Kids Menu

13 and Under Only Please: Rotini with Butter, Spaghetti & Marinara, Penne Alfredo, or Lasagna $10
(Other pastas may be substituted)

Desserts

TIRAMISU
Lady Fingers Soaked in Dark Roast Coffee, Layered with Mascarpone Sweetened with Sugar, Vanilla, Amaretto & Dusted with Cocoa Powder $6

CHEESECAKE
Traditional Round Cheesecake with Graham Cracker Crust & Ameretti Cherries $6

CLASSIC CANNOLI
Chocolate Dipped Pastry Shells Filled with Sweetened Ricotta $5

GELATO
Made in House – Small Batch $7
(Ask for our weekly flavors)

Drinks

Ale 8-1, Pellegrino, Bottled Water, IntegriTea Pepsi Products, and Italian Soda

Beer & Wine Available

Our pastas are made fresh daily in small batches, using the best ingredients by Lexington Pasta Co.

*Consuming raw or undercooked foods increases the risk of food-borne illness.

Ask About Our Catering Menu

WE CAN CATER OFFSITE FOR UP TO 400 PEOPLE!

Weddings
Rehearsals
Banquets
& Any Other Event

"Banchetto 972" Our private dining room holds up to 70 people & can be reserved Monday thru Sunday, 7am to 12am.

Catering@PastaGarage.com

Pasta Garage
ITALIAN CAFÈ

Menu

859.309.9840

Order online at PastaGarage.com
962 Delaware Ave Lexington, KY 40505

Appetizers

CAPRESE GNOCCHI
Potato Dumpling Stuffed with Tomato, Basil & Mozzarella, Deep Fried with Vodka Sauce, Basil Pesto & Aged Balsamic $6.99

FRIED LASAGNA
A Half Portion of Lasagna, Parmesan Breaded & Fried with House Made Marinara $7.99

BRUSCHETTA
Balsamic, Garlic and Fresh Basil Marinated Tomatoes on Toasted Bread with Pesto & Grated Parmesan Cheese $7.99

CHEESE BREADSTICKS
6 Breadsticks Baked with Mozzarella & Parmesan Cheese with Marinara or Garlic Butter Dipping Sauce $7.49

SPINACH DIP
Spinach, Artichokes, Ricotta, Mozzarella & Parmigiano Reggiano. Baked & Served with Pasta Chips $7.99

Salads

GARDEN SALAD
Romaine Lettuce, Red Onion, Radish, Cucumber, Carrots. Choice of Smoked Paprika Ranch, Balsamic Vinaigrette, or House Italian

CAESAR SALAD
Crisp Romaine, Parmesan, Caesar Dressing & Croutons

SIDE $4 ENTRÉE $8

Add Grilled Chicken, Parmesan Fried Chicken, or Anchovies $4 • Add Grilled Shrimp $6

Chef's Picks

All Meals are Topped with Parmigiano Reggiano & Includes One of Our Signature Breadsticks. Additional Breadsticks 50¢

LASAGNA
Layered Sheet Pasta with Italian Sausage, Beef, Ricotta, Marinara & Mozzarella
$13.99

RAGU ALLA BOLOGNESE
Rigatoni Pasta & House Made Bolognese Sauce
$11.99

SPAGHETTI & MEATBALL
Spaghetti & House Made Meatball in Marinara
$12.99

CHICKEN PARMESAN
Spaghetti with Butter, Parmesan Fried Chicken, Fresh Mozzarella & Marinara
$14.99

FETTUCCINE CARBONARA
Tomato Basil Fettuccine with Peas, House Cured Pancetta in a White Cream Sauce
$13.49 • Add Local Duck Egg $3

CHICKEN PICCATA
Linguine with Breaded Chicken, Fresh Lemon, Red Onion, Capers in a Lemon Garlic Sauce
$14.99

LINGUINE PRIMAVERA
Broccoli, Red Onion, Peas, and Baby Spinach in a Roasted Garlic and White Wine Butter Sauce. Topped with Roasted and Marinated Tomatoes
$12.49

BEEF & GNOCCHI TUSCANO
Rosemary Beef Tips, Gnocchi, Red Onion, Garlic, Mushrooms, Red Wine Tomato Sauce
$15.49

CHICKEN ALFREDO
Fettuccine in Alfredo Sauce with Grilled or Parmesan Fried Chicken
$12.99

Add Fresh Broccoli $2

BAKED RAVIOLI
Four Cheese Raviolis with Marinara & Mozzarella
$13.49

CACIO E PEPE
Papardelle with Black Pepper, Light Alfredo Sauce, Butter & Parmigiano Reggiano
$12.49

Add House Italian Sausage, Grilled or Fried Chicken $4

SHRIMP SCAMPI
Tagliolini Pasta with Grilled Wild Caught Argentinian Red Shrimp, House Cured Pancetta, Baby Spinach, Garlic & Citrus Butter Sauce. Finished with Crispy Panko
$15.49

Build Your Own

PASTA
Short (V): Kentucky Shaped, Rotini, Rigatoni, Penne, Creste di Gallo, Radiatore, Cavatappi, Lumache

Long: Bucatini, Fettuccine, Papardelle, Spaghetti, Linguine, Tagliolini

Specialty Pastas: Gluten Free Fusilli, Tomato-Basil Fettuccine, Whole Wheat Spaghetti

All Pastas $7

GNOCCHI
(Potato Dumplings)

Plain, Caprese Stuffed or Spinach and Cheese

All Gnocchi $8

SAUCE
Aglio e Olio (GF, V), Arrabiata (GF, V), Gouda (GF), Alfredo (GF), Bolognese (Meat Sauce)(GF), Marinara (GF, V), Olive Oil (GF, V), Pesto Alfredo (GF), Alfredo Diablo (GF), Creamy Tomato Vodka (GF), Tomato Butter, White Wine Roasted Garlic Butter (GF)

All Sauce $5

TOPPINGS
Veggies: Baby Spinach, Red Onion, Capers, Roasted Mushrooms, Broccoli, Roast Tomatoes, Peas $2

Meatball, House Cured Pancetta, Local Duck Egg $3

Grilled or Parmesan Fried Chicken, House Made Italian Sausage $4

Grilled Wild Caught Argentinian Red Shrimp, Marinated Beef Tips $6

Ask About our Gluten Free & Vegan Options