



Pasta Connection

ARGENTINE & ITALIAN
— *Cuisine* —

ALL FRESH MADE PASTA

EST. 1983



AMERICAN BREAKFAST

DINE IN  PICKUP  CATERING



Antipasti

(Appetizers)

- Empanada 

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

2.50
- Garlic Bread (Add cheese 1.00)

French bread, sliced and spread with garlic and butter, then baked in the oven.

3.00
- Calamari Fritti

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

12.50
- Picada Criolla 

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

10.00
- Provoleta Alla Provenciale 

Provolone cheese melted with a sliced tomato and our special seasonings.

8.50
- Mozzarella Marinara

Crispy breaded mozzarella in marinara sauce.

9.00

Empanadas



Insalate

(Salads)

- Antipasto De La Casa

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

12.50
- Chicken Salad

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

14.50
- Chef's Salad

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

13.00
- Tuna Salad (White)

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

12.00
- Di Cena (Small Salad)

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

5.00
- Grilled Chicken Caesar Salad

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

14.00

Antipasto De La Casa



Cazuela de Mariscos

Pollo

(Chicken)


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

- Grilled Chicken

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

15.00
- Chicken Marsala

Boneless chicken breast with garlic, fresh mushrooms, sautéed in Marsala wine. Includes one side dish.

17.00
- Milanesa de Pollo a Caballo 

Breaded tender chicken breast served with two fried eggs and French fries

16.00
- Chicken Cacciatore

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

17.00
- Chicken Parmigiana

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

18.00

Carne

(Beef or 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.

18.00
- Milanese Parmigiana alla Napolitana

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

19.00
- Bife de Chorizo (New York Steak) 

Includes one side dish.

23.00
- Milanesa a Caballo 

Breaded tender beef served with two eggs and French fries.

15.00
- Parillada Gaucha (Grilled BBQ-Asado) 

Beef rib, Argentine-style sausage, a blood sausage and sweetbread. Includes one side dish.

23.00
- Asado de Tiras 

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

22.00
- Parrillada Buenos Aires 

Beef rib, chicken breast, skirt steak. Includes one side dish

35.00
- Entraña (Pampa skirt steak) 

Sizzling gaucho steak cooked to perfection.

23.00

Entraña

Pesce

(Seafood)

- Al Sugo DiVongole Rosso

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

16.00
- Al Sugo DiVongole Bianco

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

16.00
- Tutto-Mare

Linguini with clams, shrimp, squid, sole fish and marinara sauce, simmered with chardonnay wine.

18.00
- Cazuela de Mariscos (Seafood Soup)

Rich flavors of seafood blend of clams, shrimp, fish, calamari, green mussels simmered in a tomato broth

18.00
- Paella-Risotto Alfruto Di Mare

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

18.00
- Salmon

8oz. fillet seasoned with garlic, lemon and our special house blend served with your choice of linguini aglio e olio or sautéed vegetables.

22.00

Milanesa de Pollo a Caballo



Additional Sides

- Chorizo Argentino 

Freshly made Argentinean-style sausage with marinara sauce.

4.50
- Morcilla 

Pork, blood sausage.

4.50
- Sautéed Vegetables

Sautéed seasonal vegetables.

5.00
- Side of Meatballs

Meatballs topped with marinara sauce.

3.50



Pasta

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

Cannelloni

- Di Carne** (20 minutes) **13.50**
Tubular noodles with meat, ricotta, onions and parmesan cheese baked with white and Bolognese sauce.
- Della Nonna** (20 minutes) **13.50**
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 sauce.

Tortellini

- Pasta Connection Speciale** **14.00**
Round pasta filled with savory beef, cooked to perfection and covered with Alfredo sauce followed by a light topping of meat sauce.
- Tortellini della Casa** **14.00**
Round pasta filled with flavorful beef, combined with the perfect blend of our delicious pink sauce.
- Creamy Pesto Tortellini** **14.00**
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) **14.00**
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

- Bolognese** **11.50**
With our delicious freshly made meat sauce.
- Marinara** **10.50**
With our flavorful tomato sauce.
- Aglio e Olio** **10.25**
With fresh garlic and olive oil.

Agnelotti

- Romano** **14.00**
Round pasta filled with savory beef, sautéed with fresh mushrooms, parmesan cheese and marinara sauce.
- Sorrentino** **14.00**
Round pasta filled with ricotta cheese, parsley and Alfredo sauce.

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** **14.50**
Combination of egg and spinach fettuccine with Alfredo sauce, prepared with sliced mushrooms and our freshly made Italian sausage.
- 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. Contains walnuts.
- Alla Fantasia** **14.50**
A combination of egg and spinach fettuccine with Alfredo sauce prepared with our freshly made Italian sausage and green peas.
- San Remo** **14.50**
A combination of egg and spinach fettuccine with Alfredo sauce prepared with ham and green peas
- Pasta Alla Checca** **14.50**
Spinach Fettuccine with fresh tomatoes, basil, olive oil and garlic

Taglierini
Alla Puttanesca

Fettuccine
Alfredo

Taglierini

- Con Salsiccia** **14.50**
Sliced Argentinian-style sausage, green bell peppers, onions, mushrooms, sautéed in olive oil and our marinara sauce.
- Alla Mamma Mia** (Add chicken 4.00 or shrimp 5.00) **14.50**
Mixed with artichoke hearts and parmesan cheese sautéed in butter sauce.
- 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 minutes) **16.00**
Pasta with chopped chicken, fresh mushrooms and a combination of white alfredo sauce, topped with mozzarella cheese, all baked to perfection.

Spinach
Ravioli

Ravioli



- Sugo Di Carne** **12.50**
Stuffed with beef and topped with savory Bolognese sauce.
- Sugo Di Pomodoro** **12.50**
Stuffed with ricotta cheese, topped with marinara sauce.
- Burro e Formaggio** **12.00**
Stuffed with ricotta, sautéed in butter and parmesan cheese.
- Pesto y Tuco** **13.00**
Stuffed with ricotta cheese, simmered in marinara and pesto sauce. Contains walnuts.
- Spinach Ravioli** **13.00**
Stuffed with spinach cooked to perfection and covered in Alfredo sauce, followed by a light topping of marinara.

Especialidades Argentinas

(Argentine Specialties)

- Gnocchi** (Add chicken 4.00 or shrimp 5.00) **13.00**
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** **13.50**
Corn meal served with Argentinean-style sausage and meat sauce.

Polenta

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.	
Sandwich de Matambre	12.00
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.	

Pizze (Pizzas)

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

Sandwich de Entraña Especial	13.00
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	10.00
Sliced pastrami, mustard topped with melted mozzarella cheese.	

Pizze della Casa (House Pizzas)

Chicken Alfredo Pizza (20 minutes)	16.00/18.00
Pizza topped with chicken, Italian cheeses, green onions and Alfredo sauce.	
Fugaza (20 minutes)	11.00/14.00
Fresh mozzarella and seasoned onions.	
Meat Lovers Pizza	14.00/16.00
Italian sausage, meatballs, pepperoni and ham.	
Fugazetta (60 minutes)	16.00
An Argentine favorite with fresh mozzarella, ham, onions piled high with our house seasonings.	
Argentinean Pizza	14.00/16.00
Roasted red peppers, ham, mozzarella cheese and green olives.	
Vegetarian Pizza	16.00/18.00
Artichoke hearts, mozzarella cheese, onions, bell peppers, fresh tomatoes and fresh basil.	



Vini (Wines)

Bianco (White Wines)

Cedar Brook Chardonnay	California	9	27
Hints of vanilla, butterscotch and melon with a smooth crisp finish			
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 pineapple			
Filus Torrontes		10	30
Crisp, brisk and refreshing with citrus and stone fruit notes			
Elegant aroma of apple, pear and citrus fruit			
Los Harolodos Sauvignon Blanc		11	33
Soft aromas of pink grapefruit, herbs and tropical fruits			
Marcelo Pelleriti Chardonnay		11	33
Bright yellow with greenish tones, fruit aromas and long finish			

Vini Della Casa

(California House Wines)	Glass	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	6	18
Gran Sidra Real	5	10
Prosecco	10	30
Moscato	10	30
Champagne Spritz	6	

Birra

Imports & Specialties	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, Miller Lite.	

Bevande Speciali (Specialty Cocktails)

	Glass	Litre
Sangria	7.50	23.00
A blend of chilled wines and a splash of fruit juices with fruit		
Mimosa	7.50	23.00
Sparkling wine with refreshing orange juice		
Lemon Drop Martini	7.50	
Svetlana Premium and sweet lemon juice		
Bloody Mary	7.50	
Svetlana Premium, tomato juice, worchester, celery, salt, hot sauce and lime juice		
Cosmo Martini	7.50	
Svetlana Premium, Corelena Triple Sec, lime juice and cranberry juice		
Margarita	7.50	
Corelena Especial Agave, Corelena Triple Sec and lime juice		
Mojito	7.50	
Corelena Especial Agave, mint, lime juice and club 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 nut toast finish			
Cedar Brook Merlot	California	9	27
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		10	30
Flavors of black fruit, licorice and vilet aromas prevail. Medium body displaying an elegant finish with light mint notes			
Los Harolodos Malbec Estate		11	33
Aromas with predominance of cherry marmalade, plums and raspberries. Fruity with ripe tannins, balanced with delicate sweetness and round finish			
Felipe Staiti Malbec		11	33
By Marcelo Pellerti			
Chianti Contemassi Riserva		11	33
Dry and traditional wine, full bodied with an intense bouquet			
Barolo		25	75
Dark cherry, plum, spices, mocha, menthol, tar and licorice meld together in a rich powerful intense entry level wine			

Bevande (Beverages)

Fountain Drinks	3.00
Coca-Cola, Diet Coke, Sprite, Barq's Root Beer, Pink Lemonade,	
Fruit Juices	3.00 / 3.50
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	4.00





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— *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
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