

~ Appetizers ~

ANTIPASTO FOR TWO

Italian meats and cheeses, marinated roasted red peppers, artichoke heart dip, citrus-marinated olives and slices of rustic bread. **18.**

BRUSCHETTA POMODORO

Chopped tomatoes, fresh garlic, basil, and olive oil, on three toasted, house-made slices of baguette. **8.**

MOZZARELLA STICKS

Six fresh panko-breaded mozzarella sticks, served with marinara sauce. **10.**

BREADED RAVIOLI

Five large cheese or butternut squash panko-breaded ravioli, served with marinara sauce. **10.**

GARLIC BREAD OR CHEESY GARLIC BREAD

Toasted focaccia bread, fresh garlic butter and Pecorino Romano cheese. **3.** Add Mozzarella **5.**

CALAMARI FRITTI

Buttermilk-soaked, house-blended and spicy “Rhode Island Style” calamari, topped with jalepeno slices and served with marinara.. **12.**

GRISSINI & ARTICHOKE DIP

Our famous artichoke dip, warmed, and served with crispy grissini breadsticks. **8.**

BREADED STUFFED ARTICHOKE HEARTS

Four large artichoke hearts, stuffed with artichoke dip, breaded, and flash-fried. Served with marinara. **12.**

BREADED ZUCCHINI

Thick strips of freshly cut zucchini, breaded with house breadcrumbs, herbs and cheese, and lightly fried. **6.**

BREADED SAMPLER FOR TWO

Arancini, breaded stuffed artichoke hearts, toasted ravioli, mozzarella sticks, and breaded zucchini, served with marinara dipping sauce **16.**

~ Soups & Salads ~

ITALIAN WEDGE

Iceberg wedge with house ranch dressing, gorgonzola crumbles, diced tomatoes, and crispy prosciutto **9.**

CAESAR SALAD

Romaine lettuce, Pecorino Romano, house-made croutons, with house-made 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 with lemon and EVOO dressing. **12.** ADD 3 OZ. CHICKEN **+3.**

GARDEN SALAD

Mixed greens, tomatoes, cucumbers, carrots, mushrooms, apples, macadamia nuts, and croutons, with lemon balsamic vinaigrette. **10.** ADD 4 SHRIMP **+6.**

DINNER SALAD

Mixed greens, carrots, tomatoes, croutons. **5.**

BURATA CAPRESE SALAD

Tomato slices, sliced basil, and burata, drizzled with aged balsamic vinegar glaze and EVOO. **12.**

SOUP OF THE DAY

Check our Daily Specials to find out what today’s freshly-made soup is! **4. Cup 6. Bowl**

~ Small Plates ~

GARLIC PARMESAN BRUSSEL SPROUTS

Halved brussels, sauteed with garlic and then simmered with broth until tender, then tossed with Italian cheeses. **7.**

PARMESAN RISOTTO

Arborio rice, simmered slowly with Italian cheeses until rich and creamy. **7.**

MEATBALLS WITH MARINARA

Pork, beef, turkey, fresh herbs and cheese, rolled and baked, served with marinara. **6.**

ARANCINI WITH MARINARA

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

GOUDA MAC & CHEESE WITH CRISPY PROSCIUTTO

Gouda and cheddar cheeses blended with rich Béchamel, fresh macaroni, and topped with crispy prosciutto. **6.**

WHOLE SAUSAGE IN MARINARA

Mild, Italian, sweet sausage with marinara. **4.**

SAUTEED VEGETABLES

Eggplant, zucchini, mushrooms, caramelized onions, and half a roasted tomato. **8.**

~ Kid's Meals ~

With carrot sticks, focaccia, & cookies.

KID'S SPAGHETTI & SAUCE

Spaghetti noodles tossed with marinara, butter only, or cheese and butter. **8.**

ALFREDO SAUCE, MEAT SAUCE, OR MEATBALL **+1 EA**

KID'S MACARONI & CHEESE

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

KID'S RAVIOLI & SAUCE

Cheese, or butternut squash ravioli, in butter, butter and cheese, or marinara sauce. **8.**

CHOOSE ALFREDO SAUCE **+1**

KID'S GRILLED CHEESE & CHIPS

Mozzarella and cheddar, grilled on freshly baked bread. Served with chips. **8.**

 VEGETARIAN  VEGAN  WHEAT-FREE

~ BUILD YOUR OWN PASTA DISH ~

Choose your own favorite pasta cut made in-house, sauce and toppings,
for your own customized meal! Served with Soup or Dinner Salad & Fresh Breads

PASTA CHOICES:

- ♥ SPAGHETTI (Plain or Basil) 8./9.
- LINGUINE (Wheat-free 🚫 or Squid Ink) 8/9.
- ♥ FETTUCCINE (Plain or Spinach) 8./9.
- ♥ PAPPARDELLE 8.
- ♥ PENNE 8.
- ♥ CAPELLINI 8.
- 🌿 RICOTTA GNOCCHI 9.
- RAVIOLI 9.
- (Portobello & Arugula, Cheese 🌿 or Butternut ♥)

SAUCE CHOICES:

- 🚫♥ MARINARA 2.
- 🚫🌿 VODKA 4.
- 🚫♥ ARRABBIATA 3.
- 🚫🌿 ALFREDO 4.
- 🚫🌿 GORGONZOLA 4.
- 🚫 BOLOGNESE 5.
- SHORT RIB RAGU 5.
- 🚫🌿 MAC NUT PESTO (Regular or Vegan) 5.
- 🚫♥ BROWN BUTTER SAGE 2.

TOPPING CHOICES:

- MEATBALLS 5.
- 🚫 CHICKEN 4.
- 🚫 SHRIMP 6.
- 🚫 SAUSAGE & PEPPERS 4.
- CHICKEN PARMESAN 8.
- VEAL PARMESAN 9.
- 🌿 EGGPLANT PARMESAN 7.
- 🚫 PANCETTA 3.
- 🚫 BROCCOLI & MUSHROOMS 3.

~ Classic Dishes ~

Served with Soup or Dinner Salad & Fresh Breads

BAKED SHORT RIB CANNELLONI

Pasta sheets rolled and filled with braised boneless short ribs and Italian cheeses, topped with marinara and mozzarella. 19.

SPINACH TORTELLINI GORGONZOLA 🌿

Spinach pasta dough stuffed with Italian cheeses and spinach, sauteed in our tangy gorgonzola sage sauce, and topped with pomodoro salad. 19.

SPAGHETTI CARBONARA

Pasteurized eggs, garlic, pancetta, and Pecorino Romano cheese, tossed with house-made fresh spaghetti. 16.

CHICKEN PICCATA WITH CAPELLINI

Chicken sauteed in a tangy lemon, wine and caper sauce. Served with capellini. 19.

LASAGNA AL FORNO

Choose from cheese 🌿, Bolognese, pesto, or vegetable 🌿 lasagna. Made with house made ricotta and Béchamel. 18.

BAKED ZITI AL FORNO 🌿

House-made penne tossed with our signature marinara sauce and fresh house-made ricotta cheese, topped with mozzarella and baked until golden.

ADD CRUMBED SAUSAGE +3. 17. / 20.

ITALIAN MEATLOAF WITH PARMESAN RISOTTO

Moist meatloaf with an Italian herb flair, served on top of rich, creamy Parmesan risotto. 18.

SHRIMP SCAMPI

Four large shrimp, served with fettuccine and topped with a classic butter, lemon, and wine sauce. 18.

VEAL OSSO BUCO WITH PARMESAN RISOTTO

12 ounce veal shank, braised for hours with Italian herbs and vegetables to ultimate tenderness, and served over a creamy Parmesan risotto. 28.

CHICKEN FLORENTINE WITH CREAMY FETTUCCINE

Tender, moist chicken breast, topped with spinach, caramelized onions, and Italian cheeses, then baked until melted. Served with fresh fettucine in a light cream sauce. 22.

LOBSTER RAVIOLI WITH HERBED LOBSTER BUTTER

Tender responsibly-fished lobster sauteed with butter, lobster and herbs, stuffed inside hand-rolled ravioli, and simmered in an herbed lobster butter sauce. 24.

~ Desserts & After Dinner Cordials ~

All desserts are homemade on premises.

NEW YORK CHEESECAKE

Extra creamy, topped with caramel or raspberry puree 7.

PANNA COTTA

Light Italian pudding, dark chocolate or lemon vanilla 7.

TIRAMISU

Housemade mascarpone with espresso & rum soaked lady fingers 7.

CANNOLI

Housemade shells with traditional vanilla or chocolate ricotta filling 6.

LEMON RICOTTA POUND CAKE WITH LEMON CURD

Fresh lemon zest and ricotta make this cake moist and tangy 6.

AFFAGATO AMARETTO

Homemade vanilla gelato, espresso amaretto, amaretti cookie crumble 9.

TARTUFO

Homemade vanilla and chocolate gelato wrapped around a rum-soaked cherry, coated with chocolate wavers and dipped in dark chocolate 9.

GELATO

Homemade chocolate, vanilla, or flavor of the week! 6.

FINALE PREFERITI

Capuccino, Espresso or Americano Coffee, Dessert Wine or Cordial, & Biscotti 12.

DINNER CORDIAL

Amaretto, Sambuca, Crown Royal, Limoncello 8.

~ Beverages ~

Soda [Coke, Diet Coke, Sprite] [free refills] 2.5

Iced Tea [Green Mango, Black] [free refills] 2.5

Lemonade [free refills] 2.5

Arnold Palmer [free refills] 2.5

Pelegrino Sparkling Water 2.5

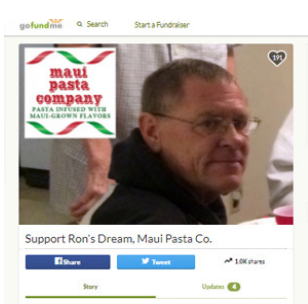
Americano Coffee 3.

Capuccino or Latte 4.

PLEASE NOTE: AN 18% GRATUITY WILL BE ADDED TO ALL PARTIES OF SEVEN OR MORE.

A Maui Pasta Love Story...

Maui Pasta started in 2012 on Maui selling pasta, made with authentic Durham semolina flour and infused with fresh Maui herbs and flavors, from owners Patricia and Ron Inman’s driveway, to raise money for a school trip for their daughter. It began to sell so well that they started selling at Farmer’s Markets, and branched out to sell their pasta – and then sauces, baked goods, and deserts – to local grocery stores and restaurants. By 2014, they had a thriving “mom and pop” business, and by 2015, they opened their own Factory Store and Take-Out Restaurant. Executive Chef Patricia Inman had studied in Italy for two years, and was thrilled to share her passion for cooking Italian food with the Maui community, and Ron was an accountant and business expert to run that area of the operations.



It was only nine months later that tragedy struck – Ron Inman took ill and, within two months, he passed away. Patricia kept their dream alive with a wonderful and dedicated staff that was like family.

Patricia Inman found healing and support within an online grief support community, and found a best friend in Stephen Hochhaus, a member of the support group and a resident of Scottsdale. Stephen, owner of Portfolio Picture Framing, Inc. in Old Town Scottsdale, had lost his wife Katherine to cancer in 2011, and understood the challenges of running a business during grief.

Maui Pasta began having lease issues and even a severe electrical fire, and needed a new home, but was unable to find appropriate rental space on the island. Concurrently, best friends Patricia and Stephen, decided to become husband and wife. Stephen and Patricia closed Maui Pasta in Hawaii, and opened a new business, Maui Pasta Arizona, in Patricia’s new home, Scottsdale.



At their business’ new location at The Shops at Gainey Ranch, the couple has opened a Pasta Shop, and a full service and takeout restaurant serving fresh pastas, sauces, baked goods, panini, award-winning dips, and homemade desserts.



They make their own ricotta and mascarpone cheeses for added freshness and delectability! One mainstay of their take-out menu on Maui, and now here in Scottsdale, is that they offer here is “Family Meals” – fresh, hot and healthy dinners for four or six, that folks can call in and take home to their families. Maui Pasta also provides a pasta shop, selling the same fresh and uncooked pastas, sauces, baked goods, dips, and desserts, so customers can stop by for a meal they can make for themselves at home. Their pride is that their food is always fresh, with no added preservatives.

Patricia has a saying that is important to her and everything that Maui Pasta produces – “If it is not made with love, it is not Italian food,” and assures that “every customer that enters our establishment will be treated with Aloha!” As customers arrive, they will be able to watch pasta and baked goods being produced as part of their dining experience.



Maui Pasta’s Pasta Shop at the Shops at Gainey Ranch opens at 9am to offer pasta, sauces, baked goods, ready to eat meals, specialty coffee drinks and freshly baked Italian confections, and remains open through lunch as a quick serve restaurant.

For dinner, served Wednesday through Saturday from 3pm - 9pm, Maui Pasta offers a full service dining experience, with Happy Hour between 3pm - 5pm Monday - Friday. They also offer catering, and have a full liquor license.

And, as always, takeout will be available 11am to 8:30pm every day!

Pasta Shop	9:00am - 8:30pm Monday - Friday 11:00am - 8:30pm Saturday - Sunday
Full Service Dining	3:00pm - 9:00pm Wednesday - Saturday
Happy Hour	3:00pm - 5:00pm Wednesday - Saturday
Quick Service Lunch	11:00am - 3:00pm Every Day
Takeout & Delivery	11:00am - 8:30pm Every Day