



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.

Garlic Bread (Add cheese 1.00)

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

Calamari Fritti

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

Picada Criolla

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

Provoleta Alla Provenciale

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

Mozzarella Marinara

Crispy breaded mozzarella in marinara sauce.

Zuppe

(Soups)

Stracciatella Alla Fiorentina

Spinach, chicken broth, parmesan cheese, egg noodles and poched egg.

Minestrone D'asti

Fresh garden vegetable soup.

Di Cappelletti Al Brodo

Chicken broth with handmade tortellini filled with seasoned beef.

Pasta e Fagioli

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

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.

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)

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.

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.

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 French fries

Chicken Cacciatore

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

Chicken Parmigiana

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

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.

Milanese Parmigiana alla Napolitana

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

Bife de Chorizo (New York Steak)

Includes one side dish.

Milanesa a Caballo

Breaded tender beef served with two eggs and French fries.

Parillada Gaucha (Grilled BBQ-Asado)

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

Asado de Tiras

Grilled tasty short rib steaks, sliced Argentinean-style.

Includes one side dish Parillada.

Parrillada Buenos Aires

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

Entraña (Pampa skirt steak)

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.

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

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

Salmon

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

Milanesa de Pollo a Caballo



Additional Sides

Chorizo Argentino

Freshly made Argentinean-style sausage with marinara sauce.

Morcilla

Pork, blood sausage.

Sautéed Vegetables

Sautéed seasonal vegetables.

Side of Meatballs

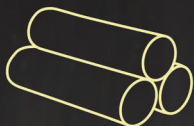
Meatballs topped with marinara sauce.



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)

Tubular noodles with meat, ricotta, onions and parmesan cheese baked with white and Bolognese sauce.

Della Nonna (20 minutes)

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

Manicotti Napoletano (20 minutes)

Filled with ricotta cheese and baked with a white and marinara sauce.

Tortellini



Pasta Connection Speciale

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

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
Chicken
Shrimp

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)

Layers of pasta, spinach, vegetables, ricotta, white cream sauce, topped with marinara sauce and mozzarella cheese.

Eggplant Parmigiana (20 minutes)

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

Spaghetti



Bolognese

With our delicious freshly made meat sauce.

Marinara

With our flavorful tomato sauce.

Aglio e Olio

With fresh garlic and olive oil.

Agnelotti



Romano

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 sauce.



Fettuccine



Fettuccine Alfredo (Add chicken or shrimp)

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 Italian sausage.

Al Sugo Di Pomodoro

Spinach fettuccine with a light marinara sauce.

Al Pesto

Egg or spinach fettuccine with our delicious pesto sauce. Contains walnuts.

Alla Fantasia

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

San Remo

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

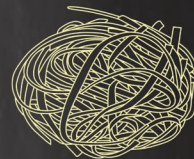
Pasta Alla Checca

Spinach Fettuccine with fresh tomatoes, basil, olive oil and garlic

Fettuccine
Alfredo



Taglierini



Con Salsiccia

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

Alla Mamma Mia (Add chicken or shrimp)

Mixed with artichoke hearts and parmesan cheese sautéed in butter sauce.

Alla Puttanesca (Add chicken or shrimp)

Fresh garlic, black olives, capers, fresh mushrooms, a touch of chilli pepper all sautéed with olive oil.

Tetrazzini (20 minutes)

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

Taglierini
Alla Puttanesca



Ravioli



Sugo Di Carne

Stuffed with beef and topped with savory Bolognese sauce.

Sugo Di Pomodoro

Stuffed with ricotta cheese, topped with marinara sauce.

Burro e Formaggio

Stuffed with ricotta, sautéed in butter and parmesan cheese.

Pesto y Tuco

Stuffed with ricotta cheese, simmered in marinara and pesto sauce. Contains walnuts.

Spinach Ravioli

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

Spinach
Ravioli



Especialidades Argentinas

(Argentine Specialties)

Gnocchi (Add chicken or shrimp)

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.

Polenta



Sandwiches

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

Meatball Sandwich

Meatballs with meat sauce topped with mozzarella cheese.

Sandwich de Prosciutto

Thinly sliced prosciutto with butter lettuce and tomato.

Sandwich de Matambre

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

Sandwich de Milanese

Breaded tender beef or chicken with mayonnaise, lettuce and tomato.

Sandwich de Milanese Especial

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

Sandwich de Entraña (Pampa Skirt Steak)

With mayonnaise, lettuce and tomato.



Sandwich de Entraña

Sandwich de Entraña Especial

Pampa skirt steak with mayonnaise, lettuce, tomato, ham and melted mozzarella.

Sandwich de Chorizo

Argentinean-style sausage with marinara sauce or chimichurri.

Pastrami Sandwich

Sliced pastrami, mustard topped with melted mozzarella cheese.

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.

Cheese Pizza

One or Two Toppings

Three or Four Toppings

Additional Toppings

Pizze della Casa

(House Pizzas)

Chicken Alfredo Pizza (20 minutes)

Pizza topped with chicken, Italian cheeses, green onions and Alfredo sauce.

Fugaza (20 minutes)

Fresh mozzarella and seasoned onions.

Meat Lovers Pizza

Italian sausage, meatballs, pepperoni and ham.

Fugazetta (60 minutes)

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

Argentinean Pizza

Roasted red peppers, ham, mozzarella cheese and green olives.

Vegetarian Pizza

Artichoke hearts, mozzarella cheese, onions, bell peppers, fresh tomatoes and fresh basil.



Vini (Wines)

Bianco (White Wines)

- Cedar Brook Chardonnay** *California*
Hints of vanilla, butterscotch and melon with a smooth crisp finish
- Cedar Brook Sauvignon Blanc** *California*
Aromas of grapefruit, apple and tropical fruits
- Trapiche Chardonnay** 
Well balanced, aromas of red apples and mature pineapple
- Filus Torrontes** 
Crisp, brisk and refreshing with citrus and stone fruit notes
Elegant aroma of apple, pear and citrus fruit
- Los Harolodos Sauvignon Blanc** 
Soft aromas of pink grapefruit, herbs and tropical fruits
- Marcelo Pelleriti Chardonnay** 
Bright yellow with greenish tones, fruit aromas and long finish

Vini Della Casa

(California House Wines) Glass ½ Litre Litre

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

Sparkling Wine

- Montchenot Brut Nature** 
- Wycliff Brut Champagne** *(California)*
- Gran Sidra Real** 
- Prosecco**
- Moscato**
- Champagne Spritz**

Birra

- Imports & Specialties**
Quilmes, Heineken, Morretta la Rosa, Morretti Light, Corona.
- Draft Imports & Crafts**
Ask server for details
- Premium**
Coors Light, Budweiser, Bud Light, Miller Genuine Draft, Miller Lite.

Bevande Speciali (Specialty Cocktails)

- Sangria**
A blend of chilled wines and a splash of fruit juices with fruit
- Mimosa**
Sparkling wine with refreshing orange juice
- Lemon Drop Martini**
Svetlana Premium and sweet lemon juice
- Bloody Mary**
Svetlana Premium, tomato juice, worchester, celery, salt, hot sauce and lime juice
- Cosmo Martini**
Svetlana Premium, Corelena Triple Sec, lime juice and cranberry juice
- Margarita**
Corelena Especial Agave, Corelena Triple Sec and lime juice
- Mojito**
Corelena Especial Agave, mint, lime juice and club soda

Rosso (Red Wines)

- Cedar Brook Cabernet Sauvignon** *(California)*
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*
Ruby color. Mild aromas of cherry tart and vanilla flan with a silky, dry yet fruity medium body
- Cedar Brook Pinot Noir** *California*
Charming red color that is delightful with its fresh fruit berry aroma and a hint of spice
- Trapiche Cabernet Sauvignon** 
Aroma of black fruit and spices. Soft and balanced
- Trapiche Malbec** 
Rich with violet hues, redolent of plums and cherries. Round in mouth with a touch of truffle and vanilla
- Trapiche Pinot Noir** 
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 sweetness and round finish
- Felipe Staiti Malbec** 
By Marcelo Pellerti
- Chianti Contemassi Riserva** 
Dry and traditional wine, full bodied with an intense bouquet
- Barolo** 
Dark cherry, plum, spices, mocha, menthol, tar and licorice meld together in a rich powerful intense entry level wine

Bevande (Beverages)

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





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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!

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(949) 646-3484