



LA PASTA™

Delightful • Delicious • Distinctive

.....

You'll be amazed with every bite. Prepared in small batches with unwavering attention to detail, La Pasta's extensive range of all-natural filled and flat pastas, as well as signature recipes prepared especially for your menu, are sure to impress.

LA PASTA™

DELIGHT — In Every Bite

There's no shortage of choice with La Pasta's all-natural, fresh and fresh-frozen pastas. From lobster and crawfish filled ravioli to wild mushroom filled Panzotti, as well as signature recipes perfectly tailored to suit your menu, your patrons will be delighted with every bite.



Mushroom Panzotti



WILD MUSHROOM RAVIOLI

Oven roasted portobello, crimini and shitakes are sauteed with fresh shallots, garlic and onions, blended with premium ricotta and imported Romano.



PORCINI AGNOLLOTTI

Oven roasted Porcini and white mushrooms sautéed with roasted garlic, shallots and caramelized onions with creamy ricotta and imported Romano.



BUTTERNUT SQUASH

Oven roasted butternut squash is blended with goat cheese, aged Romano, freshly -ground nutmeg, sage, and a touch of brown sugar



PUMPKIN RAVIOLI

A traditional blend of pumpkin with imported Romano cheese, fresh ricotta and garden-fresh sage



GNOCCHI

Our blend of fresh and premium ingredients makes this Italian classic a wonderful choice for your menu.



PORTOBELLO & ONIONS

Oven roasted Portobello mushrooms sautéed with butter, shallots, garlic, and fresh thyme, tossed with asiago and romano cheese.



TRICOLOR TORTELLONI

A blend of ricotta, mozzarella, and imported aged Romano



WILD MUSHROOM RAVIOLI

Oven-roasted white and shitake mushrooms sautéed with fresh shallots, garlic and onions, blended premium ricotta and aged imported Romano.



LOBSTER & CRAWFISH

Chunks of lobster and crawfish are sautéed with olive oil, shallots and roasted garlic, and then mixed with a creamy blend of ricotta and mascarpone



CRAB LEMON & HERBS

Backfin and claw crab meat are folded into a light white wine-cream reduction, accented with lemon, scallion, fresh tarragon, Old Bay seasoning and Tabasco



MARYLAND STYLE CRAB

Crabmeat tossed with a combination of onions, mustard, cayenne peppers, Worcestershire sauce and imported mascarpone.



LOBSTER & CRAB

Chunks of lobster, crawfish and crabmeat are sautéed with olive oil, shallots and roasted garlic, and then mixed with a creamy blend of ricotta and mascarpone.



SHRIMP RAVIOLI

Whole shrimps are sautéed in butter with shallots, roasted garlic and onions, then mixed with Old Bay spice, lime zest, a splash of white wine and aged Romano.



LOBSTER ASPARAGUS & MASCARPONE

Chunks of lobster are sautéed with oven-roasted shallots, garlic and asparagus, then blended with rich cream and mascarpone cheese.



LOBSTER & SHERRY

Fresh Maine Lobster complemented With Sherry. Wrapped in egg dough.



FRUIT DE MER

Fresh fluke, baby shrimp and sea scallops poached in a white wine cream sauce, combined with chunks of crabmeat, lemon and savory herbs.



CHICKEN & PROSCIUTTO

Marinated chicken is sauteed & quickly braised with onion, garlic, chicken jus, and herbs, blended with ricotta, mozzarella and parmesan cheeses, a touch of cream and seasoned to perfection.



VEAL & MORTADELLA

These tortellini feature ham, Mortadella, Parmesan Cheese and herbs. Serve in your own rich brodo with some spicy greens, Parmesan cheese and Extra Virgin Olive Oil.

SIGNATURE RECIPES

Impress your patrons with recipes you can call your own. Our customized pastas, fillings and sauces are made from fresh, all-natural ingredients hand-crafted to your specifications. Let La Pasta's award-winning chefs create something special for you.



FOUR CHEESE

A perfectly blended combination of fresh ricotta, mozzarella, aged imported romano and parmesan.



TRICOLOR CHEESE RAVIOLINI

A perfectly blended combination of fresh ricotta, mozzarella, aged romano and imported parmesan.



PARMESAN RAVIOLINI

Imported aged Parmesan blended with ricotta cheese



PESTO RAVIOLINI

Imported aged Cheses blended with ricotta and our premium Pesto Sauce.



WILD MUSHROOM RAVIOLINI

Oven-roasted cremini, white and shiitake mushroom sautéed with fresh shallots, garlic and onions, blended premium ricotta and aged imported Romano



TAGLIATELLE

- 5000 Egg Tagliatelle
- 5001 Black Pepper Tagliatelle
- 5002 Saffron Tagliatelle
- 5003 Spinach Tagliatelle



FETTUCCINE

- 1500 Egg Fettuccine
- 1501 Spinach Fettuccine
- 1502 Tomato Fettuccine
- 1503 Saffron Fettuccine



LINGUINE

- 1800 Egg Linguine
- 1801 Spinach Linguine
- 1803 Tomato Linguine
- 1804 Saffron Linguine



TAGLIARINI

- 5102 Egg Tagliarini
- 5107 Saffron Tagliarini
- 5108 Tomato Tagliarini
- 5119 Whole Wheat Tagliarini



ANGEL HAIR

- 5200 Egg Angel Hair
- 5203 Saffron Angel Hair
- 5204 Spinach Angel Hair
- 5205 Squid Ing Angel Hair



PASTA SHEETS

- 1700 Egg Pasta Sheets
- 1706 Porcini Pasta Sheets
- 1709 Spinach Pasta Sheets
- 1712 Saffron Pasta Sheets
- 1713 Squid Ink Pasta Sheets



ROLLED PASTA SHEETS

- 1700R Egg Pasta Rolls
- 1709R Spinach Pasta Rolls
- 1712R Saffron Pasta Rolls
- 1714R Tomato Pasta Rolls
- 1727R Whole Wheat Pasta Rolls



TRICOLOR LINGUINE



TRICOLOR FETTUCCINE



SHORT PASTA

- 1601 Egg Bucatini
- 1642 Lemon & Parsley Rigatoni
- 1620 Egg Bucatini
- 1630 Egg Fusilli
- 1640 Egg Rigatoni

SAUCES perfect for every occasion...from all-natural pestos and rich tomato sauces to signature sauces developed especially for your menu.



SAUCES

Pesto Sauce- Pomodoro Sauce- Pink Vodka Sauce- Marinara Sauce.

LA PASTATM

www.lapastainc.com
info@lapastainc.com
p 301 588 1111
f 301 588 7243

LaPasta, Inc.
2727 Pittman Drive
Silver Spring, Maryland
20910

We customize. Let us create a signature pasta for your menu.