



GET IN TOUCH

Contact our La Pasta kitchen in the Victoria Public Market directly to ask questions, customize and place your order.
Email info@lapastavic.com

A LA CARTE OFFICE LUNCH

Small Bites

Fried artichokes lemon basil aioli	\$25 8-12 pl
Fried ravioli with marinara sauce	\$25 8-12 pl
Fresh baked focaccia bread half pan	\$20 12-14 pl
Arancini marinara sauce	\$24 per doz or 2 per

Salads

serves 10-12 ppl

Chicory and pecorino salad-mixed greens and chicory, shaved pecorino, honey aged sherry vinaigrette – \$40
Insalata mista-crisp romaine little tomatoes, golden beet, basil vinaigrette – \$40
Caprese salad with heirloom tomatoes, bocconcini, basil, aged balsamic – \$55

Family style pasta bowls

serves 7-8 ppl

fusilli, basil pesto, fresh ricotta
fettuccine, alfredo
rigatoni, marinara, fresh pesto
\$50 / \$70 with chicken or italian sausage

maccaronara, meat ragu alla napoletana
spaghetti, carbonara, porchetta, double smoked bacon
lasagna, meat sauce, ricotta
penne, puttanesca gluten free, vegetarian, vegan
\$60

Dessert

tiramisu – \$32 (6-8 pl)
cannolis, lemon ricotta cream – doz \$38 • ½ doz \$20

DINNER BUFFET MENU

[20 person min • \$28 per person]

fresh baked focaccia

Salads (choose 2)

chicory, pecorino, salad-mixed greens and chicory, honey aged sherry vinaigrette
caprese, aged balsamic, heirloom tomatoes, arugula
ancient grain, farro, quinoa, roasted beet, goat cheese, basil vinaigrette
caesar salad, herb croutons, lemon anchovy dressing

Pasta (choose 1)

rigatoni, marinara, fresh pesto
macaroni, marinara
fettuccine, alfredo
fusilli, basil pesto, fresh ricotta

Sides (choose 1)

broccolini, olive oil, chili flakes
fried cauliflower, garlic, lemon, capers
grilled vegetables

Mains (choose 1)

chicken parmesan, marinara sauce, mozzarella, aged grana padano
braised pork or beef ribs alla genovese
smoked salmon, orange saffron butter
chicken piccata, lemon, capers
baked lasagna
spaghetti carbonara
beef ravioli

Dessert (choose 1)

tiramisu, lady fingers, mascarpone cream
cannolis, lemon ricotta cream

Add Ons

fried artichokes lemon basil aioli	\$25 (8-12 pl)
fried ravioli with marinara	\$25 (8-12 pl)
arancini marinara	\$24 per doz or 2 per
fresh baked focaccia bread half pan	\$20 (12-14 pl)
mixed olives	\$14 (8-12 pl)

Bruschetta, tomato, basil, aged balsamic drizzle	\$18 per doz
Caprese skewer, baby tomato fresh basil bocconcini	\$18 per doz

5 COURSE PLATED DINNER

[20 person minimum • \$65 per person]

Welcome Bites

olive medley
crispy fried artichokes
charcuterie, cheeses, house crackers

Starters

warmed house baked focaccia olive tapenade, aged balsamic
~
chicory, pecorino salad, aged sherry, honey vinaigrette

Dinner

housemade gnocchi, gorgonzola cream, toasted walnut
~
carbonara, oceanwise prawns, double smoked bacon, pecorino cheese, tempered egg yolk
~
porcini braised beef cheeks, red wine demi glaze, pancetta, wild mushroom ravioli

Dessert

chocolate ravioli stuffed with port poached fig, white chocolate drizzle
or
tiramisu, coffee infused lady fingers, sweet mascarpone cream

FAMILY STYLE DINNER

[20 person min • \$55 per person]

house baked focaccia, olive tapenade

Salads (choose 2)

chicory, pecorino salad, mixed greens, shaved pecorino, honey aged sherry vinaigrette
caprese salad, aged balsamic, heirloom tomatoes, arugula
ancient grains, farro, quinoa roasted beet salad, goat cheese, basil vinaigrette
caesar salad, herb croutons, lemon anchovy dressing

Sides (choose 1)

broccolini, olive oil, chili flakes
fried cauliflower, garlic, lemon, capers
grilled mixed vegetables

Pasta (choose 1)

rigatoni, marinara sauce, fresh pesto
macaronara marinara
fettuccine, creamy alfredo sauce
fusilli, basil pesto sauce, fresh ricotta

Mains (choose 1)

chicken parmesan, marinara sauce, mozzarella, aged grana padano
porcini braised beef cheeks, red wine demi glaze, pancetta, wild mushroom ravioli
braised pork or beef ribs alla genovese
smoked salmon, orange saffron butter
chicken piccata, lemon, capers

baked lasagna
spaghetti carbonara, porchetta
wild mushroom ravioli, slow braised beef

Dessert (choose 1)

chocolate ravioli stuffed with port poached fig, white chocolate drizzle
tiramisu, coffee infused lady fingers, sweet mascarpone cream