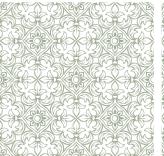


La Paytaia

CUCINA ITALIANA

# Group Dining Menus

#### BAY PARK SAN DIEGO, CA



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# La Pastaia

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.







# Group Dining Capacities

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						

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





## Menu 1

First Course

for the table:

#### Fritto di Calamari

Deep fried calamari and salmon, spicy tomato sauce and lemon mayo

#### Insalata Spinaci

Baby spinach, roasted beets, crispy prosciutto, goat cheese, blood orange vinaigrette.

#### **Meat Balls**

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

Second Course served family style:

Margherita Pizza

Fresh mozzarella, tomato sauce, basil

Fettuccine Bolognese

Slowly braised beef and pork ragu

**Gnocchi Cacio & Pepe** 



## Menu 2

First Course family style

Fried Calamari

Insalata Freschissima

Arugula, pear, shaved parmigiano, lemon dressing, caramelized walnuts.

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Arancinette Alfredo

Rice fried balls with mozzarella. Alfredo sauce & ham.

Second Course

quest choose one:

**Gnocchi Pesto** 

Pizza 4 Formaggi

Mozzarella, pecorino, parmigiano, gorgonzola, fig jam, & toasted caramelized walnuts.

#### Pollo Parmigiana

Breaded chicken breast topped with mozzarella & San Marzano tomato sauce served with spaghetti alla chitarra

Salmone

Pistachio crust, parmesan risotto, lemon aioli

Dessert choose one:

Limoncello Cake or Tiramisu



## Menu 3

First Course

guest choose one:

#### **Crispy Pistacchio Burrata**

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

Caesar Salad

Fried Calamari

Carciofi alla Romana
Grilled artichokes, garlic, lemon
and capers

Second Course

for every guest:

Chef's Parmesan Wheel Pasta

Third Course choice of:

Spaghetti Carbonara

Crispy guanciale, egg yolk, pecorino cheese.

Lobster Ravioli

Lobster bisque sauce & shrimp.

Catch of the Day

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.

La Pastaia

— CUCINA ITALIANA

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