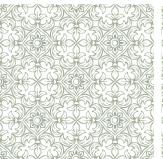


La Pastaia

CUCINA ITALIANA

Group & Event Dining

BAY PARK SAN DIEGO, CA



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La Paytaia

Discover a culinary gem, where the passion for authentic Italian cuisine meets female entrepreneurship. Our Italian restaurant, nestled in the heart of San Diego, celebrates the artistry and flavors crafted by women in the culinary industry. From handcrafted pasta to delectable desserts, our dishes showcase the rich heritage and vibrant flavors of Italy.

We are passionate about exceeding our clients' expectations. Our goal is exceptional service and genuine hospitality. Let La Pastaia make your next occasion truly remarkable.









La Pastaia

Whether it's a birthday party, bridal shower, or corporate gathering, we offer everything you need for a gathering of any size and occasion!





Room	Seated	Reception	Features
Main Dining Room	100	150	Private or Semi Private
Patio	60	75	Private or Semi Private
Private Dining Room	15	-	Private

Full/Partial Buyouts Available

Group Dining Capacities



Menu 1

\$39 per person

First Course

served family style:

Trio di Bruschette

Tomato garlic basil, mushroom and parsley, artichoke hearts

Caesar Salad

Little qem lettuce, parmesan, house made caesar dressing

Second Course

served family style:

Margherita Pizza

Fresh mozzarella, tomato sauce, basil

Rigatoni Alla Norma

Fresh marinara sauce, eggplant, fresh mozzarella, parmesan cheese





Menu 2

\$49 per person

First Course

served family style:

Burrata Mozzarella

layered eggplant over roasted cherry tomato emulsion, basil pesto

Charcuterie Board

Selection of Italian cured meats and cheeses, served with accompaniments

Involtini di Melanzane

Eggplant with spinach ricotta and mozzarella cheese, topped with tomato sauce

Second Course

choice of:

Margherita Pizza

Fresh mozzarella, tomato sauce, basil

Mezze Maniche Carbonara

Guanciale, egg yolk, touch of cream and pecorino cheese

Cavatelli Bolognese

Braised beef and pork raqu

Pollo Fiorentino

Chicken breast topped with spinach, prosciutto, mozzarella. white wine sauce

Third Course

Chef's Dessert Selection



\$59 per person

First Course

served family style:

Trio di Bruschette

tomato, garlic, basil; mushrooms and parsley; artichokes hearts.

Charcuterie Board

Chef's selection of Italian cured meats & cheese, served with accompaniments.

Involtini di Melanzanie

stu ed eggplant with spinach ricotta and mozzarella cheese, topped with tomato sauce.

Second Course

Chef's Parmesan Wheel Pasta

Third Course

choice of:

Short Rib

Slowly braised beef ribs, ratatouille mashed potato.

Spigola

Herb crusted chilean seabass, champagne emulsion.

Pollo Fiorentino

Organic chicken breast topped with spinach, prosciutto, mozzarella, white wine sauce.

Fourth Course

Chef's Dessert Selection



\$79 per person

First Course

choice of:

Beef tartare, mango, avocado.

Fritto di Calamari e Zucchini

fried calamari and zucchini served with spicy marinara.

Fiori di Zucca

stuffed with ricotta and mozzarella cheese, served over apricot marmallade.

Buffala al Vino

fresh bu alo, radicchio, rainbow cheery tomatoes, grapes, sweet red wine reduction .

Second Course

Chef's Parmesan Wheel Pasta

Third Course

choice of:

Filetto di Manzo

8oz six peppercorn brandy sauce.

Ravioli al Carciofi

Spiach pasta stuffed with artichoke heart, mascarpone cheese, cream parmesan sauce.

Salmone

Grilled fresh Atlantic salmon over asparagus, chef's famous potato, capers, olives lemon butter sauce.

Fourth Course

Chef's Dessert Selection

Our event coordinators at La Pastaia have extensive planning experience and will be there with you every step of the way. Let us handle the details: from Audio/Visual Equipment, table linens, etc. We can't wait to host your bachelorette party, wedding reception, corporate dinner or any other special occasion at La Pastaia. Contact us today to start planning the event you won't forget.









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