

## Helpful Information...

PICK-UP only for all orders.

Trays are one-size and feed approximately  
6-8 people.

Holiday orders require one week's advance notice,  
while all other orders require a minimum  
of one day's advance notice.

Most pasta dishes can be prepared with  
whole wheat pasta upon request  
(for an additional charge).

All food is prepared with the highest  
quality ingredients.  
We only use PASTOSA BRAND  
pasta, tomatoes, and olive oils to  
prepare our dishes.

*"Please note that our Prepared Foods Menu does not include an  
exhaustive list of all possible ingredients used in the preparation of each dish.  
For example, certain items may include grated Pecorino Romano  
and/or Parmesan cheeses, as well as various seasonings.  
For individuals with specific allergies, we advise that you contact us  
for a complete listing or description of the ingredients used  
in the preparation of that dish. Thank you."*

A.A. PASTOSA CORP.  
7425 New Utrecht Avenue  
Brooklyn, NY 11204

Hours:  
Monday - Friday 8:30 - 6:30  
Saturday 8:30 - 6:30  
Sunday: 8:30 - 3:00  
All Holidays 8:30 - 2:00

Online Shopping  
Available  
[www.pastosa.com](http://www.pastosa.com)



## PREPARED FOODS MENU



*New York's Finest Ravioli, Fresh Pasta  
and Italian Specialties.*

Phone: 718.236.9615  
Fax: 718.331.8747  
Email: [info@pastosa.com](mailto:info@pastosa.com)



## Appetizers

Every good meal begins with a delicious starter.

Our selection of homemade appetizers are sure to please you and your family. All trays are one-size and feed 6-8

<b>Sicilian Rice Balls</b>	<b>\$24.00</b>
Jumbo rice balls with ground beef & peas.	6 per tray
<b>Rice Balls</b>	<b>\$18.00</b>
Regular size w/chopped prosciutto, grated Pecorino Romano cheese & fresh parsley.	15 per tray
<b>Potato Croquettes</b>	<b>\$18.00</b>
With chopped prosciutto, grated Pecorino Romano cheese & fresh parsley.	15 per tray
<b>Eggplant Rollatini</b>	<b>\$24.00</b>
Breaded eggplant wrapped around fresh mozzarella & ricotta cheese.	20 per tray
<b>Stuffed Mushrooms</b>	<b>\$30.00</b>
With breadcrumbs and pine nuts.	24-30 per tray
<b>Spinach Rolls</b>	<b>\$30.00</b>
Manicotti crepes fried and filled w/chopped spinach, ricotta & fresh mozzarella.	16 per tray
<b>Rice Ball Wraps</b>	<b>\$30.00</b>
Manicotti crepes fried and filled w/ground beef, peas, ricotta & fresh mozzarella.	16 per tray
<b>Cauliflower Patties</b>	<b>\$30.00</b>
Cauliflower pancake patties.	
<b>Spicy Buffalo Wings</b>	<b>\$25.00</b>
Breaded and crispy served w/bleu cheese.	30-40 wings
<b>Crab Cakes</b>	<b>\$60.00</b>
100% Maryland jumbo lump crab.	12 per tray
<b>Lobster Cakes</b>	<b>\$60.00</b>
100% Maine lobster meat.	12 per tray
<b>Fried Calamari</b>	<b>\$40.00</b>
With spicy marinara sauce.	
<b>Fried Shrimp</b>	<b>\$50.00</b>
Jumbo breaded & battered shrimp served w/our homemade tartar sauce.	

## Pasta

Our signature pasta dishes are prepared exclusively with Pastosa brand products. We use only the finest ingredients from our kitchen to yours. Bon Appetit! All trays are one-size and feed 6-8

<b>Meat Lasagna</b>	<b>\$45.00</b>
*Also available w/out meat upon request.	
<b>Stuffed Shells</b>	<b>\$25.00</b>
Abundantly filled with a rich, creamy blend of mozzarella, ricotta cheese and genuine Pecorino Romano cheese.	18 per tray
<b>Manicotti</b>	<b>\$20.00</b>
Our homemade crepes are filled with a rich, creamy blend of mozzarella, ricotta cheese and genuine Pecorino Romano cheese.	12 per tray
<b>Ravioli</b>	<b>\$25.00</b>
Our famous large round cheese ravioli smothered in Marinara sauce.	
<b>Cavatelli with Broccoli</b>	<b>\$30.00</b>
Fresh ricotta cavatelli prepared with sautéed broccoli in garlic and oil.	
<b>Cavatelli with Sausage</b>	<b>\$35.00</b>
Fresh ricotta cavatelli in a pink tomato cream sauce with ground pork sausage.	
<b>Orecchiette with Broccoli Rabe &amp; Sausage</b>	<b>\$35.00</b>
Ear-shaped pasta with fresh sautéed broccoli rabe and homemade Italian sausage.	
<b>Bucatini all'Amatriciana</b>	<b>\$35.00</b>
Thick spaghetti-like pasta prepared with pancetta, sweet onions & plump cherry tomatoes.	
<b>Penne alla Vodka</b>	<b>\$35.00</b>
<b>Penne with Grilled Chicken &amp; Broccoli</b>	<b>\$35.00</b>
<b>Riatoni with Eggplant Sauce</b>	<b>\$35.00</b>
Prepared with eggplant, red-ripened tomatoes & ricotta salata cheese.	
<b>Baked Macaroni &amp; Cheese</b>	<b>\$35.00</b>
Our Italian version of this classic comfort food.	
<b>Linguine with Clam Sauce</b>	<b>\$45.00</b>
Prepared either white or red and loaded with clams and fresh parsley.	
<b>Baked Ziti</b>	<b>\$30.00</b>

## Chicken Entrees

We only use high quality Bell & Evans chicken to prepare all of our main course chicken dinners. All trays are one-size and feed 6-8

<b>Lemon Chicken</b>	<b>\$40.00</b>
Bursting with zesty lemon flavor, sweet onions & Francese-style white meat chicken.	
<b>Roasted Chicken</b>	<b>\$24.00</b>
Half roasted chicken with fresh lemon, garlic & chopped fresh parsley.	4 per tray
<b>Grilled Chicken</b>	<b>\$45.00</b>
Fire grilled chicken with chopped tomatoes marinated in extra virgin olive oil & balsamic vinegar.	
<b>Chicken Marsala</b>	<b>\$40.00</b>
<b>Chicken Arrabiata</b>	<b>\$40.00</b>
Spicy chicken with mushrooms, onions & red peppers.	
<b>Chicken Parmigiana</b>	<b>\$35.00</b>
	8 per tray
<b>Chicken Saltimbocca</b>	<b>\$40.00</b>
<b>Chicken Cacciatore</b>	<b>\$45.00</b>
<b>Baked Chicken Cutlets</b>	<b>\$35.00</b>
<b>BBQ Chicken</b>	<b>\$35.00</b>
Chicken legs and thighs marinated in our special barbecue glaze.	

## Veal Entrees

All trays are one-size and feed 6-8

<b>Veal Cutlet Parmigiana</b>	<b>\$40.00</b>
	8 per tray
<b>Veal Marsala</b>	<b>\$45.00</b>
<b>Veal w/Peppers &amp; Onions</b>	<b>\$45.00</b>
<b>Veal Rollatini</b>	<b>\$45.00</b>
Our breaded milk-fed veal cutlets are stuffed with fresh spinach & caciocavallo cheeses.	
<b>Veal Saltimbocca</b>	<b>\$45.00</b>
Made with prosciutto, cherry tomatoes, onions & lemon.	

## Beef Entrees

All trays are one-size and feed 6-8

<b>Roast Beef w/Gravy</b>	<b>\$40.00</b>
Herb-rubbed sliced eye round roast beef au jus.	
<b>Steak w/Peppers &amp; Onions</b>	<b>\$40.00</b>
<b>Tuscan Beef Stew</b>	<b>\$45.00</b>
This tender slow-cooked beef stew includes potatoes, carrots, string beans & tomatoes.	
<b>Meatballs Marinara</b>	<b>\$24.00</b>
Our home-made meatballs covered in our fresh tomato marinara sauce.	18 per tray
<b>Skirt Steak</b>	<b>\$30.00</b>
Fire grilled with arugula, red onion & baby tomatoes.	



## Pork Entrees

All trays are one-size and feed 6-8

<b>Sausage &amp; Peppers</b>	<b>\$35.00</b>
<b>BBQ St. Louis Ribs</b>	<b>\$40.00</b>
<b>Pork Chops w/ Cherry Peppers</b>	<b>\$35.00</b>
Breaded boneless pork chops topped with hot sliced cherry peppers.	
<b>Stuffed Pork Loin</b>	<b>\$45.00</b>
Pork loin in cradle sliced with gravy and stuffed with prosciutto, a blend of Italian cheese & fresh parsley.	

## Risotto

All trays are one-size and feed 6-8

<b>Seafood</b>	<b>\$50.00</b>
With shrimp & calamari.	
<b>Asparagus &amp; Prosciutto</b>	<b>\$30.00</b>
<b>Lemon Rice</b>	<b>\$25.00</b>
<b>Teriyaki Rice w/Chicken</b>	<b>\$30.00</b>

## Vegetables

All trays are one-size and feed 6-8

<b>Eggplant Parmigiana</b>	<b>\$40.00</b>
<b>Stuffed Bell Peppers</b>	<b>\$35.00</b>
Filled with rice, ground beef, fresh mozzarella & grated cheese.	
<b>Sautéed Spinach</b>	<b>\$30.00</b>
<b>Sautéed Broccoli Rabe</b>	<b>\$30.00</b>
<b>Sautéed Broccoli Florets</b>	<b>\$25.00</b>
<b>Grilled Mixed Vegetables</b>	<b>\$45.00</b>
Fire grilled peppers & onions, eggplant, artichokes and Portobello mushrooms, topped with chopped tomatoes in Balsamic vinegar and extra virgin olive oil.	
<b>Jumbo Stuffed Artichokes</b>	<b>\$20.00</b>
	4 per tray
<b>Mini Stuffed Artichokes</b>	<b>\$45.00</b>
	30-35 per tray
<b>Roasted Red Potatoes</b>	<b>\$30.00</b>
<b>Roasted Butternut Squash</b>	<b>\$30.00</b>

## Salads

All trays are one-size and feed 6-8

<b>Three Bean</b>	<b>\$30.00</b>
Cannellini, chick peas, and red kidney beans tossed with red onions in oil and vinegar.	
<b>Bocconcini</b>	<b>\$40.00</b>
Bite-sized fresh mozzarella knots marinated in olive oil, fresh parsley and spices.	
<b>Antipasto</b>	<b>\$45.00</b>
Diced Italian cured meats including: capicola, pepperoni, sopresata & salami with Imported provolone, red peppers & pepperoncini.	
<b>Fish Salad</b>	<b>\$65.00</b>
<b>Potato &amp; String Bean</b>	<b>\$30.00</b>
<b>Tomato &amp; Cucumber</b>	<b>\$25.00</b>
<b>Olive Salad</b>	<b>\$25.00</b>
An abundance of mixed olives, carrots, cauliflowers, red peppers, celery, onion & pepperoncini peppers.	
<b>House Salad</b>	<b>\$15.00</b>
Includes vinaigrette dressing.	

