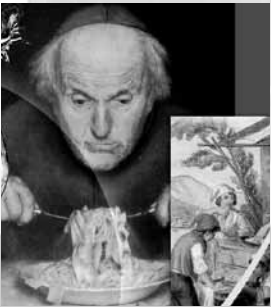


The Pasta House Co.®

Italian Restaurant and Bar



Since 1974...still passionate!

| appetizers |

- Hot Cheesy Garlic Bread**
- Nonna Tucci's Meatballs** *(Fresh daily)*
- Eggplant Parmigiano** *(Fresh daily)*
- Calabrese Cheese Sticks**
- Sicilian Stuffed Artichoke**



**Artichoke and Spinach Dip
con Crostini**

Zucchini Sticks

Portobello Fritto

Fresh portobello mushrooms

Mt. Vesuvius Hot Chicken Filets

With Gorgonzola bleu cheese dip

1/2 lb | 1 lb

Pick Two Combo

*Mt. Vesuvius Filets
Toasted Ravioli • Cheese Sticks
Portobello Mushrooms or Zucchini Sticks*

Pick any (2)

"Golden" Toasted Ravioli

6 pc | 12 pc | 18 pc

**Are You a Frequent
Diner Club Member?**

Ask your server for details.

Gift Certificates Available!



www.pastahouse.com

| salads & soups |

- The Pasta House Co.
Special Salad** *reg
grande*
- Caesar Salad** *reg
grande*

Soup of the Day
(Fresh daily, refills available)

Minestrone Soup
*(Fresh daily, refills available) Classic Italian
soup with hearty beef broth, fresh vegetables*

The "Best" Grilled Chicken Caesar
Romaine lettuce, grilled chicken and caesar dressing

| sandwiches |

Served with fresh fries or pasta
Add The Pasta House Co. Special Salad for only 2.00

- Roast Beef**
- Best Fish**
- Grilled Fish**
- Chicken Parmigiano**
- Great American Bacon and
Cheddar Burger**
- Chicken Portobello**
*Grilled chicken breast, sauteed mushrooms,
fresh mozzarella cheese and crispy onion strings*
- Nonna Tucci Meatball Sub**
*Topped with tomato sauce and onion on hot
cheesy garlic bread*
- Philly Cheesesteak Sub**
*Roast beef, green pepper and onion on hot
cheesy garlic bread*

| beverages |



*Advisory – Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness.*



PASTAS

tomato sauces

Ravioli

Stuffed with a blend of fresh beef and veal and prepared in our famous meat sauce

Spaghetti Bolognese

In our famous meat sauce

sm / lg

Mostaccioli

In our famous meat sauce

sm / lg

Spaghetti Pomodoro

(*mangia bene*) In a light tomato sauce

sm / lg

Rigatoni Roma

Rigatoni in meat sauce with fresh mushrooms, peas, prosciutto, cream sauce and topped with parmigiano cheese

Penne Salsiccia

Tomato sauce, marsala wine and salsiccia

Spaghetti with Nonna Tucci's Meatballs

Pasta con Melanzane

Penne noodles in spicy tomato sauce baked and topped with eggplant parmigiano

Penne Primavera

Quill shaped pasta with fresh zucchini, mushrooms and broccoli in a sundried tomato herb sauce

pastas with chicken

Chicken Ignatio (*mangia bene*)

Rigatoni in a tomato cream sauce with grilled chicken, roasted red peppers, mushrooms, peas and prosciutto

Penne Adriano

Penne noodles served with bacon, chicken, spinach, white wine and chopped red onion

Linguine with Chicken Livers

Lightly seasoned cream sauce, fresh mushrooms and chicken livers

Pollo e Portobello (*Back by popular demand*)

Linguine prepared with grilled chicken, sauteed mushrooms, prosciutto, shallots, white wine sauce and fresh sage

Penne Romano with Chicken Spiedini

Charcoal grilled breaded chicken spiedini served over penne noodles in tomato sauce with sundried tomato pesto

Chicken Fettuccine

Egg noodles prepared in cream sauce with grilled chicken, peas, mushrooms and parmigiano cheese

Multi-grain or Gluten Free pasta available upon request

cream sauces

Tortellini

Stuffed with prosciutto in cream sauce with fresh mushrooms, peas and parmigiano cheese

Fettuccine Alfredo

Egg noodles delicately cooked in a blend of butter, cream and fresh grated parmigiano cheese

Pasta con Broccoli

Prepared in a cream sauce with fresh mushrooms, broccoli, tomato sauce and parmigiano cheese

Rigatoni alla Carbonara

With cream, butter, crisp bacon and tossed with egg and fresh parmigiano cheese

baked pastas

Mac & Cheese *Our own special recipe*

Cannelloni

2 pc / 3 pc

Egg noodle stuffed with beef, veal and chicken, baked with meat and cream sauce

Manicotti

2 pc / 3 pc

Noodles stuffed with ricotta cheese, baked in tomato and cream sauce and parmigiano cheese

Lasagna al Forno (*Signature Recipe*)

Layers of The Pasta House Co.'s famous pasta extravaganza

Baked Mostaccioli with Meatballs

Baked penne noodles in a tomato and cream sauce, with our mixed cheese blend and meatballs

seafood pastas

Linguine with White Clam Sauce

Prepared in a light cream sauce with garlic and tender sea clams

Linguine with Red Clam Sauce

Prepared in marinara sauce with garlic and tender sea clams

Tutto Mare

Spaghetti prepared with shrimp, clams, and scallops with chopped fresh tomatoes

Scampi alla Griglia

Gulf shrimp with Italian seasoned bread crumbs, charcoal grilled and served over spaghetti with olive oil and fresh garlic

Shrimp Fettuccine

Egg noodles prepared in cream sauce with Gulf shrimp, mushrooms and parmigiano cheese

Mangia Bene (eat well): Low fat, low calorie or low carb but still 110% Pasta House Co. fantastic. Nutritional information is available.

Our Gluten Free menu is available for lunch or dinner



| entrees |

All entrees are served with The Pasta House Co. Special Salad and your choice of two: Pasta with Bolognese or Alfredo Sauce, Steamed Broccoli or Italian Potatoes

Eggplant Parmigiano

Pork Chops Milanese

Sicilian style breaded and grilled

Pesce alla Fresta

Lightly breaded, topped with mozzarella and provolone and served in a white wine sauce with fresh broccoli and pasta

Chicken Flamingo

Grilled breast of chicken lightly breaded, served in a sauce of white wine, garlic, red pepper, broccoli, fresh mushrooms, prosciutto, mozzarella and provolone cheese

Chicken Marsala

Boneless breast of chicken lightly breaded, marsala wine sauce, oregano, fresh green peppers and fresh mushrooms

Chicken Parmigiano

Shrimp Garanzini

Gulf shrimp sauteed in a sauce of white wine, butter, lemon, garlic and fresh mushrooms

Chicken Rustico (mangia bene)

Grilled chicken breast served in a tomato marsala sauce with mushrooms, artichokes, capers and sundried tomatoes and served with steamed broccoli

Sicilian Grilled Pesce

Lightly breaded and charcoal broiled

Served with The Pasta House Co. Special Salad

Grilled Salmon (mangia bene)

10 oz Salmon filet served with steamed broccoli

Grilled Chicken Breasts (mangia bene)

8 oz Charcoal grilled and served with steamed broccoli

Salsiccia with Peppers and Onions

(mangia bene) Served with steamed broccoli

Parmigiano Extravaganza

Chicken, Salsiccia and Eggplant Parmigiano served with Spaghetti Bolognese

Seafood Extravaganza

Shrimp Garanzini, Pan-seared Sea Scallops and Linguine with Clam Sauce

Y98 Special

| pizza |

12 inch or 16 inch

Cheese

Pepperoni

Bacon

Italian Sausage

Hamburger

Mushroom

Artichoke, Tomato, Basil

Green Pepper & Onion

Additional toppings

Bacon, Pepperoni, Sausage, Hamburger, Mushroom, Artichoke, Black Olive, Meatball, Tomato, Green Pepper, Roasted Red Pepper, Anchovy, Onion, Kalamata Olive, Sundried Tomato

Super Veggie

Sundried tomato, mushroom, artichoke, roasted zucchini and red pepper

12"

16"

Artichoke Dip Pizza

Topped with our signature artichoke dip and mixed cheese blend and more artichokes

12"

16"

Volcano Buffalo Chicken

Hot sauce, chicken, celery and ranch dressing

12"

16"

BBQ Chicken

Grilled chicken, onion and bacon

12"

16"

Margherita

Tomato, mozzarella and basil

12"

16"

Mediterranean

Fresh mozzarella, Kalamata olives, capers and red onion

12"

16"

Special Deluxe

Bacon, sausage, pepperoni, mushroom, onion and green pepper

12"

16"

Meat Lovers

Pepperoni, sausage, hamburger and bacon

12"

16"



LUNCH MENU

Served 11am to 4pm

All regular menu items also available at lunch.

Lunch specials are not valid with any other offer or coupon. No substitutions please.

The Pasta House Co. Special Salad *sm/grande*

Soup and The Pasta House Co. Special Salad

Soup and Caesar Salad

Mt. Vesuvius Hot Chicken Filets (1/2 lb) and The Pasta House Co. Special Salad

10" Pizza and The Pasta House Co. Special Salad

Your choice of cheese, sausage or pepperoni

| pasta specials |

Served with your choice of soup or The Pasta House Co. Special Salad

Lasagna al Forno (Signature Recipe)

Spaghetti Bolognese

Cannelloni *2 pc*

Rigatoni Roma

Penne Primavera

Fettuccine Alfredo

Pasta con Broccoli

Tutto Mare

| house specials |

Served with a side of pasta and your choice of soup or The Pasta House Co. Special Salad

Eggplant Parmigiano

Nonna Tucci's Meatballs Parmigiano

Chicken Parmigiano (Low Calorie)

Chicken Marsala (Low Calorie)

Chicken Flamingo

Pesce alla Fresta

Sicilian Grilled Pesce (Low Calorie)

| mangia bène (eat well) |

Low fat, low calorie or low carb but still 110% Pasta House Co. fantastic. Nutritional information is available.

Chicken Caesar Salad

The following are served with The Pasta House Co. Special Salad (low fat Pasta House Co. dressing is available)

————— Low Calorie —————

Grilled Chicken Breast

(6 oz) with steamed broccoli

Spaghetti Pomodoro

In a light tomato sauce

Chicken Rustico

Grilled chicken breast served in a tomato marsala sauce with mushrooms, artichokes, capers and sundried tomatoes and served with steamed broccoli

————— Low Carb —————

Salsiccia with Peppers and Onions

Served with steamed broccoli

Grilled Salmon

Served with steamed broccoli

Multi-grain or Gluten Free pasta available upon request

Our Gluten Free menu is available for lunch or dinner

The Pasta House Co.®

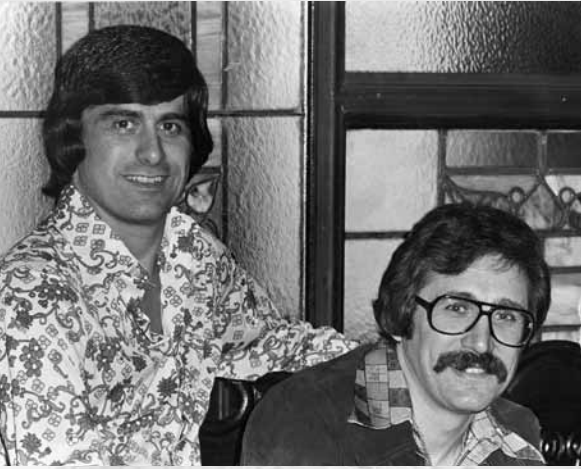
Italian Restaurant and Bar

Since 1974...still passionate!



The Pasta House Co.®

"A St. Louis Tradition"



**The Pasta House Co. Co-Founders
Joseph A. Fresta and J. Kim Tucci in 1974.**

We founded The Pasta House Co. in 1974 with our late partner, John P. Ferrara. Our mission from the very beginning has always been to be the very best Italian family restaurant; providing exceptional food at fair prices with excellent service in a friendly and clean atmosphere.

From those early days until now, our team has constantly strived to maintain the highest quality standards of customer satisfaction. It is the only way.

On behalf of more than 2000 Pasta House Co. family members, working in both company and franchise restaurants, we thank you for sharing your dining experience with us. And remember, we're all in this together.

Joe and Kim



Joe and Kim in 2011.

