

LUNCH

Pasta Amore

TRUE ITALIAN CUISINE

Monday thru Friday 11am to 2pm

Rockbrook Village • 108th & West Center Rd • Omaha, NE

402.391.2585 • www.PastaAmore.net

Appetizers

Garlic Cheese Bread	\$3
Tomato Bread (<i>Bruschetta</i>)	\$3
Fried Ravioli or Tortellini	\$6
Fried Calamari	\$6
Eggplant Parmigiana	\$6
Roasted Peppers	\$6
Red peppers with olive oil, lemon, parsley and garlic.	
Appetizer Combination	\$8
Tomatoes, roasted peppers, fried calamari, artichoke hearts and marinated olives.	

Salads

All salads served with warm bread. Our dressings include: Italian, Lite Italian, Ranch and Creamy Bleu Cheese. \$1.00 for Dry Roquefort.

Insalata Di Carciofi	\$9
Lettuce, artichoke hearts and tomatoes in olive olive and lemon dressing.	
Orange Chicken Salad	\$10
Slices of oranges, grilled chicken, feta cheese, olives and Italian dressing.	
Pat's Amore Salad	\$10
Lettuce, tomato, basil, cucumber, green onion, cheese and grilled chicken strips.	
Peasant Salad	\$10
Lettuce, cucumbers, feta cheese, green onions, and greek olives.	
Classic Caesar Salad	\$9
With Chicken	\$11
With Shrimp	\$12
With Salmon	\$12
Italian Salad	\$10
Lettuce, provolone cheese, salami, artichoke hearts, cucumbers, tomatoes & green olives.	
Leo's Salad	\$10
Lettuce, tomatoes, tuna, basil, onions, capers and olives.	
Calamari Salad	\$10
Tender squid marinated in olive oil, lemon, and parsley over mixed greens.	
Rice Salad	\$10
Cold rice, eggs, capers, artichoke hearts, tuna, and tomatoes in an olive oil dressing.	
Shrimp Salad	\$14
Tomato, lettuce, hard-boiled eggs, shrimp and a special dressing.	
California Chopped Salad	\$11
Finely chopped mixed greens with cucumbers, carrots, celery, scallions, tomatoes, cheese, tossed with a honey balsamic vinaigrette.	
With Chicken	\$11
With Shrimp	\$14
With Salmon	\$14
Seafood Salad	\$14
Mixed greens, with shrimp, scallops, calamari, marinated in Olive oil, lemon juice & parsley.	

Soup

Minestrone, Pasta Fagioli, Belly Button (Tortellini in chicken broth)

Cup: \$3 • Bowl: \$4

Pasta Entrees

All Pasta Entrees include rolls and salad or soup.
(minestrone or pasta fagioli)

Lasagna	\$11
Lasagna with bolognese sauce, and romano, parmigiana, ricotta and mozzarella cheeses.	
Tortellini	\$11
Pasta stuffed with beef and pork topped with your choice of Bolognese, Marinara, or white sauce with bacon.	
Cannelloni	\$11
Round egg pasta filled with ricotta cheese and spinach, topped with marinara sauce and cheese.	
Ravioli	\$11
Stuffed with ricotta cheese and spinach, topped with your choice of Marinara or Bolognese sauce.	
Fettuccine Alfredo	\$11
With Chicken	\$13
With Shrimp	\$14
Linguine Primavera	\$11
Veggies over linguine pasta with your choice of olive oil sauce or a white crême sauce.	
With Chicken	\$13
With Shrimp	\$14
Spaghetti Puttanesca	\$11
Anchovies, garlic, olive oil, red peppers, and black olives in a marinara sauce.	
Linguine Garibaldi	\$11
Fresh tomatoes, garlic basil, olive oil, capers and olives.	
Spaghetti or Penne	\$12
Served with your choice of homemade meatballs or sausage.	
Penne Monte Cristo	\$12
Grilled chicken strips, broccoli, garlic, tossed in white crême sauce and served over penne pasta.	
Penne Alfio	\$12
Penne with grilled chicken strips, artichoke hearts, sundried tomatoes, basil, garlic, olive oil broth.	
Pasta by request	\$11
Your choice of pasta with choice of sauce	

Pasta

(Al Dente on request)

- ❖ Fettuccine
- ❖ Linguine
- ❖ Angel Hair
- ❖ Penne
- ❖ Spaghetti

Sauce

- ❖ **Alfredo** (white sauce)
- ❖ **Marinara** (tomato sauce)
- ❖ **Bolognese** (red meat sauce)
- ❖ **Hot & Naked** (olive oil, garlic & red pepper)
- ❖ **Carbonara** (Traditional or Americano style)
- ❖ **Pesto** (fresh basil, garlic, tomatoes & pine nuts)
- ❖ **Tuna Sauce** (red or white)

House Specials

All entrees served with rolls, and salad or soup.
(minestrone or pasta fagioli only)

Gnocchi alla Gina	. \$11
Italian potato dumplings with your choice of bolognese or carbonara sauce.	
Chicken Milanese	. \$13
Lightly browned chicken breast, with parmigiana breading and topped with red peppers in tomato sauce.	
Chicken Piccata	. \$13
Sautéed with lemon, capers, olives, and red peppers.	
Grilled Chicken Dinner	. \$13
Grilled and marinated in lemon, garlic, and olive oil.	
Chicken Marsala	. \$13
Sautéed with marsala wine and mushrooms.	
Chicken Parmigiana	. \$13
Breaded and baked in marinara and cheese.	
Veal Marsala	. \$14
Sautéed veal with a brown marsala wine sauce and mushrooms.	
Veal Milanese	. \$14
Lightly browned veal loin, parmigiana breading topped with roasted peppers sauce.	
Veal Parmigiana	. \$14
Breaded and baked in marinara and cheese.	
Veal Piccata	. \$13
Sautéed veal in white wine sauce with lemon and capers.	
Filet Mignon (8 oz.)	. \$20
Grilled filet topped with a brandy mushroom sauce.	
Linguine with Clams	. \$13
Served in a red, white, or olive oil and garlic sauce.	
Salmon Genoa	. \$15
Served with angel hair pasta in a tomato herb broth with spinach and artichoke hearts.	
Seafood Trio	. \$17
Salmon, sea bass and shrimp over angel hair pasta with a herbed tomato broth, artichoke hearts and spinach.	
Linguine Amore	. \$16
Mussels, clams, halibut, salmon, shrimp, calamari, scallops in spicy red seafood sauce.	

*Ask about our party rooms
for your special occasions!*

Seating for 20 to 60 People
Customized Menu's
\$20 fee to bring your own dessert

Catering Available

Sandwiches

All served with your choice of salad or soup
(minestrone or pasta fagioli only)

Veal Milanese	. \$13
Served with roasted peppers in tomato sauce topped on breaded veal medallions.	
Chicken Milanese	. \$12
With roasted peppers & tomato sauce.	
Grilled Chicken	. \$12
With provolone, mushrooms and spinach.	
Salami & Cheese	. \$10
Served on a hoagie bun with tomatoes and olive oil.	
Italian Sausage	. \$10
Served on Italian bread and topped with cheese.	
Italian Meatball	. \$10
Served on Italian bread with red sauce and cheese.	

Desserts

Cannoli (<i>Ricotta filled</i>)	. \$5
Turtle Cheesecake	. \$5
Tiramisu	. \$6
Spumoni Ice Cream	. \$5
Pana Cotta (<i>an Italian custard</i>)	. \$5



*Grazie &
Arrivederci*

Thank you & come again!

Please visit our website:
www.PastaAmore.net

DINNER

Pasta Amore

TRUE ITALIAN CUISINE

Monday thru Thursday 4:30pm to 9:00pm

Friday and Saturday 4:30pm to 10:00pm

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Appetizers

Garlic Cheese Bread	\$4
Tomato Bread (<i>Bruschetta</i>)	\$4
Fried Tortellini or Ravioli	\$7
Mozzarella Stix	\$7
Roasted Peppers	\$7
Red peppers with olive oil, lemon, parsley and garlic.	
Cheese, Salami & Olives	\$8
Eggplant Parmigiana	\$8
Mozzarella Caprese	\$8
Fresh mozzarella with tomatoes, olive oil, basil and balsamic.	
Breaded Calamari	\$8
Appetizer Combination	\$10
Tomatoes, roasted peppers, fried calamari, artichoke hearts and marinated olives.	

Salads

All salads served with warm bread. Our dressings include: Italian, Lite Italian, Ranch and Creamy Bleu Cheese. \$1.00 for Dry Poquefort.

Insalata Di Carciofi	\$9
Lettuce, artichoke hearts and tomatoes in olive oil and lemon dressing.	
Italian Salad	\$11
Lettuce, provolone cheese, salami, artichoke hearts, cucumbers, tomatoes & green olives.	
Peasant Salad	\$10
Lettuce, cucumbers, feta cheese, green onions, and greek olives.	
Classic Caesar Salad	\$11
With Chicken	\$14
With Shrimp	\$16
With Salmon	\$16
Pat's Amore Salad	\$12
Lettuce, tomato, basil, cucumber, green onion, cheese and grilled chicken strips.	
Leo's Salad	\$12
Lettuce, tomatoes, tuna, basil, onions, capers and olives.	
Rice Salad	\$12
Cold rice, eggs, capers, artichoke hearts, tuna, and tomatoes in an olive oil dressing.	
Calamari Salad	\$12
Tender squid marinated in olive oil, lemon, and parsley over mixed greens.	
Shrimp Salad	\$16
Tomato, lettuce, hard-boiled eggs, shrimp and a special dressing.	
Seafood Salad	\$16
Mixed greens, with shrimp, scallops, calamari, marinated in Olive oil, lemon juice & parsley.	

Soup

Minestrone, Pasta Fagioli, Belly Button (Tortellini in chicken broth)

Cup: \$3 • Bowl: \$4

Pasta Entrees

All Pasta Entrees include rolls and salad or soup.
(minestrone or pasta fagioli)

Eggplant Parmigiana Dinner	\$15
Baked, topped with cheese.	
Spaghetti or Penne	\$15
Served with your choice of homemade meatballs or sausage.	
Lasagna	\$16
Lasagna with bolognese sauce, and romano, parmigiana, ricotta and mozzarella cheeses.	
Tortellini	\$16
Pasta stuffed with beef and pork topped with your choice of bolognese , marinara , or white sauce with bacon.	
Fettuccine Alfredo	\$15
With Chicken	\$16
With Shrimp	\$19
Linguine Primavera	\$16
Veggies over linguine pasta with your choice of olive oil sauce or a white crême sauce .	
With Chicken	\$17
With Shrimp	\$19
Ravioli	\$15
Stuffed with ricotta cheese and spinach, topped with your choice of marinara or bolognese sauce.	
Cannelloni	\$15
Round egg pasta filled with ricotta cheese and spinach, topped with marinara sauce and cheese.	
Spaghetti Puttanesca	\$15
Anchovies, garlic, olive oil, red peppers, and black olives in a marinara sauce.	
Linguine Garibaldi	\$15
Fresh tomatoes, garlic basil, olive oil, capers and olives.	
Gnocchi alla Gina	\$16
Potato dumplings topped with your choice of bolognese , carbonara or marinara .	
Penne Alfio	\$16
Penne with grilled chicken strips, artichoke hearts, sundried tomatoes, basil, garlic, olive oil.	
Penne Monte Cristo	\$16
Grilled chicken strips, broccoli, garlic, tossed in white crême sauce & served over penne pasta.	
Pasta Combination	\$17
Cannelloni, lasagna, ravioli and tortellini in crême sauce with bacon.	
Pasta by request	\$15
Your choice of pasta with choice of sauce	

Pasta

(Al Dente on request) ♦ Fettuccine ♦ Linguine ♦ Angel Hair ♦ Penne ♦ Spaghetti

Sauce

♦ Alfredo (white sauce) ♦ Marinara (tomato sauce) ♦ Bolognese (red meat sauce)
♦ Hot & Naked (olive oil, garlic & red pepper) ♦ Carbonara (Traditional or Americano style)
♦ Pesto (fresh basil, garlic, tomatoes & pine nuts) ♦ Tuna Sauce (red or white)

Meat and Poultry

All entrees served with vegetables, roasted potatoes, rolls and salad or soup.
(minestrone or pasta fagioli)

Grilled Chicken Dinner\$17
Grilled and marinated in lemon, garlic, and olive oil.	
Chicken Milanese\$18
Lightly browned chicken breast, with parmigiana breading and topped with red peppers in tomato sauce.	
Chicken Parmigiana\$18
Breaded and baked in marinara and cheese.	
Chicken Piccata\$18
Sautéed with lemon, capers, olives, and red peppers.	
Chicken Fantasia\$18
Chicken breast sautéed with artichoke cream sauce.	
Chicken Marsala\$18
Sautéed with marsala wine and mushrooms.	
Chicken Brandy\$18
Breaded chicken breast, topped with mushrooms, provolone cheese in a burgundy wine sauce.	
Chicken Breast Alessandro\$19
Chicken breast with prosciutto, spinach in a white cream sauce.	
Italian Sausages\$16
Homemade sausage stuffed with beef and pork, served with red peppers in tomato sauce.	
Veal Milanese\$20
Lightly browned veal loin, parmigiana breading topped with roasted peppers sauce.	
Veal Parmigiana\$20
Breaded and baked in marinara and cheese.	
Veal Marsala\$20
Sautéed veal with a brown marsala wine sauce and mushrooms.	
Veal Piccata\$20
Sautéed veal in white wine sauce with lemon and capers.	
Osso Buco\$22
Milanese style veal shank, peas, and mushrooms in a light brown sauce.	
Filet Mignon (8 oz.)\$30
Grilled filet topped with a brandy mushroom sauce.	

Chef Leo's Specials

Calamari Steak\$20
Lightly breaded in a caper and lemon cream sauce with fresh tomatoes and green onions.	
Penne Florentine\$16
Spinach and chicken strips in a garlic herb broth, with peccorino cheese.	
Salmon Greco\$20
Salmon served with angel hair pasta, spinach, black olives, capers and tomatoes in an herb broth topped with feta cheese.	
Pollo Melanzane\$18
Grilled chicken with sauteed spinach, onions and eggplant in marinara sauce topped with buffalo mozzarella.	
Penne Vodka\$17
Penne with pancetta in a pink sauce.	
Saltimbocca\$21
Tender medallions of veal and prosciutto in a sage white wine sauce.	

Linguine DaVinci\$16
Sundried tomatoes in a garlic olive oil broth.	
Penne Picchio Pacchio\$15
Penne with fresh tomatoes sauteed with basil, garlic and crushed red pepper in a delicate olive oil.	

Seafood

All seafood dishes include rolls and salad or soup.
(minestrone or pasta fagioli)

Linguine with Clams\$17
Served in a red, white, or olive oil and garlic sauce.	
Fettuccine Con Calamari\$17
In marinara with capers, olive oil and garlic.	
Shrimp Scampi\$19
Large shrimp baked with garlic, oregano and a white wine sauce over angel air pasta.	
Shrimp Parmigiana\$19
Shrimp baked in tomato sauce, topped with cheese and mushrooms over fettuccine.	
Salmon Genoa\$20
Served with angel hair pasta in a tomato herb broth with spinach and artichoke hearts.	
Grilled Salmon\$20
With vegetables and roasted potatoes.	
Linguine Amore\$24
Mussels, clams, halibut, salmon, shrimp, calamari, scallops in spicy red seafood sauce.	
Seafood Trio\$25
Salmon, sea bass and shrimp over angel hair pasta with a herbed tomato broth, artichoke hearts and spinach.	

Desserts

Cannoli (Ricotta filled)\$5
Spumoni Ice Cream\$5
Panna Cotta (an Italian custard)\$5
Turtle Cheesecake\$6
Tirami Su\$7

