

ALL PANS AND PLATTERS SERVE 8-12

APPETIZERS

- GARLIC BREAD KNOTS** 4
per dozen
- MINISTRONE SOUP** 6
per pint
- FISH CHOWDER** 7
per pint

APPETIZER PLATTERS

- TOSSED ANTIPASTO SALAD** 28
fresh mixed greens with tomato, olive, onion, salami, cheese and croutons served with side Italian dressing
- ANTIPASTO PLATTER** 30
variety of cured meats and cheeses with accompanying fruits, vegetables, and spreads
- MEATBALL KNOTS** 24
meatball filled bread knots with parmesan, butter and garlic served with marinara sauce
- BRUSCHETTA** 20
toasted herb focaccia bread with balsamic and basil marinated tomatoes and balsamic glaze

SAUCES BY THE PINT

- MARINARA** 4
tomato sauce
- ALFREDO** 8
creamy parmesan sauce
- BOLOGNESE** 8
beef, sausage, prosciutto, tomato sauce
- AGLIO OLIO** 10
roasted garlic, herbs and olive oil
- PESTO** 18
pine nut, basil, olive oil and herb sauce

PASTA

- CARBONARA** 38
thinly sliced prosciutto sautéed in butter with creamy alfredo sauce served on penne pasta
- MANICOTTI** 28
cheese filled pasta tubes baked with house made marinara and cheeses
- PASTA PRIMAVERA** 34
fresh vegetables sautéed with creamy alfredo sauce served over penne pasta
- CHICKEN ALFREDO** 38
sliced chicken breast sautéed in herb butter in a creamy parmesan alfredo sauce served on penne pasta
- PASTA & MEATBALLS** 30
large grandmother-style meatballs with marinara sauce served on penne pasta
- SCAMPI** 46
shrimp sautéed with diced tomatoes and parsley in a garlic butter wine sauce over penne pasta
- PASTA BOLOGNESE** 28
house made meat sauce over penne pasta

LASAGNA AND SPECIALTY ITEMS

- VERDURA NAPOLEAN** 34
roasted eggplant, zucchini, summer squash, tomato, onion and peppers with marinara sauce
- CLASSIC MEAT LASAGNA** 40
pasta layered with meat and cheese
- VEGETABLE LASAGNA** 40
fresh vegetables with creamy pesto sauce and cheeses layered between sheets of pasta and baked
- MEATLESS LASAGNA** 35
house made marinara and 5 cheeses layered between pasta and baked
- SEAFOOD LASAGNA** 60
haddock, shrimp, clams, and crab in creamy pesto and cheese layered between sheets of pasta

CARNE

- CHICKEN CARCIOFI** 38
seared chicken breast with artichokes, fresh basil and fontinella cheese
- CHICKEN SPINACHI** 38
chicken breast sautéed with spinach, tomato, cheeses, white wine and seven pepper spice
- CHICKEN PICCATA** 38
seared chicken breast with capers, lemon and parsley in a light white wine sauce
- CHICKEN PARMESAN** 38
chicken breast lightly breaded and fried in olive oil baked with marinara and four cheeses
- CHICKEN TUSCANY** 38
chicken breast sautéed with prosciutto, fresh herbs, spinach and tomatoes in a garlic cream sauce

SIDES

- PASTA WITH SAUCE** 12
Penne Pasta with Marinara or Aglio Olio – with alfredo or pesto (\$18)
- VEGETABLE** 15
Broccoli with herb butter or Zucchini and Summer Squash Au Gratin

Pick up your order
in house or
inquire about our
Drop Off Catering

PARTY PICKUP CATERING MENU

DESSERTS

LEMONCELLO TART (SERVES 12) lemon tart baked with limoncello Italian liqueur	18
TIRAMISU (SERVES 16) espresso soaked lady fingers, cake, coffee liquor and mascarpone whipped cream	38
CHEESECAKE (SERVES 16) traditional creamy ricotta style	28
CANNOLI (EACH) vanilla or our daily flavor, chocolate chips available	SM 2/ LRG 4
ESPRESSO BROWNIES (EACH) gluten free, rich and delicious	3.5
FEATURE DESSERT (SERVES 16) available upon request	TBD
DESSERT PLATTER (25 PIECES) made with a variety of cookies, brownies and cannolis	50



il cibo
il vino
la birra



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