrots, with your choice of Creamy Italian, Ranch, Thousand Island or Blue Cheese.

Grilled Chicken

Caesar Salad

Grilled chicken over romaine in a creamy Caesar dressing topped with parmesan cheese and croutons.





Pollo (Chicken)

Side dish: small salad, sautéed vegetables, French fries, onion rings, sweet potato fries, spaghetti with marinara sauce or mashed potatoes

Grilled Chicken

15.00

17.00

Boneless chicken breast seasoned with garlic, lemon and our special house blend. Includes one side dish.

Chicken Marsala

Boneless chicken breast with garlic, fresh mushrooms, sautéed in

Marsala wine. Includes one side dish Milanesa de Pollo a Caballo -

Breaded tender chicken breast served with two fried eggs and

Chicken Cacciatore

17.00

Chunks of chicken with mushrooms, bell peppers, onions and marinara sauce. Includes one side dish.

Chicken Parmigiana

18.00

18.00

Breaded chicken breast baked in marinara sauce and topped with mozzarella cheese. Includes one side dish.

Carne (Beefor Pork)

Side dish: small salad, sautéed vegetables, French fries, onion rings, sweet potato fries, spaghetti with marinara sauce or mashed potatoes

Milanesa Parmigiana 🔤

Breaded tender beef, marinara sauce topped with mozzarella cheese. Includes one side dish.

Milanese Parmigiana

19.00 alla Napolitana

Breaded tender beef, with ham, marinara sauce and topped with mozzarella cheese. Includes one side dish.

Bife de Chorizo (New York Steak) 23.00

Includes one side dish. Milanesa a Caballo 🚥

Breaded tender beef served with two eggs and French fries.

Parillada Gaucha (Grilled BBO-Asado) Beef rib, Argentine-style sausage, a blood sausage and sweetbread.

Includes one side dish. Asado de Tiras --22.00

Grilled tasty short rib steaks, sliced Argentinean-style. Includes one side dish Parillada.

Parrillada Buenos Aires -35.00

Beef rib, chicken breast, skirt steak. Includes one side dish Entraña (Pampa skirt steak) 23.00

Sizzling gaucho steak cooked to perfection.

Entraña

Pesce (Seafood)

Al Sugo DiVongole Rosso

Linguini tossed to perfection in red clam sauce, simmered in a chardonnay wine.

Al Sugo DiVongole Bianco

Linguini tossed to perfection in white clam sauce, simmered in chardonnay wine.

16.00

3.50

Tutto-Mare Linguini with clams, shrimp, squid, sole fish and marinara sauce,

simmered with chardonnay wine.

Cazuela de Mariscos (Seafood Soup) Rich flavors of seafood blend of clams, shrimp, fish, calamari,

green mussels simmered in a tomato broth Paella-Risotto Alfruto Di Mare 18.00

Spanish rice in red clam sauce with green mussels, shrimp, fish, calamari, chicken, peas all simmered with chardonnay wine.

80z. fillet seasoned with garlic, lemon and our special house blend served with your choice of linguini aglio e olio or sautéed vegetables.



Additional Sides

Chorizo Argentino -4.50 Freshly made Argentinean-style sausage with marinara

sauce. Morcilla --4.50

Pork, blood sausage.

Sautéed Vegetables 5.00 Sautéed seasonal vegetables.

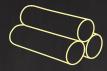
Side of Meatballs Meatballs topped with marinara sauce.



@Pasta®

We are dedicated in providing the finest ngredients and our pasta & pizza are made daily in our own kitchen.

Cannelloni



13.50 Di Carne (20 minutes) Tubular noodles with meat, ricotta, onions and parmesan cheese

baked with white and Bolognese sauce. 13.50 Della Nonna (20 minutes)

Tubular noodles stuffed with spinach and baked with white sauce and ricotta cheese

Manicotti Napoletano (20 minutes) 13.50

Filled with ricotta cheese and baked with a white and marinara

Tortellini



Pasta Connection Speciale

Round pasta filled with savory beef, cooked to perfection and covered with Alfredo sauce followed by a light toppingt of

Tortellini della Casa

Round pasta filled with flavorful beef, combined with the perfect blend of our delicious pink sauce.

Creamy Pesto Tortellini Round pasta filled with meat, combined with a white cream sauce and a velvety pesto sauce. Contains walnuts.

Additional Sides

Meat balls 2.50 Chicken 4.00 Shrimp 6.00

> Whole wheat pasta & gluten free pasta can be substituted for any of the Fettuccine, Spaghetti, Taglierini or Linguini noodles (15 min)

Lasagna <



Lasagna Di Carne (20 minutes) Layers of pasta, beef, ricotta, romano cheese, white sauce, topped

with marinara sauce. Lasagna Verde (Vegetarian) (20 minutes) 14.00 Layers of pasta, spinach, vegetables, ricotta, white cream sauce,

topped with marinara sauce and mozzarella cheese. Eggplant Parmigiana (20 minutes) 13.50

Fried eggplant baked with white sauce and marinara sauce, topped with mozzarella cheese

Spaghetti



11.50 **Bolognese** With our delicious freshly made meat sauce. 10.50 Marinara With our flavorful tomato sauce. 10.25 Aglio e Olio

Agnelotti

With fresh garlic and olive oil.



14.00 Round pasta filled with savory beef, sautéed with fresh mushrooms, parmesan cheese and marinara sauce. Sorrentino

Round pasta filled with ricotta cheese, parsley and Alfredo

Fettuccine



Fettuccine Alfredo (Add chicken 4.00 or shrimp 5.00) 12.00 Spinach or egg fettuccine with Alfredo sauce topped with parmesan

cheese.
Paglia e Fieno

Combination of egg and spinach fettuccine with Alfredo sauce, prepared with sliced mushrooms and our freshly made.

Al Sugo Di Pomodoro 11.00

Spinach fettuccine with a light marinara sauce. **Al Pesto** 13.00

Egg or spinach fettuccine with our delicious pesto sauce.

Alla Fantasia A combination of egg and spinach fettuccine with Alfredo sauce prepared with our freshly made Italian sausage and green

A combination of egg and spinach fettuccine with Alfredo sauce prepared with ham and green peas

Pasta Alla Checca Spinach Fettuccine with fresh tomatoes, basil, olive oil and garlic

> Taglierini Alla Puttanesca



Ravioli

Sugo Di Carne 12.50 Stuffed with beef and topped with savory Bolognese sauce 12.50 Sugo Di Pomodoro Stuffed with ricotta cheese, topped with marinara sauce. 12.00 Burro e Formaggio Stuffed with ricotta, sautéed in butter and parmesan cheese 13.00 Pesto y Tuco Stuffed with ricotta cheese, simmered in marinara and pesto Spinach Ravioli

Stuffed with spinach cooked to perfection and covered in Alfredo sauce, followed by a light topping of marinara.







Taglierini



14.50 Con Salsiccia Sliced Argentinian-style sausage, green bell peppers, onions, mushrooms, sautéed in olive oil and our marinara sauce.

14.50 Alla Mamma Mia (Add chicken 4.00 or shrimp 5.00) Mixed with artichoke hearts and parmesan cheese sautéed in

Alla Puttanesca (Add chicken 4.00 or shrimp 5.00) 14.50 Fresh garlic, black olives, capers, fresh mushrooms, a touch of chilli pepper all sautéed with olive oil.

Tetrazzini (20 minute

Pasta with chopped chicken, fresh mushrooms and a combination of white alfredo sauce, topped with mozzarella cheese, all baked to



Gnocchi (Add chicken 4.00 or shrimp 5.00)

An Argentine tradition served only on the 29th of each month. Freshly made potato dumplings with your choice of Bolognese, marinara, pesto y tuco, Alfredo sauce, pink sauce or creamy pesto sauce.

Polenta 🔤

Corn meal served with Argentinean-style sausage and meat sauce.



© Sandwiches ©

Served on a French Roll Add French fries, onion rings or sweet potato fries for 2.00

Meatball Sandwich 9.25

Meatballs with meat sauce topped with mozzarella cheese.

Sandwich de Prosciutto 12.00

Thinly sliced prosciutto with butter lettuce and tomato.

12.00 Sandwich de Matambre

Freshly made rolled flank steak stuffed with red peppers, eggs and herbs with mayonnaise, lettuce and tomato.

Sandwich de Milanesa 🔤

11.00 Breaded tender beef or chicken with mayonnaise, lettuce and

tomato. Sandwich de Milanesa Especial 🔤

12.00 Breaded tender beef or chicken, with mayonnaise, lettuce, tomato, ham and melted mozzarella.

Sandwich de Entraña (Pampa Skirt Steak) 12.00 With mayonnaise, lettuce and tomato.



Create your own pizza with a flavor to inspire all of your senses.

Pizza toppings: Ham, Pepperoni, Italian Sausage, Anchovies, Bacon, Onions, Artichoke Hearts, Black Olives, Green Olives, Mushrooms, Garlic, Red Bell Peppers, Green Bell Peppers, Pineapples, Basil.

	Small	Medium
Cheese Pizza	8.00	12.00
One or Two Toppings	11.00	14.00
Three or Four Toppings	14.00	16.00
Additional Toppings	2.00	



Sandwich de Entraña Especial 🔤 Pampa skirt steak with mayonnaise, lettuce, tomato, ham and melted mozzarella. Sandwich de Chorizo == 9.50 Argentinean-style sausage with marinara sauce or chimichurri. Pastrami Sandwich Sliced pastrami, mustard topped with melted mozzarella cheese.

Pizze della Casa

Chicken Alfredo Pizza (20 minutes) 16.00/18.00 Pizza topped with chicken, Italian cheeses, green onions and Alfredo sauce.

11.00/14.00 Fugaza (20 minutes)

Fresh mozzarella and seasoned onions.

Meat Lovers Pizza 14.00/16.00

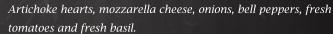
Italian sausage, meatballs, pepperoni and ham.

16.00 Fugazetta (60 minutes) 🔤

An Argentine favorite with fresh mozzarella, ham, onions piled high with our house seasonings.

14.00/16.00 Argentinean Pizza --

Roasted red peppers, ham, mozzarella cheese and green olives. Vegetarian Pizza 16.00/18.00





On Vini (Wines)

Bianco (White Wines)

Cedar Brook Chardonnay California	9	27
Hints of vanilla, butterscotch and melon with a smooth	crisp f	inish
Cedar Brook Sauvignon Blanc California	9	27
Aromas of grapefruit, apple and tropical fruits		
Trapiche Chardonnay ==	10	30
Well balanced, aromas of red apples and mature pire	eapple	2
Filus Torrontes	10	30
Crisp, brisk and refreshing with citrus and stone fru	it note:	S
Elegant aroma of apple, pear and citrus fruit		
Los Harolodos Sauvignon Blanc 🔤	11	33
Soft aromas of pink grapefruit, herbs and tropical fr	uits	
Marcelo Pelleriti Chardonnay 🚾	11	33
Bright yellow with greenish tones, fruit aromas and	long fi	nish

Vini Della Casa

(California House Wines) ½ Litre Litre 8.00 15.50 24.00

Chianti, Cabernet Sauvignon, Merlot Chardonnay, Pinot Grigio White Zinfandel

Sparkling Wine

Montchenot Brut Nature	11	33
Wycliff Brut Champagne (California)	6	18
Gran Sidra Real 🔤	5	10
Prosecco	10	30
Moscato	10	30
Champagne Spritz	6	

Birra

imports & Speciaities	6.00
Quilmes, Heineken, Morretta la Rosa, Morretti Light, Corona.	
Draft Imports & Crafts	7.00
Ask server for details	
Premium	6.00
Coors Light, Budweiser, Bud Light, Miller Genuine Draft, 1	Miller Lite.
	Quilmes, Heineken, Morretta la Rosa, Morretti Light, Corona. Draft Imports & Crafts Ask server for details Premium

Bevande Speciali (Specialty Cocktails)

	Glass	Litre
Sangria	7.50	23.00
A blend of chilled wines and a splash of	fruit juices wit	h fruit
Mimosa	7.50	23.00
Sparkling wine with refreshing orange	е јиісе	
Lemon Drop Martini	7.50	
Svetlana Premium and sweet lemon ji	иісе	
Bloody Mary	7.50	
Svetlana Premium, tomato juice, wor	chester, celer	y, salt,
hot sauce and lime juice		
Cosmo Martini	7.50	
Svetlana Premium, Corelena Triple Sec, lime	juice and cranbe	erry juice
Margarita	7. 50	
Corelena Especial Agave, Corelena '	Triple Sec and	d lime
juice		
Mojito	7. 50	
Corelena Especial Agave, mint, lime ji	uice and club s	soda

Rosso (Red Wines)

Cedar Brook Cabernet Sauvignon (California) 9 27 Aromas of vanilla nougat, berry pie a la mode and floral spice with a fruity medium body and cherry jam on cinnamon raisin Cedar Brook Merlot California

Ruby color. Mild aromas of cherry tart and vanilla flan with a silky, dry yet fruity medium body

Cedar Brook Pinot Noir California 9 27 Charming red color that is delightful with its fresh fruit berry aroma and a hint of spice

Trapiche Cabernet Sauvignon -10 30

Aroma of black fruit and spices. Soft and balanced Trapiche Malbec 🔤 10 30

Rich with violet hues, redolent of plums and cherries. Round in mouth with a touch of truffle and vanilla

Trapiche Pinot Noir 🔤 10 30 Exhibits aromas of wild roses and raspberry. Fresh an soft with a velvety texture and a long fruity finish

Filus Malbec 😐 Flavors of black fruit, licorice and vilet aromas prevail. Medium

body displaying an elegant finish with light mint notes Los Harolodos Malbec Estate Aromas with predominance of cherry marmalade, plums and raspberries. Fruity with ripe tannins, balanced with delicate

Felipe Staiti Malbec 🔤 11 33 By Marcelo Pellerti

Chianti Contemassi Riserva 11 33 Dry and traditional wine, full bodied with an intense bouquet

Dark cherry, plum, spices, mocha, menthol, tar and licorice meld together in a rich powerful intense entry level wine

25 75

Bevande (Beverages)

sweetness and round finish

Fountain Drinks 3.00 Coca-Cola, Diet Coke, Sprite, Barq's Root Beer, Pink Lemonade, Orange, apple, tomato, cranberry, grapefruit Iced Tea 3.00 / 3.50 Flavored iced teas available on request **Specialty Coffees, Hot Teas** 3.00 / 5.50 Cappuccino, espresso, hot tea, Yerba Mate tea, hot chocolate Milk, Chocolate Milk 3.00 / 3.50 **Bottled Mineral Water** 3.00 / 7.00 Perrier, Pellegrino **Bottled Water**





Pasta Connection ARGENTINE & ITALIAN Cuisine—

ALL FRESH MADE PASTA EST. 1983



AMERICAN BREAKFAST

Pasta Connection has diligently worked on capturing the authenticity of Old World Italian dining mixed with a flare of Argentinean local cuisine.

We are dedicated in providing the finest ingredients and our freshly made pasta & pizza are made daily in our own kitchen.

Business Hours

Monday - Thursday 7am to 9pm • Friday - Sunday 6am to 10pm BREAKFAST served till 1:30pm & ITALIAN DISHES from 11:30am to close

Join us for breakfast, lunch or dinner. Plan your next catering event with us!

1969 Harbor Blvd. Costa Mesa, CA 92627 (949) 646-3484