

Passaretti's

Italian

Cuisine

~ Appetizers ~

Garlic Bread	4.25	Prawn Cocktail	10.45
with melted Mozzarella	4.50	Prawn Scampi	10.45
Pesto Garlic Bread	5.00	Prawn & Calamari Scamp	10.45
with melted Mozzarella	5.45	Breaded Prawns	10.45
Breaded Zucchini Sticks	8.45	Blackened Prawns	10.45
Calamari Strips	9.45	with Creamy Pesto dipping sauce	
Chicken Tenders	8.45	Steamers: Large bowl of Succulent Clams	13.45
Coconut-Almond Crusted Prawns	: with Chutney dipping sauce		10.45
Combo Platter	: Garlic Bread, Chicken Tenders & Zucchini Sticks		10.45

~ Hand-Tossed Pastas ~

~ Entrées include our Soup and Salad Bar, Truckee River Sourdough Bread and Butter ~

- * **Spaghetti Marinara:** Al dente pasta tossed with our Marinara Sauce and served with choice of : **Meatball** or **Italian Sausage** or **Fresh Mushrooms** 13.25
- * **Fettuccini Alfredo:** Flat, ribbon pasta tossed in our Creamy White Sauce made with Fresh-Grated Italian Cheeses 13.25
Add **Grilled Chicken** or **Lightly Sautéed Fresh Vegetables** to your dish (2.50)
- Fettuccini Carbonara:** Our Creamy White Sauce with Bacon, Prosciutto & onions tossed with al dente Fettuccini 14.45
- * **Penne with Oil & Garlic:** Tube Pasta tossed in our Garlic Sauce 12.00
Add **Grilled Chicken** or **Lightly Sautéed Fresh Vegetables** to your dish (2.50)
- * **Cappellini with Pesto or Creamy Pesto:** Our thinnest Pasta tossed delicately in your choice of our Pesto sauces 13.25
Add **Sun-dried Tomatoes** (1.50) or **Grilled or Blackened Chicken** (2.50)
- Linguini & Clam Sauce:** Choose from our **Red, White or Eastern (Clear)** Sauces, tossed with tender Clams 14.45
Ask your server to add **Fresh Clams in the Shell** to your dish (Add 4.00)
- Joe Penne:** Tossed in Garlic Butter, Olive Oil, Fresh Spinach, Mushrooms with Marinara & choice of: **Ground Beef, Chicken, or Italian Sausage** 14.45

~ Sophia ~

* A House Favorite! We begin with Our Oil & Garlic Sauce, add Fresh Tomatoes, Fresh Mushrooms, Artichoke Hearts and Feta Cheese, then we hand-toss it all together with Cappellini 14.45
Ask us to add- in either of the following:
Grilled Chicken 16.45 **Prawns** 19.45

* Denotes Vegetarian (Meatless) Entrées

Any Dinner may be served
Ala Carte (with no soup or salad)
For \$3.00 less

Any Entrée from either the
Hand-tossed Pastas or **Italian Specialties** sections is available
In 1/2-size plates for
\$3.00 less

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~ Italian Specialties ~

Cuisine

Includes Soup and Salad Bar, Truckee River Sourdough Bread and Butter

14.45

- * **Manicotti:** Spinach & Cheese- filled Homemade Crepes with Marinara and melted Mozzarella Cheese.
- * **Traditional Eggplant Parmigiana:** Breaded , grilled & topped with Marinara Sauce and Melted Mozzarella
- * **Stuffed Eggplant Parmigiana:** Breaded and grilled Eggplant with Spinach & Cheese Filling, topped with Marinara & melted Mozzarella.
- Meat Lasagna:** Layered with Ground Beef & Mild Italian Sausage.
- * **Vegetarian Lasagna:** With fresh Spinach, Broccoli & Zucchini
- Cannelloni:** Tender Pasta Tubes stuffed with a Sausage Filling and topped with Creamy Marinara
- * **Gnocchi:** Delicate Potato pillows bathed in your choice of Sauce
- * **Cheese Ravioli:** 8 large Stuffed Pastas served in your choice of Sauce

* Denotes Vegetarian Entrée (Meatless Choices)

~ Dinner Entrees ~

Includes Soup and Salad Bar and choice of Baked Potato, Penne Marinara, Rice Pilaf, French fries or Vegetables, & Truckee River Sourdough Bread & Butter

16.45

Chicken Saltimbocca- Chicken breast sautéed with Butter Olive Oil, topped With Prosciutto Ham, deglazed with White Wine & Topped with Mozzarella

Chicken Parmigiana- Breaded Chicken breast, grilled & topped with Marinara or Pesto Sauce with melted Mozzarella

Chicken Marsala- Chicken strips Sautéed in Butter & Olive oil with fresh Mushrooms, Au jus & Marsala Wine

Chicken Scampi- Chicken strips sautéed in Garlic Butter, White Wine & Lemon

Chicken Florentine- Chicken breast sautéed in Butter & Olive oil & topped with fresh Spinach and melted Mozzarella .

Chicken Picatta: Chicken strips sautéed in Butter & Lemon & deglazed with White Wine and Capers

~ Steaks ~

Cooked on an open-flame broiler to your specifications

10 oz. New York 20.00

8 oz. Sirloin 16.45

with Prawns (Breaded or Scampi) 24.00

with Prawns (Breaded or Scampi) 20.45

~ Provimi Veal ~

Your choice of :

Saltimboca, Marsala, Picatta

Parmigiana or Florentine 18.00

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~ Seafood

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Includes Soup and Salad Bar & choice of Baked Potato, Penne Marinara, Rice Pilaf, French Fries or Vegetables & Truckee River Sourdough Bread & Butter

Fresh Seafood or Fish Special- Ask your server for today's Selections & Prices
We Prepare our Special of the Day either : **Grilled, Blackened, Almandine-style**
Or **in our Coconut-Almond Crust**

- Calamari Parmigiana-** Our Calamari Steak breaded & grilled, then topped with Marinara and melted Mozzarella Cheese 16.45
- Calamari Scampi** - Our Calamari steak, sliced & sautéed in Garlic Butter White Wine and a touch of Lemon 16.45
- Calamari Almandine-** Tender Calamari, lightly breaded, grilled & topped with our signature sauce with Caramelized Almonds 16.45
- Prawns Parmigiana-** Five prawns, breaded & grilled topped with Marinara Sauce & melted Mozzarella 19.45
- Prawns Scampi** - Five prawns sauteed in garlic butter, white wine and a touch of lemon. 19.45
- Breaded Prawns-** Five prawns, hand-breaded and deep-fried and served with Tartar & Cocktail sauces . 19.45
- Blackened Prawns-** Five prawns coated in Cajun spices, grilled and served with Creamy Pesto Sauce. 19.45
- Coconut and Almond Crusted Prawns-** Our Special Coating make these irresistible. Served with Chutney Sauce 19.45
- Bay Scallop Primavera-** With fresh sautéed Vegetables with choice of : Creamy White, Zesty Red or Oil & Garlic Sauce 16.45

Unlimited Soup & Salad Bar

Try just our **Soup & Salad Bar** 10.45
One~trip Salad Bar/No Soup 9.25

Served with Truckee River Sourdough Bread & Butter

Selection of Domestic & Imported Beers & Wines listed at your table

\$8.50/ Bottle Corkage fee

Take-Out Available. Childrens' Menu

We offer Full Catering Services

***Full Day~ time Banquet Facilities available for Parties of 30 ~100 ***

~ Beverages ~

Soft Drinks 2.25	Italian Sodas 2.50
Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer & Dr. Pepper	Orange, Raspberry, Vanilla, Blackberry, Strawberry & Cherry
Iced Tea or Lemonade 2.25	Fresh -Ground Coffee / Assorted Hot Teas 2.00
(Free Refills on Above)	Mineral Water (Solé) 2.50

1181 Emerald Bay Road, South Lake Tahoe, Ca 96150
(530) 541-3433

Reservations Suggested Large Parties Welcome

~ 8.50 / Bottle Corkage ~ Children's Menu Available
~ 17% Gratuity may be added to Parties of 6 or More