

Sides...

GARLIC BREAD 🌿

Toasted focaccia bread, fresh garlic, Pecorino Romano cheese and butter. **3.**

GOUDA MACARONI & CHEESE WITH CRISPY PROSCIUTTO

Gouda & cheddar mixed with a rich Béchamel sauce, and tossed with fresh macaroni and topped with crispy prosciutto. **6.**

GARLIC PARMESAN BRUSSEL SPROUTS 🌿

Our famous brussels, simmered and sauteed to perfection with garlic and Parmesan. **7.**

PARMESAN RISOTTO 🌿

Arborio rice, simmered slowly in vegetable broth and Italian cheeses until rich and creamy. **7.**

Desserts...

CLASSIC OR CHOCOLATE CHEESECAKE

Choose from our classic cheesecake with macadamia nut crust, and raspberry or fresh caramel topping, or our chocolate cheesecake with chocolate crumb crust and chocolate ganache topping. **6.**

PANNA COTTA

Choose from our lemon-vanilla panna cotta, topped with passion fruit puree and whipped cream, or dark chocolate panna cotta, topped with chocolate shavings and fresh whipped cream. **6.**



KIDS MENU...

UNDER 12 ONLY PLEASE. Meals come with carrot sticks, ranch dressing, house-made focaccia bread, and cookies.

KID'S SPAGHETTI & SAUCE 🌿

House-made spaghetti noodles tossed with marinara, butter only, or cheese and butter. **8.**

ALFREDO SAUCE +1. MEAT SAUCE +1. MEATBALL +1.

KID'S MACARONI & CHEESE 🌿

Our house-made macaroni noodles, mixed with a freshly-made cheese sauce. **8.**

MEATBALLS IN MARINARA

Two house-made meatballs in our signature house-made marinara. **5.**

ARANCINI WITH MARINARA 🌿

Mozzarella-stuffed risotto balls, breaded and lightly fried, served with marinara **6.**



LEMON RICOTTA POUND CAKE WITH LEMON CURD

Our pound cake is made with our house-made ricotta cheese and topped with our tangy lemon curd. **5.**

CANNOLI

Two fresh, house-made cannoli shells filled with authentic house-made chocolate or vanilla ricotta filling. **5.**

TIRAMISU

Classic tiramisu made with house-made mascarpone and espresso & rum soaked lady fingers. **6.**



7704 E DOUBLETREE RANCH RD #115
SCOTTSDALE AZ 85258

ORDER BY PHONE:

480.750.2400

ORDER ONLINE: MAUIPASTA.COM

QUESTIONS? EMAIL: INFO@MAUIPASTA.COM



MAUI PASTA Catering...

Having a party or event? Maui Pasta caters large and small events! View our catering menu at: www.maui pasta.com
Talk with a catering coordinator today:
480-750-9926



VEGETARIAN: Based on information provided by suppliers, the item contains no meat ingredients.

VEGAN: Based on information provided by suppliers, the item contains no animal products.

WHEAT-FREE: These menu items are made using wheat-free ingredients based on information from our suppliers. However, our kitchen space DOES process ingredients made with flour, and our wheat-free items are NOT CERTIFIED GLUTEN-FREE.

Visit Us Online at

maui pasta.com



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TAKEOUT MENU

order @ **480.750.2400** OR
MAUIPASTA.COM



If it's not made with love, it's not Italian food!

Combo Meals...

ALL ALL PASTA, SAUCES, MEATBALLS, BREADS, & DRESSINGS ARE MADE FROM SCRATCH IN OUR KITCHEN!

MEATBALLS, GARLIC BREAD & SALAD

Two meatballs in marinara, served with an entree salad & garlic bread. 10.

FETTUCCINE ALFREDO, GARLIC BREAD &

SALAD Alfredo sauce tossed with fettuccine, with an entree salad & garlic bread. 12.

LASAGNA, GARLIC BREAD & SALAD

Cheese, Bolognese, pesto or veggio lasagna, with an entree salad & garlic bread. 14.

Panini & Hoagies...

ALL BREADS MADE FRESH DAILY. SERVED WITH CHIPS.

PHILLY CHEESESTEAK

Shaved ribeye steak, caramelized onions, and provolone on a toasted hoagie roll. 12.

MEATBALL SUB WITH PROVOLONE

Meatballs, marinara & provolone on a toasted hoagie roll. 11.

SAUSAGE & PEPPERS SUB

Italian sausage, bell peppers, marinara, & provolone on a toasted hoagie roll. 11.

CHICKEN OR EGGPLANT PARM SUB

Chicken or eggplant Parmesan, marinara, & mozzarella on a toasted hoagie roll. 12.

FRESH MOZZARELLA & BASIL PANINO

Mozzarella & fresh basil on toasted focaccia bread. 8. ADD PROSCIUTTO +2

CLASSIC COLD-CUT ITALIAN SUB

Genoa salami, capocola, ham, provolone, lettuce, tomato, and onion on a hoagie roll. 9.

Appetizers...

ANTIPASTO PLATTER FOR TWO

Italian meats and cheeses, marinated roasted red peppers, artichoke heart dip, citrus-marinated olives, and house-made crostini. 18.

BRUSCHETTA POMODORO

Chopped tomatoes, fresh garlic, basil, and olive oil, on two toasted, slices of house-made baguette. 7.

MOZZARELLA STICKS

Six fresh, panko-breaded mozzarella sticks, served with our signature marinara sauce. 9.

BREADED RAVIOLI

Five cheese or butternut squash panko-breaded ravioli, served with signature marinara sauce. 8.

CHEESY GARLIC BREAD

Toasted house-made focaccia bread, garlic butter, mozzarella, and Pecorino Romano cheese. 5.

GOUDA MAC & CHEESE, GARLIC BREAD & SALAD

Gouda, cheddar & bechamel mac & cheese, with an entree salad & garlic bread. 11.

BAKED ZITI, GARLIC BREAD & SALAD

Penne and marinara baked with mozzarella, served with an entree salad & garlic bread. 12.

SPAGHETTI MARINARA, FOCACCIA &

SALAD Spaghetti with marinara sauce, served with an entree salad & garlic bread. 11.

TURKEY, PROVOLONE & AVOCADO PANINO

Turkey breast & provolone on toasted focaccia bread, with avocado and pesto aioli. 9.

GRILLED EGGPLANT & ROASTED RED PEPPER PANINO

Grilled eggplant, marinated roasted red peppers, & vegan macadamia nut pesto, on toasted focaccia bread. 9.

GRILLED CHEESE PANINO

Mozzarella & cheddar cheese on toasted focaccia bread. 8.

ADD BACON +1. TOMATO +.5 AVOCADO +1.

MEATBALL, SAUSAGE & PEPPERONI STROMBOLI

Focaccia dough rolled with pepperoni, sausage, meatballs, mozzarella, provolone, & marinara sauce. 9.



BRIOCHE & ARTICHOKE HEART DIP

Our famous artichoke dip, warmed, and served with crispy rosemary grissini breadsticks. 7.

BREADED STUFFED ARTICHOKE HEARTS

Four large artichoke hearts, stuffed with artichoke dip, breaded, and lightly fried. Served with marinara. 11.

10" Personal Gourmet Pizza

ALL DOUGH & SAUCES ARE MADE FRESH DAILY.

MARGHERITA PIZZA

House marinara, fresh mozzarella, julienned basil. 10.

GORGONZOLA POMODORO PIZZA

Gorgonzola sauce topped with a tomato, EVOO, garlic & basil salad. 14.

SHORT RIB & RICOTTA PIZZA

Meaty short rib ragu topped w. fresh ricotta. 12.

PESTO CHICKEN PIZZA

Marinara topped with chicken tossed with macadamia nut pesto & mozzarella. 11.

BUILD YOUR OWN PIZZA:

SAUCE CHOICES:

MARINARA +0

OLIVE OIL +0

GORGONZOLA +2

ALFREDO +2

PESTO +2

TOPPING CHOICES:

MOZZARELLA +0

FRESH GARLIC +1

MUSHROOMS +1

BROCCOLI +1

CARAMELIZED ONIONS +1

PEPPERONI +2

MEATBALLS +2

BELL PEPPERS +1

SOPRESSATA +2

BACON +2

SAUSAGE +2

CHICKEN +2

OLIVES +1

BASIL +1

QUATTRO FORMAGGIO PIZZA

Marinara with four Italian cheeses - mozzarella, fontina, pecorino romano, & asiago. 11.

MAC & CHEESE & CRISPY PROSCIUTTO PIZZA

Our famous gouda mac & cheese topped with crispy prosciutto. 12.

QUATTRO STAGGIONE PIZZA

Meaning "four seasons", this pizza is divided into 4 quarters & is topped with prosciutto, olives, artichokes & mushrooms. 14.

Salads...



BURATA CAPRESE SALAD

Tomato slices, julienned basil, and burrata, drizzled with aged balsamic vinegar glaze and extra virgin olive oil. 11.

CAESAR SALAD

Romaine lettuce, shaved parmesan, croutons & Caesar dressing. 10. ADD 3 OZ. CHICKEN +3.

ITALIAN CHOPPED SALAD

Romaine hearts, tomatoes, onions, sopressata & pepperoni slivers, onions, bell peppers, & julienned basil, served in an edible pasta bowl. 12. ADD 3 OZ. CHICKEN +3.

GARDEN SALAD

Mixed greens, tomatoes, cucumbers, carrots, mushrooms, apples, macadamia nuts, & croutons, with house-made lemon balsamic vinaigrette. 10. ADD 4 SHRIMP +4.

ITALIAN WEDGE SALAD

Iceberg wedge, house ranch, gorgonzola crumble, crispy prosciutto. 9.

Classic Dishes...

SERVED WITH A BREADSTICK. UPGRADE TO GARLIC BREAD OR ADD A MIXED GREENS SALAD +2. EA

SPINACH TORTELLINI GORGONZOLA

House-made fresh spinach tortellini, stuffed with spinach & cheese, served in a rich gorgonzola-sage sauce. 15.

SPAGHETTI CARBONARA

Eggs, garlic, pancetta, and Pecorino romano cheese, tossed with fresh spaghetti. 12.

CHICKEN PICCATA WITH CAPELLINI

Chicken lightly sauteed in a tangy lemon, wine, & caper sauce, and served with capellini. 15.

BAKED SHORT RIB CANNELLONI

Pasta sheets, rolled & filled with braised boneless short ribs & 4-cheese filling, topped with marinara sauce, and mozzarella. 15.

SHRIMP SCAMPI

4 large shrimp over fettuccine, topped with a classic butter, lemon, and wine sauce. 14.

LOBSTER RAVIOLI

Sustainably sourced lobster sauteed with herbs, served with lobster butter sauce. 20.

VEGETARIAN

VEGAN

WHEAT-FREE

SEE BACK OF MENU FOR MORE DETAILS.

Build Your Own Pasta Dish!

CHOOSE YOUR FAVORITE PASTA CUT, SAUCE, AND TOPPINGS FOR YOUR OWN CUSTOMIZED MEAL!

PASTA CHOICES:

SPAGHETTI (Plain or Basil +1) 7.

LINGUINE (Wheat-free or Squid Ink) 8.

FETTUCCINE (Plain or Spinach +1) 7.

PAPPARDELLE 7.

PENNE 7.

CAPELLINI 7.

RICOTTA GNOCCHI 8.

RAVIOLI (Short Rib, Cheese or Butternut) 8.

SAUCE CHOICES:

MARINARA 1.

VODKA 2.

ALFREDO 3.

BOLOGNESE 4.

SHORT RIB RAGU 4.

MAC NUT PESTO 4.

VEGAN PESTO 4.

ARRABBIATA 2.

TOPPING CHOICES:

MEATBALLS 4.

HERBED DICED CHICKEN 3.

SAUTEED SHRIMP 4.

SAUSAGE & PEPPERS 3.

CHICKEN PARMESAN 6.

EGGPLANT PARMESAN 6.

VEAL PARMESAN 8.

BROCCOLI & MUSHROOMS 3.



Family Meals...

BRING HOME A MEAL FOR THE WHOLE FAMILY! PLEASE ALLOW 30-45 MIN. PREP TIME. TWO SIZES (4 OR 6 SERVINGS) AVAILABLE ON MOST DISHES. EACH FAMILY MEAL COMES WITH HOUSE-MADE BREADSTICKS.

UPGRADE TO GARLIC BREAD FOR FOUR: \$6 FOR SIX: \$8

ADD A MIXED GREENS SALAD FOR FOUR: \$8 FOR SIX: \$12

BAKED ZITI FAMILY MEAL

Penne pasta baked with marinara sauce, house-made ricotta cheese, and mozzarella. 11.

ADD ITALIAN SAUSAGE:

FOR FOUR: 30. FOR SIX: 40.

SPAGHETTI MARINARA

Marinara sauce with fresh spaghetti. 11.

ADD MEATBALLS:

FOR FOUR: 30. FOR SIX: 40.

SUBSTITUTE WHEAT-FREE LINGUINE:

FOR FOUR: 30. FOR SIX: 40.

ADD CHICKEN OR SAUSAGE:

FOR FOUR: 30. FOR SIX: 40.

FETTUCCINE ALFREDO

Our classic Alfredo sauce, fresh fettuccine and topped with Pecorino Romano. 11.

ADD CHICKEN:

FOR FOUR: 30. FOR SIX: 40.

PAPPARDELLE WITH SHORT RIB RAGU

Fresh extra-wide noodles tossed with our short rib ragu, which is braised for hours with boneless short ribs, fresh herbs and marinara sauce. 11.

FRESH LASAGNA

Fresh pasta sheets, marinara sauce, mozzarella, Pecorino Romano, house-made ricotta cheese & Béchamel sauce, plus more! Choose from cheese, vegetable, Bolognese, or macadamia nut pesto lasagna. 11.