

## Sharing Plates & Appetizers

### \* ❖ Baked Brie | 10

Toasted ciabatta bread, covered with melted, imported brie cheese, crushed garlic, seedless red grapes, balsamic vinegar, golden brown sugar

### \* Bruschetta | 8

Toasted ciabatta bread, topped with chopped roma tomatoes, shallots, squeezed lemons, egg whites, extra virgin olive oil, white wine, fresh cilantro and gorgonzola cheese

### Grilled Italian Salciccia | 10

Zesty Italian sausage, sliced and grilled, atop a mélange of tri-color bell peppers, fresh oregano, garlic and basil in a spicy marinara sauce

### \* Involtini | 10

Sliced eggplant stuffed with imported prosciutto ham, soft goat cheese, pine nuts and fresh basil, simmered in a creamy pink marinara sauce

## Salads & Soups

### \* ♥ Insalata Caesar con Pollo | 12

Crisp romaine with a perfectly balanced Caesar dressing, tossed with buttery croutons and sliced, grilled chicken breast

### \* ♥ Insalata di Arizona | 13

Mixed organic greens, grilled shrimp, sweet red bell peppers, shredded mozzarella and sliced avocados, tossed with house vinaigrette

### \* Antipasti della Casa | 12

Imported prosciutto ham, shredded mozzarella, sweet red bell peppers, eggplant, zucchini, sliced roma tomatoes and marinated artichoke hearts, topped with house vinaigrette – an *Arizona Republic* top pick!

### \* ♥ Insalata Caprese | 11

Mozzarella di bufala, sliced beefsteak tomatoes, fresh basil, roasted sweet red bell peppers and imported prosciutto, drizzled with house vinaigrette

### \* ❖ Soup del Giorno | cup 4 | bowl 6

Our famous made-from-scratch minnestroni and cream soups, featuring the freshest, richest and tastiest ingredients in Arizona – a customer favorite!

## Seafood

### ♥ Seafood di Napoli | 19

Fresh calamari and shrimp sautéed in clam juice, crushed garlic and cilantro, finished with a light tomato marinara over linguini

### ❖ Speciale Pescatori | 22

A delightfully decadent stufato of calamari, fish, shrimp, green mussels and clams, finished with a light tomato marinara, tossed over linguini

### Dill Salmon | 17

Broiled coastal salmon filet, bathed in a silky white wine cream sauce, laced with Dijon mustard and fresh minced dill – served with pasta & vegetables

### ❖ Champagne Scampi | 18

Jumbo scampi, sliced white and porcini mushrooms sautéed in a champagne cream sauce – served with pasta & vegetables – an *Arizona Republic* top pick!

### ♥ Bianco o Rosso Vongole | 16

Clams in shells, crushed garlic and a hint of anchovies in a delightful white or red wine clam sauce, atop linguini

*All entrées include a side of Green Salad or Soup – substitute Caesar Salad | 2*

*Main Courses and select Seafood entrées are accompanied by pan-seared fresh vegetables and bowtie pasta with house marinara. A modest charge may be applied for requested substitutions and extras.*

# Pasta

*All pasta dishes are served with Green Salad or Soup. Each dish can be created with your choice of spaghetti, angel hair, linguini, penne, bowtie or fettucini pasta – substitute cheese tortellini or meat ravioli | 2*

## ❖ Salsa La Bona Pasta | 14

Sliced chicken breast, broccoli florets and white mushrooms sautéed in olive oil, covered with our signature creamy rose marinara

## \* ♥ Sicilia | 12

Virgin olive oil, garlic, sundried tomatoes, pine nuts and basil

## \* ♥ Pomodoro | 13

Chopped roma tomatoes, basil and crushed garlic

## \* Genova Pesto | 13

Creamy pesto with crushed garlic, Parmesan cheese and pine nuts

## \* ❖ ♥ Novelo | 14

Sliced chicken breast, crushed garlic, fresh basil, sundried tomatoes, mushrooms and capers sautéed in virgin olive oil, finished with crumbled feta cheese – a customer favorite!

## Bolognese | 12

Ground beef, chopped roma tomatoes and garlic in a hearty tomato marinara, topped with meatballs

## \* Carbonara | 14

Imported pancetta bacon and a farm fresh egg yolk in our distinctive Alfredo Parmesan cream sauce  
Add sliced mushrooms and green peas | 2

## Pollo Alfredo | 14

Sliced chicken breast and fresh broccoli florets simmered in a distinctive Parmesan cream sauce  
Substitute grilled shrimp | 3

## Salciccia | 14

Grilled Italian sausage with diced roma tomatoes and crushed garlic in a spicy tomato marinara

## Lasagna al Forno | 13

Layers of ricotta cheese, spinach, finely ground beef and lasagna noodles, baked with zesty tomato marinara, topped with mozzarella cheese

# Main Courses

## ❖ ♥ Pollo Calabareci | 15

Boneless chicken breast sautéed in butter, adorned with chopped roma tomatoes, shallots, squeezed lemons, egg whites, extra virgin olive oil, white wine and fresh cilantro – a customer favorite!

## Pollo Parmigiana | 16

A breaded boneless chicken breast, pan-seared and baked, finished with marinara and melted mozzarella

## ♥ Pollo Marsala | 17

Boneless chicken breast and sliced white mushrooms sautéed in butter, in a Marsala wine reduction

## ❖ Pollo a la La Bona Pasta | 17

Boneless chicken breast, sautéed with porcini mushrooms and pine nuts in butter, bathed in our signature red wine and cream demi-glace sauce

## Pollo Piccata | 16

A lightly breaded chicken breast sautéed in butter, in a white wine, lemon and caper demi-glace sauce

## Vitello Parmigiana | 17

A lightly breaded, tender veal cutlet, pan-seared and baked, with marinara and melted mozzarella cheese

## Vitello con Salsa Saltimbocca | 18

Veal cutlet, sautéed with imported prosciutto ham and white wine demi-glace, finished with melted mozzarella cheese

## \* Eggplant Parmigiana | 14

Sliced fresh eggplant and ricotta rolled in ciabatta breadcrumbs, pan-seared and baked with mozzarella cheese, topped with a light tomato marinara

## Risotto Calabria | 17

Imported Arborio rice simmered in a creamy, saffron-infused chicken stock sauce, with chicken, Italian sausage, shrimp, sundried tomatoes and purple onions

## *A la Carte Side Dishes*

**Pan-Seared Vegetables del Giorno | 3**

**Grilled, Boneless Chicken Breast | 5**

**Meatballs with Marinara | 5**

**Grilled, Sliced Italian Sausage | 4**

**Small Green Salad | 4**

**Small Caesar Salad | 6**

**Extra Marinara or Alfredo Sauce | 3**

## *Children's Menu*

*Smaller portions for children under 12 only – includes small soft drink*

**\* Pasta Marinara | 6**

Bowtie pasta, fresh chopped roma tomatoes and crushed garlic

**\* Pollo Alfredo | 8**

Fettucini pasta, sliced chicken breast and fresh broccoli florets in a mild Parmesan cream sauce

**Spaghetti Bolognese | 7**

Ground beef, chopped tomatoes and garlic in a hearty tomato marinara, topped with a meatball

**\* Soup del Giorno | cup 5**

A cup of La Bona Pasta's famous, made-from-scratch soup

## *Beverages*

**Fountain Sodas | 2.50**

Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew, Orange Crush, Tropicana Lemonade (free refills)

**Iced Tea | 2.50**

Unsweetened tea or raspberry sweet tea (free refills)

**San Pellegrino | half-liter 3 | liter 6**

Italy's favorite sparkling natural mineral water

**Hot Tea | 2**

Assorted black, green, herbal and decaffeinated teas

**Fruit Juice | 2.50**

100% pure apple juice

**Caffè Americano 2.50 | Espresso 2.50 | Cappucino 3**

8/14

## *La Bona Pasta Menu Guide*

Look for these symbols in our menu:

♥ Our lighter meals

❖ Our signature La Bona Pasta dishes

\* Entrées that are/can be prepared with no meat products

*Substitute gluten-free or whole wheat spaghetti pasta | 1*

*We will gladly substitute a meat product with vegetables of your choice, wherever possible.*

*If you don't see a favorite dish, please ask. We will make every effort to accommodate your request.*