

# La Pastaia

**CUCINA ITALIANA** 

# Group & Event Dining

BAY PARK SAN DIEGO, CA



1/2 C			3
を消			
ME.	3)/50	XE	3)/1
	HO		
1 65	21/0	165	2017

				3	7
					2
					5
X		3/2		3	
		EX		Œ	7
					7
46	N. W.			K	Ş



# La Paytaia

Discover a culinary gem, where the passion for authentic Italian cuisine meets female entrepreneurship. Our Italian restaurant, nestled in the heart of San Diego, celebrates the artistry and flavors crafted by women in the culinary industry. From handcrafted pasta to delectable desserts, our dishes showcase the rich heritage and vibrant flavors of Italy.

We are passionate about exceeding our clients' expectations. Our goal is exceptional service and genuine hospitality. Let La Pastaia make your next occasion truly remarkable.









# La Pastaia

Whether it's a birthday party, bridal shower, or corporate gathering, we offer everything you need for a gathering of any size and occasion!





Room	Seated	Reception	Features
Main Dining Room	100	150	Private or Semi Private
Patio	60	75	Private or Semi Private
Private Dining Room	15	-	Private

Full/Partial Buyouts Available

# Group Dining Capacities



# Menu 1

\$45 per person

## First Course

served family style:

#### Fritto di Calamari

Deep fried calamari, served with spicy san marzano sauce and lemon mayo

#### Insalata di Cesare

Signature caesar salad

#### Polpette

Homemade meatballs in San Marzano tomato sauce, with ricotta and crostini

# Second Course

served family style:

#### Margherita Pizza

Fresh mozzarella, tomato sauce, basil

#### Pepperoni Pizza

#### Fettucine Bolognese

Slowly braised beef and pork ragu

#### Tonnarello Nerano

Cream of zucchini, crispy zucchini chips



# Menu 2

\$55 per person

## First Course

served family style:

#### Fritto di Calamari

Deep fried calamari, served with spicy san marzano sauce and lemon mayo

#### Insalata di Cesare

Signature caesar salad

#### Trio di Bruschette

Smoked salmon burrata, prosciutto arugula and grana, cherry tomato confit\

#### Carciofi alla Romana

Grilled artichokes, garlic, lemon and capers

## Second Course

choice of:

#### Fettucine Bolognese

Slowly braised beef and pork ragu

#### 4 Formaggi al Tartufo

Mozzarella, pecorino, parmigiano, gorgonzola, and truffle cream

#### Gnocchi Pesto e Burrata

#### Pollo Cacciatora

Chicken breast, roasted cherry tomato, capers, black olives, diced potato and mushroom

#### Salmone

Pistachio crust, parmesan risotto, lemon aioli

### Dessert

choice of:

Limoncello Cake

Tiramisu



\$65 per person

# First Course choice of:

\_ . . . . .

Fried Calamari

Deep Fried Calamari, served with spicy San Marzano sauce and lemon mayo

Carfiofi alla Romana

Grilled artichokes, garlic, lemon and capers

Burrata e Mortadella

Imported mortadella, fresh burrata, pistachio pesto, pizza dough crostini

Carpaccio di Manzo

Scottish smoked salmon, green onions, capers, dill lime creme fraiche

Caesar Salad

## Second Course

small tasting for every quest:

Chef's Parmesan Wheel Pasta

## Third Course

choice of:

Linguine Vongole

Fresh manila clams, garlic, EVOO, white wine, parsley

Pappardelle Short Rib

Slowly braised beef and pork short rib

Tonnarello Nerano

Cream of zucchini, crispy zucchini chips

Spigola a Guazzetto

Pan seared Chilean Sea Bass, mussels, clams and crostini, tomatoes, fish broth

Filetto ai Funghi

8 oz Filet Mignon, wild mushroom sauce and shaved summer truffle with yukon mashed potatoes and asparagus

Fourth Course
Chef's Dessert Selection



# Menu 4

\$79 per person

## First Course

choice of:

#### Carpaccio di Manzo

Thin sliced filet mignon, arugula, shaved parmesan, lemon dressing

#### Fritto di Calamari e Zucchini

Deep fried calamari and zucchini served with spicy san marzano sauce and lemon mayo

#### Carciofi alla Romana

Grilled artichokes, garlic, lemon, capers

#### **Insalate Cesare**

Signature caesar salad

## Second Course

small tasting for every guest:

Chef's Parmesan Wheel Pasta

## Third Course

choice of:

#### Linguine Vongole

Fresh manila clams, garlic, EVOO, white wine, parsley

#### Pappardelle Short Rib

Slowly braised beef and pork short rib

#### Tonnarello Nerano

Cream of zucchini, crispy zucchini chips

#### Spigola a Guazzetto

Pan seared Chilean Sea Bass, mussels, clams and crostini, tomatoes, fish broth

#### Filetto ai Funghi

8 oz Filet Mignon, wild mushroom sauce and shaved summer truffle with yukon mashed potatoes and asparagus

# Fourth Course

Chef's Dessert Selection

Our event coordinators at La Pastaia have extensive planning experience and will be there with you every step of the way. Let us handle the details: from Audio/Visual Equipment, table linens, etc. We can't wait to host your bachelorette party, wedding reception, corporate dinner or any other special occasion at La Pastaia. Contact us today to start planning the event you won't forget.









3055 Clairemont Dr, San Diego, CA 92117 (619) 272-0157 lapastajasd.com

FABRIZIO DONATO

Group Sales Manager

Tel. 619-808-3248

fabrido@qmail.com