

Appetizers

Italian Hot Antipasto - Naples Style (for two)

clams, mussels and shrimp steamed together in wine and pomodoro sauce; stuffed mushrooms; stuffed eggplant; clams casino 14.95

Italian Cold Antipasto (for two)

a collection of Italy's finest cured meats, cheeses and vegetables 16.95

Mixed Chilled Hors d'oeuvres

a series of savory, cold tidbits- goes well with a Martini, Cosmo or Manhattan 8.95

Sicilian Stuffed Mushrooms

Kennett Square silver dollars and a delectable seafood stuffing topped with pesto 6.95

Buffalo Fresh Mozzarella du Jour

buffalo milk mozzarella prepared & garnished daily (ask server) 10.95

Seasonal Melon and Prosciutto

di Parma with extra virgin olive oil 9.95

Zuppa di Clams

freshly sautéed in a pomodoro and wine sauce 8.95

Zuppa di Mussels

fresh mussels sautéed in marinara and wine sauce 7.95

Grilled Shrimp Oreganate

gulf shrimp bathed in garlic butter and oregano bread crumbs. 8.95

Soup of the Day

Luigi's famous homemade soup (ask server)



Homemade Pasta-Bilities

Served with Kitchen Salad and Bruschetta

Our kitchen salad may be enhanced, for an extra charge, with (market availability)
Imported Gorgonzola, Brie or Salted Ricotta Cheese 2.95 Caprese Garnish 5.95

Egg Pasta Cheese Ravioli

egg pasta pillows with a seasoned ricotta filling served with a choice of meat or marinara sauce 19.95 / 16.95

Red Wine Fettucine

ribbons of our once patented pasta, chock full of jumbo lump crab, lobster meat and shrimp in a cognac, tomato, cream blush sauce with mussels garnish 23.95

Seafood Canneloni

back by popular demand, fresh shellfish filling topped with marinara sauce and fontina cheese 19.95 / 15.95

Ricotta Cavatelli

ricotta cheese dumplings served with meat or marinara sauce 17.95 / 13.95

Rigatoni Prince of Naples

fresh buffalo mozzarella and prosciutto di parma married in pomodoro sauce, in New York's Little Italy 18.95 / 13.95

*** Spinach Fettucini "Luigi" with Gorgonzola**

spinach pasta noodles with heavy cream, egg yolk, butter, gorgonzola and prosciutto 19.95

Lasagna Rollatini

lasagna noodles rolled around seasoned ricotta cheese, sausage, sliced homemade meatballs, topped with meat sauce 18.95 / 13.95



More Pasta-Bilities

Our Homemade, Egg Pasta Linguini

with your choice of one of the following preparations:

Meat Sauce
13.95 / 9.95

Marinara Sauce
12.95 / 8.95

Olive Oil and Garlic
12.95 / 8.95

Homemade Sausage or Meatballs
add 3.95

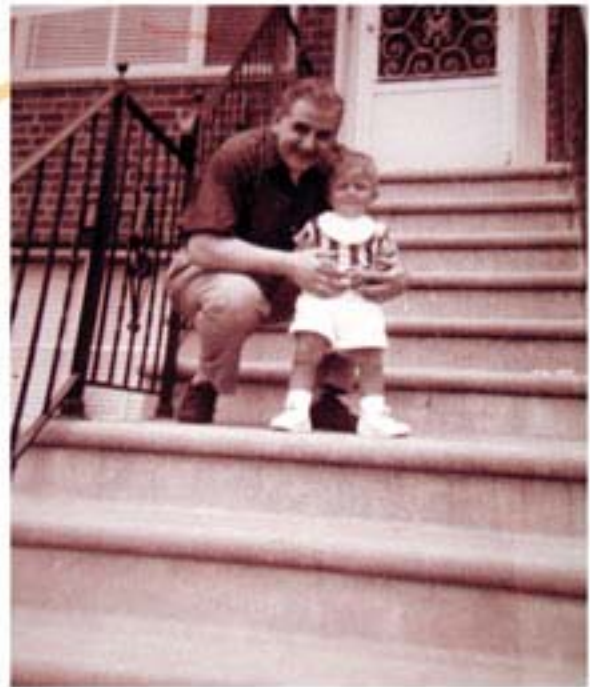
Primavera Sauce
with fresh market vegetables sautéed
in extra virgin olive oil and garlic
15.95 / 12.95

Puttanesca Sauce
prepared with bacon, onions, olives
& hot peppers 15.95 / 12.95

Red Lobster Sauce
(fresh lobster chunks) 17.95 / 13.95

Red Calamari Sauce
Fresh, steamed calamari in marinara
sauce 15.95 / 12.95

Red Shrimp Sauce
15.95 / 12.95



Light Entrées

All Pasta-Bilities items are available as light entrées served with Kitchen Salad & Bruschetta, except those denoted with *

Full Portion / Light Entrée Price

Signature Selections

Served with Kitchen Salad, Bruschetta, Homemade Pasta with Meat or Marinara Sauce

Our kitchen salad may be enhanced, for an extra charge, with (market availability)
Imported Gorgonzola, Brie or Salted Ricotta Cheese 2.95 Caprese Garnish 5.95

Milk-Fed Veal Cutlet Fontina

old world style, milk-fed veal cutlet, sautéed and topped with our famous bolognese sauce, prosciutto and fontina cheese 22.95

Milk-Fed Veal Scallopini Saltimbocca

"jump in your mouth" tender medallions stuffed with sage and prosciutto, prepared in a brown, demi-glace sauce 22.95

Breast of Chicken Bobby O' Neill

since 1988's original menu, an iconic presentation for an iconic Delaware figure 21.95

Shrimp Evelina

growing up in the butcher business, Pop would get tired of meat; this is Mom's recipe for those occasions- jumbo shrimp steamed in a rich pomodoro sauce with kalamata olives & imported gorgonzola cheese, served over pasta 23.95

Homemade Italian Sausage

my Grandfather's recipe of meat macerated with brandy, wine and herbs, served with sautéed greens and roasted peppers 20.95

Fish du Jour

what says the markets in New York, Baltimore and Philadelphia

Heart Healthy

daily special using my recipes for low sodium, low cholesterol preparation



more Signature Selections

Roast Pork Loin

lean pork loin marinated for two days, roasted and topped with our famous bolognese sauce and fresh mozzarella 22.95

Eggplant Rollatini

Razor thin slices of eggplant, stuffed with seasoned ricotta cheese, topped with organic pomodoro sauce and fresh mozzarella cheese 20.95

Steak Cacciatore

tender angus beef sauteed with mushrooms in a concentrated tomato sauce 26.95

Stuffed Lobster Tail (out of the shell)

cold water tail topped with our deviled seafood stuffing, as featured in *Gourmet Magazine* 1980 24.95

Shrimp Scampi Provençale

gulf jumbo "scampi" grilled with butter, garlic, wine and herbs 23.95

Cioppino

a collection of fresh, market shellfish, mussels, clams, lobster meat, calamari, snow crabs and market fish, simmered with fresh vegetables, wine and tomatoes, served over pasta 26.95

The Under 12 Club

7.95 for one of the following entrees

(kitchen salad not included)

Spaghetti or Tubes
with choice of meat
or marinara sauce

Breaded Chicken Cutlet

Homemade Pizza Bread



Il Fino

Cafe Pastabilities

coffee, Irish cream liqueur, hazelnut liqueur, whipped cream 7.95

Italian Sodas

sparkling seltzer, hand mixed with flavor of your choice (ask server) 3.95

Italian Style Cappucino 3.95

Imported Double Espresso 2.95

American Coffee or Pot of Tea
(herbals & flavors) 1.95

Dessert

our homemade desserts, ice cream & sorbets vary. Favorites include: Bananas Foster, Raspberry Linzer Torte, Tiramisu & Dark Chocolate Truffles. Ask to see the dessert tray!



Our History

Since its opening in 1988, Luigi Vitrone's Pastabilities Restaurant has always been cited as "The Little Jewel of the new Little Italy" and also as one of the very few restaurants in the Brandywine Valley where one can savor the authentic and uncompromising regional Italian cuisine that chef/proprietor Luigi Vitrone has made famous and affordable to all.

This fine restaurant, along with its founder, Luigi Vitrone of Brooklyn, New York, has received many enthusiastic reviews from prestigious newspapers, magazines and trade publications on the East Coast.

From Luigi's humble beginnings through today, his many affectionate patrons return to Pastabilities seeking the wide variety of homemade pastas, milk-fed veal, fresh exotic fish, fresh seafood and wild game selections, when in season.

Luigi's fine restaurant also boasts a great reputation for its homemade desserts, impeccable service, great and affordable wine selections, and his world famous, romantic, cosmopolitan and intimate ambience, under the stars.