



## AN ITALIAN RESTAURANT

It is our pleasure to serve you this special selection inspired by our own Italian family history. Our recipes have been handed down from generation to generation and now we are excited to share them with you. Owner and Chef, David, takes great pride in creating and serving the finest Italian dishes that you will ever experience. It is our desire for you to experience this fine Italian cuisine at more than affordable prices.

*Mangiare e godere (Eat and enjoy)!*

## APPETIZERS

**Pasta Fagioli**.....\$3.50

It's Italian and it's homemade (pasta and bean soup).

**Shrimp Bisque**.....\$4.95

Delicious blend of baby shrimps, onions and celery.

**Mozzarella Cheese Sticks**.....\$6.50

Mozzarella coated with Italian bread crumbs, lightly fried served with 811's marinara sauce.

**Grilled Moggia Chicken Salad**.....\$8.95

Marinated chicken strips served over crisp lettuce, topped with feta cheese, onions, cucumbers, tomatoes roasted red peppers and balsamic dressing.

**Antipasto**.....\$8.95

Fresh greens topped with Genoa salami, Fresh Provolone, olives, pepperoni, roasted red peppers, red onions, banana peppers, Abruzzi tomatoes, feta cheese and creamy balsamic dressing.

**811 House Salad**.....\$4.25

Crisp lettuce, tomatoes, cucumbers, red onions, black olives and balsamic dressing.

Add feta . \$5.25

**Pastaria Pomadori Salad**.....\$5.95

Demanding by our locals! Fresh Roma tomatoes, marinated with our secret ingredients...

**Shrimp Roma**.....\$8.25

Five large shrimp sautéed with Abruzzi cream sauce over penne ziti.

**Roasted Garlic Puree**.....\$6.25

Roasted garlic pureed with spiced olive oil and homemade bread.

**Delosa Calamari**.....\$8.25

Tender, breaded and lightly seasoned and fried served with marinara sauce.

**Mussels Marinara or Scampi Style**.....\$8.25

Fresh mussels sautéed in olive oil and garlic and tossed with your choice of our homemade marinara or scampi sauce

**Abruzzi Bread**.....\$5.95

Our homemade bruschetta topped with stripped Pomadori tomatoes, olive oil, spices and three cheeses.

**Half Order**.....\$2.95

**Garlic Bread**.....\$3.95

It's Italian and it's great

## PASTERIA SEAFOOD

**Fresh Catch of the Day**.....Market

Broiled with a light lemon-garlic breading then topped lightly with our Abruzzi tomatoes or broiled with veggies and spaghetti.

**Shrimp and/or Scallops Primavera**.....\$18.50

Sautéed in olive oil, fresh vegetables, Abruzzi tomatoes, parmigiano cheese and a touch of heavy cream over linguine with feta cheese.

**Shrimp and/or Scallops Alfredo**.....\$17.50

Sautéed in olive oil, fresh garlic, sherry and our rich and creamy alfredo sauce over fettuccine.

**Shrimp and/or Scallops Roma**.....\$17.50

Sautéed with Abruzzi cream sauce over linguine.

**Shrimp and/or Scallops Marinara**.....\$16.50

Served over linguine with mild or spicy marinara.

**Seafood Fra Diavol**.....\$19.50

Shrimp, scallops, clams and mussels sautéed in your choice of mild or spicy marinara sauce over linguine.

**Shrimp and/or Scallops Scampiano**.....\$17.95

Our own Italian version of scampi, sautéed with garlic, wine and fresh mushrooms, served with linguine.

**Shrimp Pesto**.....\$17.50

Homemade pesto cream sauce sautéed with linguine.

**Mahi-Mahi**.....\$17.95

Broiled and topped with a roasted red pepper and mushroom Milanese, fresh asparagus, mushrooms, and our famous shrimp cream.

**Shrimp and/or Scallops Carbonara**.....\$17.95

Sautéed with garlic, bacon bits, sweet peas, butter and heavy cream.

# MANGIA LA PASTA

Our Pasta is made with Semolina imported from Italy.  
 All Dinners include homemade bread and salad. Substitute soup for salad at \$1.00 extra.  
 Pasta selections: Capellini (Angel Hair) Spaghettini Fettuccine Linguine Penne Ziti Rigate  
 Available with Palmoli or Marinara sauce

**Pasta, Durum Semolina ..... \$10.50**

**Pasta with your choice of topping... \$12.50**  
 Homemade meatballs, sausage, peppers or mushrooms.

**Fettuccine Alfredo ..... \$13.25**

Add Vegetables ..... **\$14.50**

Add Grilled Marinated Chicken ..... **\$15.50**

**Linguine ..... \$15.95**

Red or white clam sauce

**Linguine and Mussels ..... \$15.95**

Mussels sautéed in marinara sauce covered over linguine.

**Pasta Primavera ..... \$13.95**

Your choice of pasta sautéed with fresh vegetables, garlic, herbs and marinara sauce.

Add grilled marinated chicken ..... **\$15.95**

**Tortellini ..... \$14.25**

Cheese filled pasta rings served with Palmoli Abruzzi cream, marinara or alfredo.

**Raviolini ..... \$14.95**

Ravioli with Palmoli sauce and tortellini Alfredo.

**Ravioli ..... \$14.25**

Seven cheese filled ravioli with Palmoli, Abruzzi cream, marinara or alfredo.

**Veal and Sausage Stew ..... \$14.95**

This special was so popular it is now on the menu permanently! Served over penne.

**Penne Ziti ala Vodka ..... \$14.50**

Penne sautéed in Abruzzi tomatoes, homemade sausage, heavy cream, butter simmered with a hint of vodka, Mama mia!

**Lobster Ravioli..... \$18.95**

Lobster stuffed ravioli served with our Abruzzi cream sauce.

**Pasta Carbonara.....\$13.95**

Choice of pasta sautéed with garlic, bacon bits, sweet peas, butter and heavy cream.

Add Chicken.....**\$15.95**

# PARMS FROM THE OVEN

**Chicken Parmigiano.....\$15.25**

A huge tender breast baked with our Palmoli red sauce and fresh ground cheeses, served with spaghetti.

Half order.....**\$11.50**

Add eggplant.....**\$1.95**

**Lasagna.....\$14.50**

It's homemade and it's wonderful.

**Stuffed Shells.....\$13.95**

Topped with Palmoli sauce and fresh ground cheeses.

**Eggplant Pamigiano.....\$14.25**

Probably one of the best you'll ever have.

Prepared skinless topped with Palmoli sauce and fresh ground cheeses and served with spaghetti

**Ziti Parmigiano.....\$13.95**

Penne ziti rigate pasta, meatballs, ricotta mix, Palmoli sauce and fresh ground cheeses.

**Chicken and Spinach Cannelloni.....\$14.50**

Topped with Palmoli and Alfredo sauces.

**Chicken Ricardolini.....\$15.95**

Tender breaded chicken breast with Abruzzi tomatoes, ricotta mix, pesto, Palmoli sauce and fresh ground cheeses, served with spaghetti.

**Stuffed Chicken Marsala.....\$16.25**

Chicken breast stuffed with ricotta mix, spinach and romano topped with sautéed mushrooms and marsala sauce with pesto spaghetti.

**Moggia Chicken.....\$13.95**

Tender strips of Moggia chicken breast sautéed with homemade marinara sauce served over linguine.

**Chicken Francaise.....\$15.95**

Batter chicken breast sauteéd in garlic oil with mushrooms, fresh parsley, white wine and butter, served spaghetti and Palmoli sauce.

**Grilled Marinated Chicken Marsala.....\$15.25**

Grilled chicken breast topped with our homemade mushroom marsala sauce.

**Chicken Picatte.....\$15.50**

Sautéed chicken breast with fresh garlic, basil, our special Italian breading, butter, white wine, chicken stock, and of course capers.

**Veal Picatte.....\$19.95**

Sauteéd veal breast with fresh garlic, basil, our special Italian breading, butter, white wine, chicken stock, and of course capers.

**Veal Marsala.....\$19.95**

Tender veal cutlet with a home made mushrooms Marsala sauce served with spaghetti.

**Veal Pargimiano.....\$19.95**

Tender breaded veal baked with our Palmoli red sauce and fresh ground cheeses served with spaghetti.

# 811 PIZZA

Authentic New York Thin Crust Pizza .....	\$9.95
10" Abruzzi Pan Pizza (Thick Crust) .....	\$8.95
14" Abruzzi Pan Pizza (Thick Crust) .....	\$10.95

## Pizza Toppings

10" Pan Pizza - 95¢ each . 14" NY Thin Crust - \$1.50 Each . 14" Abruzzi Pan Pizza - \$ 1.75 Each  
 Green Peppers . Feta Cheese . Anchovies . Onions . Sausage . Meatballs . Pepperoni . Garlic  
 Black Olives • Spinach . Banana Peppers . Swiss Cheese . Pesto . Ricotta Cheese . Red Onions  
 Smoked Ham • Parmigiano . Pineapple . Jalapeno . Bacon

Shrimp Toppings: 10" - \$5.50 , 14" - \$7.50 • Eggplant Toppings: 10" - \$ 1.50, 14" - \$3.00  
 We recommend 3 toppings or less on New York Thin Crust Pizza for maximum crispness

	NY Thin	14' Pan	10' Pan
<b>Abruzzi Original (No Cheese)</b> ..... <i>Topped with Abruzzi Sauce (sliced tomatoes with our secret Abruzzi ingredients).</i>	\$8.95	\$9.95	\$7.95
<b>Supreme</b> ..... <i>Mushrooms, pepperoni, sausage, onions, peppers and three cheeses.</i>	\$17.45	\$18.75	\$11.95
<b>Bob's Pizza</b> ..... <i>Three cheeses, mushrooms, black olives, feta cheese and bits of pepperoni.</i>	\$17.50	\$17.75	\$11.95
<b>Fajita (The Italian Way)</b> ..... <i>Grilled chicken, onions, mild banana peppers, feta cheese, olives and spicy Abruzzi sauce.</i>	\$17.45	\$18.75	\$11.95
<b>Vegetarian Delight</b> ..... <i>Fresh vegetables, olives, feta cheese and three cheeses.</i>	\$16.95	\$17.95	\$11.75
<b>Spinachi</b> ..... <i>Topped with ricotta, feta cheese, fresh spinach, fresh herbs, and three cheeses.</i>	\$17.50	\$17.75	\$11.75
<b>Chicken Pesto Pizza</b> ..... <i>Grilled Moggia chicken, pesto sauce, spinach, feta and three cheeses.</i>	\$17.50	\$17.75	\$11.75
<b>Chicken Alfredo Pizza</b> .....	N/A	\$17.75	\$11.75
<b>Mike's Pie</b> .....	\$17.50	\$17.75	\$11.95
<i>Homemade sausage, red onions, mushrooms and Abruzzi sauce. Mama Mia!</i>			
<b>Proia Shrimp Roma Pizza</b> ..... <i>A superb mixture of shrimp, parmigiano cheese, vegetables and Abruzzi cream sauce.</i>	\$17.95	\$18.75	\$13.50
<b>Little Venice Pizza</b> ..... <i>Abruzzi tomatoes, fresh pesto and garlic, topped with fresh mozzarella, provolone, imported pecorino romano, parmigiano cheeses and homemade sausage!</i>	\$15.50	\$15.75	\$10.75
<b>White Pizza</b> ..... <i>White Pizza Fresh garlic, virgin olive oil, ground cheeses and black pepper.</i>	\$10.95	\$12.75	\$9.95

This heart will lead you to our homemade delicious Italian low fat entrees.

Pastaria 811 uses Trans Fat Free oils in our food preparation.

\*Pastaria 811's Palmoli sauce is made with beef and homemade Italian sausage.

An 18% gratuity will be added to parties of eight or more.

There will be a \$3.00 plate splitting charge on dinner entries.

Consuming raw or under cooked meats may increase your risk of food borne illness

# Wine List

## Whites

	Glass	Bottle
Stella Pinot Grigio, Italy.....	...\$5.95	.....\$24.00
Ecco Domani Pinot Grigio, Italy.....	.....	.....\$26.00
Guenoc Chardonnay, California.....	...\$5.95	.....\$24.00
Clos du Bois Chardonnay, North Coast.....	.....	.....\$28.00
Frei Brothers Chardonnay, Sonoma.....	.....	.....\$30.00
Oyster Bay Sauvignon, New Zealand.....	.....	.....\$28.00
Cavit Riesling, Italy.....	...\$5.95	.....\$24.00

## Reds

	Glass	Bottle
Ruffino Chianti, Tuscany.....	...\$5.95	.....\$24.00
Citra Montepulciano, Umbria.....	...\$5.95	.....\$24.00
Santa Martina "Super Tuscan", Tuscany.....	.....	.....\$28.00
Layer Cake Primitivo, Puglia.....	.....	.....\$32.00
Montipellier Pinot Noir, California.....	...\$5.95	.....\$24.00
Estancia Pinot Noir, Monterey.....	.....	.....\$27.00
Santa Rita Merlot, Chile.....	...\$5.95	.....\$24.00
Toasted Head Merlot, North Coast.....	.....	.....\$29.00
Clos du Bois Merlot, North Coast.....	.....	.....\$35.00
Canyon Road Cabernet Sauvignon, California.....	.....	.....\$25.00
Robert Mondavi Private Select Cabernet Sauvignon, California..	.....	.....\$25.00
Louis Marini Cabernet Savignon, Sonoma.....	.....	.....\$30.00
Trinity Oaks Pinot Noir, Napa.....	...\$5.95	.....\$23.00

## Casa Vino

	Glass	1/2 Carafe	Carafe
811 Chainti.....	.\$5.25	...\$9.50	\$18.50
811 Merlot.....	.\$5.25	...\$9.50	\$18.50
811 Sauvignon Cabernet.....	.\$5.25	...\$9.50	\$18.50
811 Pinot Grigio.....	.\$5.25	...\$9.50	\$18.50
811 Chardonay.....	.\$5.25	...\$9.50	\$18.50
811 White Zinfandel.....	.\$5.25	...\$9.50	\$18.50

# BEER

1 Pint

**Domestic Bottled**      \$3.95  
Bud, Bud Light, Michelob Light  
Michelob Ultra, Coors Light, Miller  
Light, O'Doul's (Non-alcoholic)

**Miller Lite Draft**      \$3.50  
Essentially the first mainstream light beer.

**Coors Light Draft**      \$3.50  
Our customers' favorite

**Micro and Import**      \$5.25  
Samuel Adams (Dark), Heineken, Co-  
rona, Corona Light, Amstel Light  
Killian's Red (Dark), Moretti,  
Bass Kaliber (Non-alcoholic)

**Yuengling Lager Draft**      \$4.00  
Pennsylvania's fine brewed lager to sat-  
isfy the most discerning tastes of beer  
connoisseurs.

# BEVERAGES

\*Free refills on all fountain drinks.

811 Coffee

Iced Tea

Pepsi, Diet Pepsi, 7-up, Dr Pepper  
and Mountain Dew

Lemonade

San Pelligrino (16oz bottle)

Milk

Orange Peligrino (7oz bottle)

Root Beer

# 811 MAMA MIA DESSERTS

Tiramisu      \$6.00

Chocolate Chip Cannoli      \$4.00

Pecan Pie Ice Cream      \$5.50

COCKTAILS AND CORDIALS AVAILABLE