

## Sandwiches

not served after 5  
served on house baked focaccia

- CLUB STARELLI grilled chicken, pancetta (italian bacon), roma tomatoes, fontina cheese, wild organic greens & roasted garlic aioli 9
- JOHN N JULIE grilled and roasted seasonal vegetables, fontina cheese, fresh arugula and roasted garlic aioli 8.5
- E. GERMON grilled portobella mushrooms, oven roasted bell pepper, wild organic greens and roasted garlic aioli 8.5
- STEVE-OH!!! grilled chicken breast with pesto, feta, wild organic greens, roma tomatoes & roasted garlic aioli 9
- VINCINZA oven roasted meatballs, herbed marinara & melted fontina cheese on a toasted baguette with wild organic greens 9
- PATTERSON sautéed savory organic tofu with grilled roma tomatoes, dijon aioli, fontina cheese and wild organic greens 8.5
- BARTEZ BEAREZ black forest ham, emmenthaler cheese, roma tomatoes, dijon aioli & romaine lettuce 8.5
- SPRINT grilled chicken, cambozola, green apples, grilled red onions, organic greens, and dijon aioli 10

## Burgers

Angus, grass fed, all natural beef

- THE 'DAN-O' chipotle with roasted garlic & scallion with dijon aioli, roma tomatoes, spring mix & romaine salad in a housemade ranch 12
- THE 'SON-IN LAW' grilled pancetta & gorgonzola with dijon aioli, roma tomatoes, spring mix & a katelin side salad 12

## Ravioli

served with a katelin side salad & grilled focaccia

- ELLE THORPE choice of traditional meat ravioli or three cheese ravioli in a roasted garlic marinara or roma tomatoes & pesto 13  
combination of meat & cheese 14
- KRIS RICHARDSON butternut squash ravioli with grilled asparagus in a lemon-saffron cream sauce 16

## Starters

- CHERYL LU'S BRUSHCETTA grilled housebaked baguette topped with pesto, fresh basil, tomatoes and mozzarella 6
- GORDON'S CAKES pan seared prosciutto & parmesan risotto cakes in Japanese panko crumbs served in a lemon aioli 6
- LIL' PYE-PYE Oven roasted beet in a citrus marinade with carrots & onions served over wild organic greens in a balsamic vinaigrette topped with goat cheese, spiced pecans & spritz of raspberry 8
- MARJA fusilli pasta with sundried tomatoes, kalamata olives, feta cheese & pinenuts in a balsamic vinaigrette over wild greens 6
- PAPA BILL'S STEAMERS fresh mussels and clams sauteed in a garlic wine sauce with lemon and butter 7
- HUNTERFOKIS (for two) a trio of mixed olive tapenade warm cambozola cheese & apple slices on grilled focaccia & oven roasted vegetables over our housemade garlic croutons 10

## Kids

Wednesday Night is 'Family Night', kids eat free!  
(Dine-in only, limit one kids entrée for each adult entrée ordered)

- KIDZ ALFREDO w/fettucine 4.5  
with chicken, prawns or steak +2.5
- RAVIOLI (cheese or meat) in a marinara or pesto 5.75
- PASTA SHELLS & CHEESE 5
- SPAGHETTI & TOMATO SAUCE 4.5
- SILLY FUSILLI & BUTTER 3.5
- SILLY FUSILLI & PESTO 4.5
- SPAGHETTI & MEATBALLS 6.5
- KIDZ LOLLY (grilled chicken, fresh tomatoes in a pesto cream sauce) 6.5
- GREEN SALAD & RANCH 3



707.824.8191

[www.pastabella.org](http://www.pastabella.org)

796 Gravenstein Hwy, Sebastopol, CA 95472

Open Daily  
11:30 am to 9 pm

family owned and operated

10% gratuity added to all large take-out orders of 6 or more

## Soup

fresh, housemade cup 3.5 bowl 6

## Salads

served with house baked croutons

**KATELIN** wild organic greens & romaine lettuce with toasted pinenuts in a balsamic vinaigrette side 5 entrée 7

**THE MILA** romaine lettuce, shaved parmigiano-reggiano in a caesar vinaigrette side 6.5 entrée 8.5

**LORELEI** (local favorite) wild organic greens & romaine lettuce, with caramelized walnuts, gorgonzola cheese and crisp, green apples, in a champagne-citrus vinaigrette side 7 entrée 9

**ADELLA** wild organic greens and romaine lettuce with grilled red & yellow bell peppers, toasted almonds & topped with cheese tortellini in a roasted garlic vinaigrette side 7 entrée 9

**ANNA BELLA** arugula & spinach salad mixed with olive tapenade, fresh tomatoes, marinated red onions, red & yellow bell peppers in a lemon & olive oil vinaigrette side 7 entrée 9

add grilled tofu 1.5 grilled chicken 2.5 grilled prawns 3.5

**BEETS DE PYE-PYE** oven roasted beets in a citrus marinade with carrots & onions served over wild organic greens & romaine lettuce in a balsamic vinaigrette topped with goat cheese & spiced pecans entrée 11

## Lunch Specials

### SOUP & SALAD COMBO

with a katelin 8 mila 9.5  
lorelei, adella or anna 10

### ERIC'S COMBO

1/2 any sandwich with a side katelin\* 9.5

### "THE CUSTOMER"

1/2 Lolly, Susie (w/Chicken) or Ms McKinley (meat or veg) with a side katelin\* 11  
\*sub a different salad 1.5

### GRANDMA ELAINE'S PERSONAL PIZZETTA

7" house-baked specialty pizza with fresh toppings 7  
with a katelin 9 mila 10.5 lorelei 11

## Pasta

served with grilled focaccia & garnished with fresh herbs & parmesan (brown rice pasta available!)

**HOLLI'S BOLOGNESE** housemade full-bodied meat sauce with fresh roma tomatoes over spinach linguini 14

**LOLLY** creamy pesto, roma tomatoes & grilled chicken over gemelli 12

**TI-TI** oven roasted tomatoes, fresh basil, white wine, olive oil & parmesan cheese over fusilli 8.25 with sautéed prawns 3.5

**JENNY'S GARDEN** fresh seasonal vegetables in a basil, parmesan and garlic wine sauce with a touch of pesto over whole-wheat linguine 12

**SHANELLE** sautéed prawns, wild mushrooms, and sun-dried tomatoes in a shallot-sherry-cream sauce over fusilli 13

**KELLEY HAMBY** grilled asparagus & fresh salmon in a lemon-cream sauce with capers over penne 14

**RUTHIE (new)** cauliflower, carrots, potatoes and peas in a coconut curry sauce with fresh ginger over linguini 11

**DYLAN JOSH & BEN** sautéed prawns, steamed mussels & clams in a garlic-wine sauce, with a splash of cream over linguine 14

**JENDOZA** seared wild mushrooms, sundried tomatoes & fresh arugula in a marsala-garlic sauce over fettuccine 10 grilled tri-tip 3

**MCCORMICK** fresh & baby clams in a garlic-wine sauce with a splash of cream & toasted bread crumbs over fusilli 12

**LISA SCHIFFMAN** grilled chicken with prosciutto & fresh roma tomatoes in a sage-cream sauce over linguine 12

**SUSIE MURRAY** gorgonzola-cream sauce with organic spinach, fresh roma tomatoes & toasted walnuts over gemelli 10  
grilled chicken 2.5 sautéed prawns 3.5

**MAKO AND LUNA** pesto & oven roasted tomatoes over fusilli 9.5  
grilled chicken 2.5 sautéed prawns 3.5

**PR DUBOIS** grilled red onions, red & yellow bell peppers seasoned with toasted cumin in a spicy chipotle marinara garnished with cilantro over fettuccine 10.5 with grilled tri-tip 3 sautéed prawns 3.5

**SOUTH-SIDE FUSION** sautéed baby broccolini & onion with a hint of serrano pepper over soba noodles in a miso broth 10  
with grilled tri-tip 3 sautéed prawns 3.5

**MS. MCKINLEY** herbed house-made marinara with oven roasted garlic over penne 9.5  
with vegetables 2 with meatballs 3.5 with both 5

## Entrees

(available after 5pm)

served with a katelin side salad & grilled focaccia

**ANTONIO'S SALMON** grilled salmon in lemon dijon or pesto served with a brown rice pasta in a light lemon cream sauce with artichoke hearts, organic spinach & tomatoes 20

**SAMBA** grilled choice Angus rib-eye topped with gorgonzola butter with mashed potatoes or seasonal sautéed vegetables 24

**JODY POTIKER** half an oven roasted lemon-herb chicken, seasonal sautéed greens, mashed potatoes 17

**LESA MARSALOWE** chicken breast stuffed with prosciutto, fontina and fresh thyme in a wild mushroom marsala served with mashed potatoes 17

**CHLOE AND CHOP** grilled all natural pork chop in a spicy Asian glazed BBQ sauce over glazed cabbage & warm soba noodles in a toasted sesame oil topped with sliced almonds 16

**AMBER'S DELIGHT** sautéed wild Petrale Sole in a housemade lemon picatta sauce with capers served with a fresh risotto pilaf 18

## Polenta

served with a katelin side salad & grilled focaccia

**LAURAN HOFFMAN** creamy parmesan polenta topped with sautéed prawns & roma tomatoes in a fresh basil pesto sauce 14

**GEORGE AND JUNE LASAGNE** layers of herbed polenta stuffed with artichoke hearts, sundried tomatoes, goat cheese & pesto, marinara & mozzarella cheese 16

## Desserts

**TRE DOLCI RAGAZZI** (three sweet boys) Homemade walnut-fudge brownie, vanilla bean ice cream and chocolate sauce 6

**SALLY JEAN AND BUBBA** Tiramisu made locally by Pâtisserie Angelica Italian sponge cake imbibed with espresso, Kahlua, brandy and layered with a whipped mascarpone cheese 6

**SWEET TODD** New York cheesecake with wild berry sauce 6

**SUDY-JO CRISP** Homemade green apple and wild berry crisp with vanilla bean ice cream 6

**PERRY-GIRL & GRAHAM SORBET**  
A refreshing and delicious fruit sorbet made locally by Screamin' Mimi's 6