



Pasta Connection

ARGENTINE & ITALIAN
— *Cuisine* —

ALL FRESH MADE PASTA

EST. 1983



AMERICAN BREAKFAST

DINE IN  PICKUP  CATERING



Breakfast

Monday - Thursday 7AM - 1:30PM
Friday - Sunday 6AM - 1:30PM

Served with two farm fresh eggs. Includes your choice of our signature home fries made with fried potatoes, green onions and mushrooms, topped with Jack and cheddar cheese or our crisp hash browns. Plus your choice of buttered white toast, whole wheat, sour dough, raisin toast, rye, English muffin, freshly made biscuit and gravy, corn tortilla or flour tortilla.

Country Breakfast

Two eggs, two sausage patties, biscuit and gravy

Bacon & Eggs

Sausage & Eggs

Ham & Eggs

Ham & Eggs Mix

Steak & Eggs

Tender and delicious, cooked just the way you like it

Milanesa

Breaded tender beef

Two Eggs, Any Style

Italian Sausage & Eggs

Freshly made Italian sausage

Italian Sausage & Eggs Mix

Diced Italian sausage and eggs

Huevos Ranchero

Two tortillas, two eggs with Mexican salsa and sour cream

Messy Eggs

Bacon and diced tomatoes, green onions topped with jack and cheddar cheese

Classic Eggs Benedict

A toasted English muffin stacked with ham and two poached eggs with our rich Hollandaise sauce

Chorizo & Eggs

Mexican-style chorizo and eggs mix

Eye Opener & Egg

Corned Beef Hash

Veggie & Eggs Mix

Mushrooms, onions, bell peppers and fresh tomatoes

Zucchini & Eggs Mix

Diced zucchini, onions and bell peppers

Breakfast Burrito

Includes 2 eggs served with one side of: ham, bacon, sausage or chorizo. Includes hashbrowns or homefries

Florentine Scramble

A mixture of spinach, bacon, onions, bell peppers and fresh tomatoes with melted Swiss cheese

Hamburger Patty & Eggs

A savory hamburger patty cooked just the way you like it

Omelettes

Served with two farm fresh eggs. Includes your choice of our signature home fries made with fried potatoes, green onions and mushrooms, topped with Jack and cheddar cheese or our crisp hash browns. Plus your choice of buttered white toast, whole wheat, sour dough, raisin toast, rye, English muffin, freshly made biscuit and gravy, corn tortilla or flour tortilla.

Denver Omelette

A blending of diced ham, bell peppers, onions

Ham & Cheese Omelette

Diced ham and American cheese Chili Bean & Cheese

Chili Bean & Cheese Omelette

Zesty chili and beans with American cheese

Bacon & Cheese Omelette

California Omelette

Bacon, mushroom, bell peppers, onions and cheese

Italian Omelette

Freshly made Italian sausage, marinara sauce topped with mozzarella cheese

Mushroom & Swiss Omelette

Chicken Omelette

Bell peppers, onions and mozzarella cheese

Rockefeller Omelette

Spinach and bacon topped with Hollandaise sauce

Hobo Omelette

A combination of ham, bell peppers, onions, mushrooms and fresh tomatoes with Mexican salsa on the side

Spinach Omelette

Spinach, onions and sweet red peppers

Shrimp & Cheese Omelette

A blending of shrimp, bacon, onions, bell peppers and fresh tomatoes topped with Swiss cheese

Meat Lovers Omelette

A blend of bacon, pork sausage, ham, onions, bell peppers, jack and cheddar cheese and Mexican salsa

Hangover Omelette

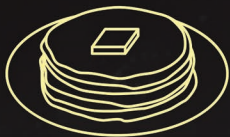
Ortega chili peppers, Jack and cheddar cheese topped with American cheese and Mexican salsa on the side

Avocado Omelette

Bacon, cheddar cheese and avocado

Griddled Hot

Pancakes



Add two farm fresh eggs, two bacon or sausage for an additional 3.00

Short Stack

Three light and fluffy buttermilk pancakes served with butter and warm syrup

Strawberry Pancakes

Three buttermilk pancakes topped with fresh strawberries and fresh whipped cream served with butter and warm syrup

Banana Pancakes

Three buttermilk pancakes topped with fresh banana slices and fresh whipped cream served with butter and warm syrup

Strawberry & Banana Pancakes

Three buttermilk pancakes topped with fresh strawberries, banana slices and fresh whipped cream

French Toast



Add two farm fresh eggs, two bacon or sausage for an additional 3.00

French Toast

Two French toast triangles, two eggs, bacon or sausage

Deluxe French Toast

Four French toast triangles

Strawberry French Toast

Four French toast triangles Topped with fresh strawberries, and fresh whipped cream

Banana French Toast

Four French toast triangles topped with bananas and fresh whipped cream

Strawberry & Banana French Toast

Four French toast triangles Topped with fresh strawberries, banana slices and fresh whipped cream, served with butter and warm syrup

Waffle



Add two farm fresh eggs, two bacon or sausage for an additional 3.00

Waffle

A crisp waffle served with fresh whipped cream, butter and warm syrup

Blueberry Waffle

A crisp blueberry waffle with fresh whipped cream, butter and warm syrup

Strawberry Waffle

A crispy waffle with fresh strawberries, fresh whipped cream, butter and warm syrup

Argentinean Waffle

A crisp waffle with banana slices, dulce de leche, fresh whipped cream, butter and warm syrup

Strawberry & Banana Waffle

A crisp waffle with fresh strawberries, banana slices and fresh whipped cream served with butter and warm syrup

Sandwiches

Served with your choice of French fries, sweet potato fries, onion rings, fresh fruit or our soup of the day.
Add , cheese .99 or bacon 1.50 Add avocado 2.00

Classic BLT

Crisp bacon, lettuce, tomato on toasted sourdough

Tuna Melt

Tuna, American cheese, tomato slices on grilled sourdough

Jalapeño Popper

Cream cheese, bacon, jalapeño on grilled sourdough

Ham & Egg

Served on sourdough bread

Tuna Sandwich

Tuna with crisp lettuce, tomatoes and mayo on sourdough

Original Grilled Cheese

Grilled on white bread with American cheese

Patty Melt

Charbroiled beef, melted American cheese on grilled rye bread (onions on request)

Club Sandwich

Thinly sliced turkey breast served with crispy bacon, lettuce, fresh tomato slices and mayo on toasted sourdough bread

Turkey Melt

Thinly sliced turkey, melted Swiss cheese, crisp bacon and fresh tomatoes on grilled sourdough bread

Turkey & Swiss Sandwich

Thinly sliced turkey served with crisp lettuce, fresh tomatoes and mayo on rye bread

Grilled Ham, Cheese, Tomato Sandwich

Delicious ham, melted American cheese, sliced tomatoes on grilled sourdough bread

Ultimate Chicken Sandwich

Charbroiled chicken breast with bacon, avocado, lettuce, tomatoes and mayo served on a bun

Flame Grilled Burgers

Served with your choice of: French fries, sweet potato fries, onion rings, fresh fruit or our soup of the day.

Classic Cheeseburger

Choice of American, Jack, cheddar, Swiss or mozzarella cheese served with crisp lettuce and fresh tomato.

Bacon & Avocado Cheeseburger

Crisp bacon, melted cheddar cheese, crisp lettuce and fresh tomatoes.

Mushroom Swiss Burger

Sautéed mushrooms, caramelized onions, Swiss cheese, fresh lettuce and tomatoes.

Chili Size

Juicy hamburger patty smothered with freshly made chili beans, topped with American cheese.

Additional Sides

Bowl of Oatmeal

Side of Bacon

Side of Sausage

Hashbrowns

Biscuit & Gravy

Fresh Seasonal Fruit

Home Fries

Toast

Avocado

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

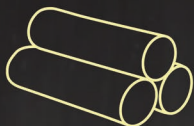
Meatballs topped with marinara sauce.



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

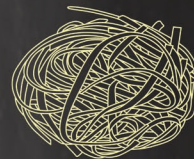
Pasta Alla Checca

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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Dark cherry, plum, spices, mocha, menthol, tar and licorice meld together in a rich powerful intense entry level wine

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

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ARGENTINE & ITALIAN
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AMERICAN BREAKFAST

Beverage & Dessert Menu



Tiramisu

Dolce

(Dessert)

Tiramisu

Freshly made lady fingers, dipped in espresso, layered in mascarpone cheese and topped with chocolate.

Flan

Freshly made custard topped with whipped cream and dulce de leche.

Flan



Pasta Frola

Freshly made Argentine style pie filled with dulce de membrillo.

Alfajor

Cookie covered with dark chocolate filled with dulce de leche.

Spumoni Ice Cream

Cannoli

Cheesecake

Creamy and rich cheesecake served with chocolate syrup (Add fresh strawberries 2.00)



Cheesecake

Postre Mil Hojas

Pastry of a thousand layers with dulce de leche.

Pastelito della Nonna

Warm and delicious pastry filled with membrillo topped with vanilla ice cream

Panqueques de Dulce de Leche

Two crepes filled with warm and delicious dulce de leche.

Panqueques de
Dulce de Leche



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Vini Della Casa

(California House Wines)

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, Morretti la Rosa, Morretti Light, Peroni, New Castle, Corona, Modelo

Draft Imports & Crafts

Ask server for details

Premium

Coors Light, Budweiser, Bud Light

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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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
(949) 646-3484