

Sharing Plates & Appetizers

*** ❖ Baked Brie | 10**

Toasted ciabatta bread, covered with melted, imported brie cheese, crushed garlic, seedless red grapes, balsamic vinegar, golden brown sugar

*** Bruschetta | 8**

Toasted ciabatta bread, topped with chopped roma tomatoes, shallots, squeezed lemons, egg whites, extra virgin olive oil, white wine, fresh cilantro and gorgonzola cheese

Grilled Italian Salciccia | 10

Zesty Italian sausage, sliced and grilled, atop a mélange of tri-color bell peppers, fresh oregano, garlic and basil in a spicy marinara sauce

*** Involtini | 10**

Sliced eggplant stuffed with imported prosciutto ham, soft goat cheese, pine nuts and fresh basil, simmered in a creamy pink marinara sauce

Salads & Soups

*** ♥ Insalata Caesar con Pollo | 12**

Crisp romaine with a perfectly balanced Caesar dressing, tossed with buttery croutons and sliced, grilled chicken breast

*** ♥ Insalata di Arizona | 13**

Mixed organic greens, grilled shrimp, sweet red bell peppers, shredded mozzarella and sliced avocados, tossed with house vinaigrette

*** Antipasti della Casa | 12**

Imported prosciutto ham, shredded mozzarella, sweet red bell peppers, eggplant, zucchini, sliced roma tomatoes and marinated artichoke hearts, topped with house vinaigrette – an *Arizona Republic* top pick!

*** ♥ Insalata Caprese | 11**

Mozzarella di bufala, sliced beefsteak tomatoes, fresh basil, roasted sweet red bell peppers and imported prosciutto, drizzled with house vinaigrette

*** ❖ Soup del Giorno | cup 4 | bowl 6**

Our famous made-from-scratch minnestroni and cream soups, featuring the freshest, richest and tastiest ingredients in Arizona – a customer favorite!

Seafood

♥ Seafood di Napoli | 15

Fresh calamari and shrimp sautéed in clam juice, crushed garlic and cilantro, finished with a light tomato marinara over linguini

❖ Speciale Pescatori | 18

A delightfully decadent stufato of calamari, fish, shrimp, green mussels and clams, finished with a light tomato marinara, tossed over linguini

Dill Salmon | 16

Broiled coastal salmon filet, bathed in a silky white wine cream sauce, laced with Dijon mustard and fresh minced dill – served with pasta & vegetables

❖ Champagne Scampi | 17

Jumbo scampi, sliced white and porcini mushrooms sautéed in a champagne cream sauce – served with pasta & vegetables – an *Arizona Republic* top pick!

♥ Bianco Vongole | 15

Clams in shells, crushed garlic and a hint of anchovies in a delightful white wine clam sauce, served over linguini

All entrées include a side of Green Salad or Soup – substitute Caesar Salad | 2

Main Courses and select Seafood entrées are accompanied by pan-seared fresh vegetables and bowtie pasta with house marinara. A modest charge may be applied for requested substitutions and extras.

Pasta

All pasta dishes are served with Green Salad or Soup. Each dish can be created with your choice of spaghetti, angel hair, linguini, penne, bowtie or fettucini pasta – substitute cheese tortellini or meat ravioli | 2

❖ Salsa La Bona Pasta | 13

Sliced chicken breast, broccoli florets and white mushrooms sautéed in olive oil, covered with our signature creamy rose marinara

* ♥ Sicilia | 11

Virgin olive oil, garlic, sundried tomatoes, pine nuts and basil

* ♥ Pomodoro | 12

Chopped roma tomatoes, basil and crushed garlic

* Genova Pesto | 12

Creamy pesto with crushed garlic, Parmesan cheese and pine nuts

* ❖ ♥ Novelo | 13

Sliced chicken breast, crushed garlic, fresh basil, sundried tomatoes, mushrooms and capers sautéed in virgin olive oil, finished with crumbled feta cheese – a customer favorite!

Bolognese | 12

Ground beef, chopped roma tomatoes and garlic in a hearty tomato marinara, topped with meatballs

* Carbonara | 13

Imported pancetta bacon and a farm fresh egg yolk in our distinctive Alfredo Parmesan cream sauce
Add sliced mushrooms and green peas | 2

Pollo Alfredo | 13

Sliced chicken breast and fresh broccoli florets simmered in a distinctive Parmesan cream sauce
Substitute grilled shrimp | 3

Salciccia | 13

Grilled Italian sausage with diced roma tomatoes and crushed garlic in a spicy tomato marinara

Lasagna al Forno | 12

Layers of ricotta cheese, spinach, finely ground beef and lasagna noodles, baked with zesty tomato marinara, topped with mozzarella cheese

Main Courses

❖ ♥ Pollo Calabareci | 14

Boneless chicken breast sautéed in butter, adorned with chopped roma tomatoes, shallots, squeezed lemons, egg whites, extra virgin olive oil, white wine and fresh cilantro – a customer favorite!

Pollo Parmigiana | 15

A breaded boneless chicken breast, pan-seared and baked, finished with marinara and melted mozzarella

♥ Pollo Marsala | 15

Boneless chicken breast and sliced white mushrooms sautéed in butter, in a Marsala wine reduction

❖ Pollo a la La Bona Pasta | 15

Boneless chicken breast, sautéed with porcini mushrooms and pine nuts in butter, bathed in our signature red wine and cream demi-glace sauce

Pollo Piccata | 15

A lightly breaded chicken breast sautéed in butter, in a white wine, lemon and caper demi-glace sauce

Vitello Parmigiana | 16

A lightly breaded, tender veal cutlet, pan-seared and baked, with marinara and melted mozzarella cheese

Vitello con Salsa Saltimbocca | 17

Veal cutlet, sautéed with imported prosciutto ham and white wine demi-glace, finished with melted mozzarella cheese

* Eggplant Parmigiana | 14

Sliced fresh eggplant and ricotta rolled in ciabatta breadcrumbs, pan-seared and baked with mozzarella cheese, topped with a light tomato marinara

Risotto Calabria | 16

Imported Arborio rice simmered in a creamy, saffron-infused chicken stock sauce, with chicken, Italian sausage, shrimp, sundried tomatoes and purple onions

A la Carte Side Dishes

Pan-Seared Vegetables del Giorno | 3

Grilled, Boneless Chicken Breast | 5

Meatballs with Marinara | 5

Grilled, Sliced Italian Sausage | 4

Small Green Salad | 4

Small Caesar Salad | 6

Extra Marinara or Alfredo Sauce | 3

Children's Menu

Smaller portions for children under 12 only — includes small soft drink

*** Pasta Marinara | 5**

Bowtie pasta, fresh chopped roma tomatoes and crushed garlic

*** Pollo Alfredo | 7**

Fettucini pasta, sliced chicken breast and fresh broccoli florets in a mild Parmesan cream sauce

Spaghetti Bolognese | 6

Ground beef, chopped tomatoes and garlic in a hearty tomato marinara, topped with a meatball

*** Soup del Giorno | cup 4**

A cup of La Bona Pasta's famous, made-from-scratch soup

Beverages

Fountain Sodas | 2.50

Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Orange Crush, Tropicana Lemonade (free refills)

Iced Tea | 2.50

Unsweetened tea or raspberry sweet tea (free refills)

San Pellegrino | half-liter 3 | liter 6

Italy's favorite sparkling natural mineral water

Hot Tea | 2

Assorted black, green, herbal and decaffeinated teas

Fruit Juice | 2.50

100% pure apple juice

Caffè Americano 2.50 | Espresso 2.50 | Cappuccino 3

Add chocolate biscotti | 2

La Bona Pasta Menu Guide

Look for these symbols in our menu:

♥ Our lighter meals

❖ Our signature La Bona Pasta dishes

* Entrées that are/can be prepared with no meat products

Gluten-free spaghetti pasta is available upon request, at no extra charge.

We will gladly substitute a meat product with vegetables of your choice, wherever possible.

If you don't see a favorite dish, please ask. We will make every effort to accommodate your request.