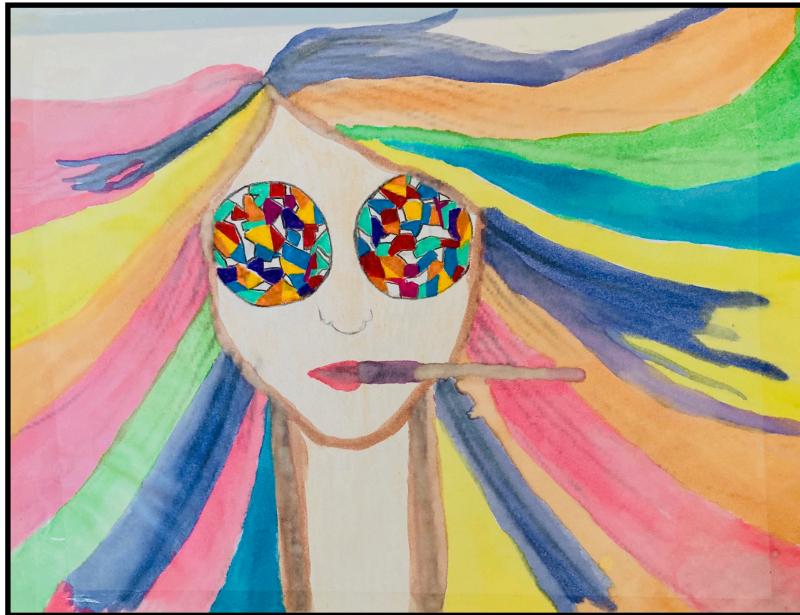


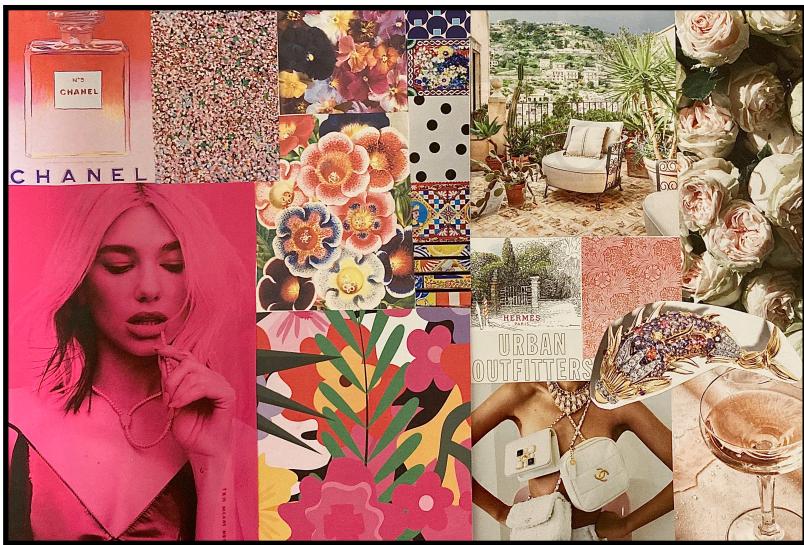
## Illustrations - Digital



## Illustrations - Print



## Collages & Design Boards



# Editorial & Cover Art Designs

## Magazine Covers:



## Book Sleeve:

**LANA DEL REY**

Before she was Lana Del Rey, she was just one of hundredsof young artists trying to make it in the clubs and bars, singing their hearts out in the hope that one day they would be spotted.

At the young age of 25, Elizabeth Grant chose the stage name Lana Del Rey. A year later, she uploaded some self-made music videos on YouTube and finally became viral. This led to her very first record deal as a singer.

This memoir focuses on her life before becoming Lana Del Rey. She goes into detail on her teenage years at boarding school, waitressing in her early twenties, and much more. She shares stories of her life that formed most of the themes of her music.

"Thoughtful, candid, and entertaining." -GQ

"If there ever lived a girl with enough material to fill an irresistible biography, it's Lana Del Rey." -MeanStreet

"An unique, meticulous, and riveting account of a life lived entirely on passion, for kicks and for pleasure." -NY Times

**Lana Del Rey with Larry Solman**

**WOOD-BLOCK PRINTING**  
BY THE JAPANESE METHOD

Introduction and Description of the  
CRAFT OF WOOD-BLOCK PRINTING,  
ITS USE FOR PERSONAL PLEASURE,  
FOR DECORATING, AND AS  
A FUNDAMENTAL TRAINING FOR  
INTERESTED IN PRINTED ILLUSTRATION.

The book is divided into three parts: the first part is a general introduction to the craft of wood-block printing, the second part is a practical guide for those interested in using wood-block printing for personal pleasure or as a hobby, and the third part is a theoretical explanation of the principles of wood-block printing and its applications in various fields.

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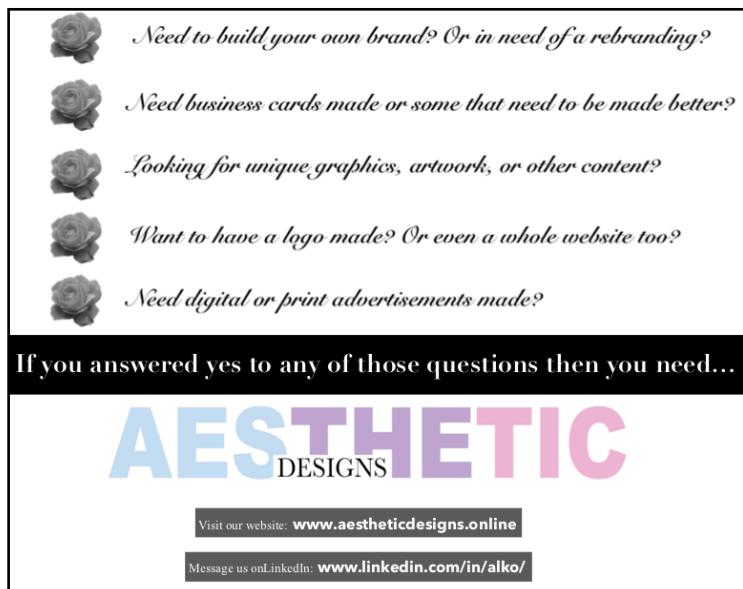
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## Ads & Flyers



Need to build your own brand? Or in need of a rebranding?

Need business cards made or some that need to be made better?

Looking for unique graphics, artwork, or other content?

Want to have a logo made? Or even a whole website too?

Need digital or print advertisements made?

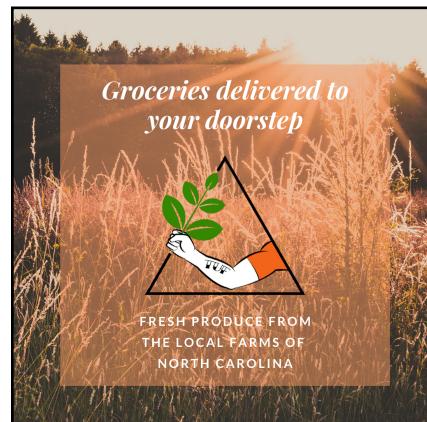
If you answered yes to any of those questions then you need...

# AESTHETIC

DESIGNS

Visit our website: [www.aestheticdesigns.online](http://www.aestheticdesigns.online)

Message us on LinkedIn: [www.linkedin.com/in/alko/](https://www.linkedin.com/in/alko/)



Logos & Typography

AESTHETIC  
DESIGNS

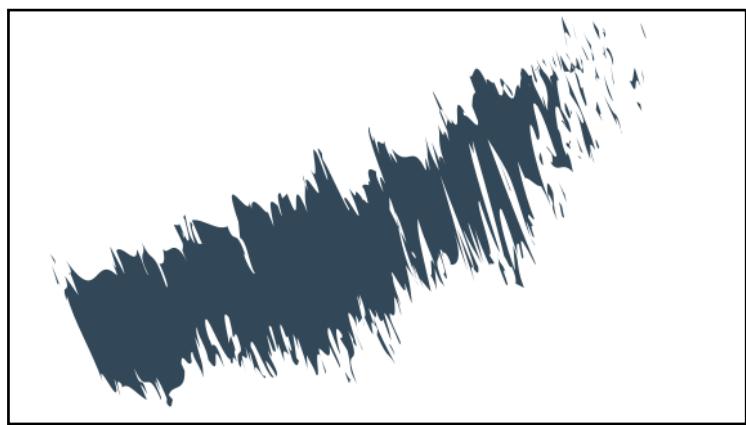
AESTHETIC  
DESIGNS

aesthetic designs

INSPIRATIONHOLICS



## Stationeries - Business Cards



## Stationeries - Communication

### *Letterheads:*



211 Ashe Ave Unit 8  
Raleigh, NC 27666

August 22, 2021



aestheticdesigns@gmail.com

919 - 886 - 4320

aestheticdesigns.github.io

### *Envelope:*



## Stationeries - Other

Stickers:



Menu:

**PASTAAMORE MENU**

**Beverages**

Sparkling Water.....\$2.00
Lemonade.....\$2.00
Sweet OR Unsweet Tea.....\$2.00
Coke OR Diet Coke.....\$2.00
Sprite OR Dr. Pepper.....\$2.00

Wine, Beer, & Cocktail Menu available in restaurant only

**Appetizers**

Antipasto An incredible work of art consisting of Italian meats, cheese, and marinated vegetables, topped with two stuffed clams.....\$10.50
Stuffed Clams Clams diced and mixed with seasoned breadcrumbs, garlic, and parmesan cheese, served on the half shell.....\$7.50
Fried Vegetables and Cheese These tasty treats are fried to a tender golden brown. An excellent beginning to your evening.....\$6.50

**Soup & Salads**

House Salad.....\$6.50	Tomato Mozzarella Soup.....\$6.50
Italian Salad.....\$7.50	Chicken Creamy Soup.....\$6.50
Spinach Salad.....\$7.50	Minestrone Soup.....\$6.50
Cesear Salad.....\$6.50	Italian Wedding Soup.....\$6.50
Mango Salad.....\$7.50	Lentil Soup.....\$6.50
Caprese Salad.....\$6.50	Clam Chowder.....\$6.50
Dressings Italian, Thousand Island, French, Ranch, Honey Mustard, Vinaigrette, Blue Cheese	Baked Onion Soup.....\$6.50

**Main Dishes**

Chicken Parmigiana Tender, fried fillets of chicken topped with tomato sauce and cheese.....\$15.50
Beef Braciole Thin slices of beef rolled with ground veal, herbs and spices, sautéed with wine, mushrooms, and marinara sauce.....\$15.50
Italian Sausage with Green Peppers Pork sausage filled with spices, baked in the oven with onions and green peppers. Topped with marinara sauce.....\$16.50
Lobster Ravioli Served in an Alfredo sauce and topped with lump crabmeat.....\$17.50
Lasagna Layers of pasta, cheese, and beef, topped with tomato sauce and cheese.....\$16.50
Vegetarian Lasagna Made with spinach, mushrooms, onions, ricotta and mozzarella cheese, and topped with marinara sauce.....\$15.50
Fettuccini Alfredo A delicate blend of butter, cream, and cheese, served over fettuccini.....\$16.50
Ziti with Meat Sauce.....\$16.50
Spaghetti with Meatballs.....\$15.50

**Dessert**

Cannoli Pastry crepe filled with whipped ricotta, cream, and chocolate bits.....\$6.50
Tiramisu Lady Fingers dipped in espresso and coffee liquor, layered with mascarpone and mocha cream.....\$7.50

Informative Brochure/Handout Menu:

**MISSION STATEMENT:**

To provide a warm atmosphere for your family where we can share the traditional cuisines of Italy. Our food will always be fun, fresh and filled with love.

**VISION:**

Pasta Amore combines the cooking traditions and ingredients of Italy with creativity, providing a modern twist on timeless classics.

Our vision for the future is to grow and learn along with our customers. In doing so, we aim to provide an atmosphere that enables this growth and fuels the passion that lives within the essence of the brand.

**Raleigh Location:**  
4207 Six Forks Road Suite 100  
Raleigh, NC 27609  
919-656-2121  
pastaamoreraleigh@gmail.com

**Cary Location:**  
181 Crossroads Blvd  
Cary, NC 27518  
919-656-2121  
pastaamorecary@gmail.com

**Hours at all Locations:**

Monday-Thursday 11AM - 10PM  
Friday-Sunday 11AM - 11PM

Visit our website:  
[pastaamoreinc.ooowebhostapp.com](http://pastaamoreinc.ooowebhostapp.com)  
for online orders, reservations, and careers.

**PASTAAMORE**

Copyright © Pasta Amore Incorporated

**MENU**

**Beverages**

Lemonade.....\$2.50
Sweet Tea.....\$2.50
Unsweet Tea.....\$2.50
Coke.....\$2.00
Diet Coke.....\$2.00
Dr. Pepper.....\$2.00
Sprite.....\$2.00
Sparkling Water.....\$2.00

Wine List available in restaurant only  
Beer and Cocktails List available in restaurant only

**Appetizers**

Antipasto An incredible work of art consisting of Italian meats, cheese, and marinated vegetables. Topped with two stuffed clams.....\$10.50
Stuffed Clams Clams diced and mixed with seasoned breadcrumbs, garlic, and parmesan cheese. Served on the half shell.....\$7.50
Fried Vegetables and Cheese These tasty treats are fried to a tender golden brown. An excellent beginning to your evening.....\$6.50

**Soups**

Tomato Mozzarella Soup.....\$6.50
Chicken Creamy Soup.....\$6.50
Minestrone Soup.....\$6.50
Italian Wedding Soup.....\$6.50
Lentil Soup.....\$6.50
Clam Chowder.....\$6.50
Baked Onion Soup.....\$6.50

**Salads**

House Salad.....\$6.50
Italian Salad.....\$7.50
Spinach Salad.....\$7.50
Cesear Salad.....\$6.50
Mango Salad.....\$7.50
Caprese Salad.....\$6.50

**Main Dishes**

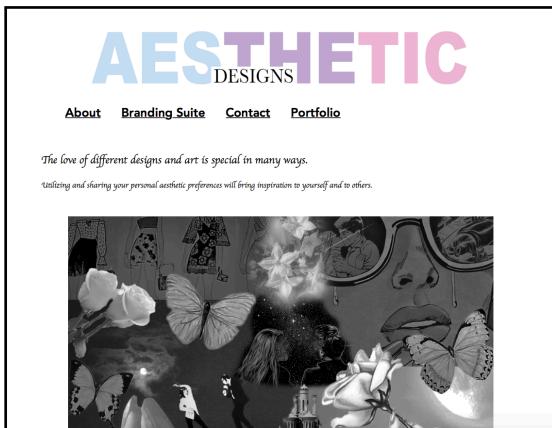
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Ziti with Meat Sauce.....\$16.50
Spaghetti with Meatballs.....\$15.50

**Desserts**

Cannoli Pastry crepe filled with ricotta, whipped cream, and chocolate bits.....\$6.50
Tiramisu A layer of creamy custard set atop espresso-soaked ladyfingers.....\$7.50
Cheesecake Plain, chocolate, or amaretto.....\$7.50

**PASTAAMORE**

# Web Development & Blog Design



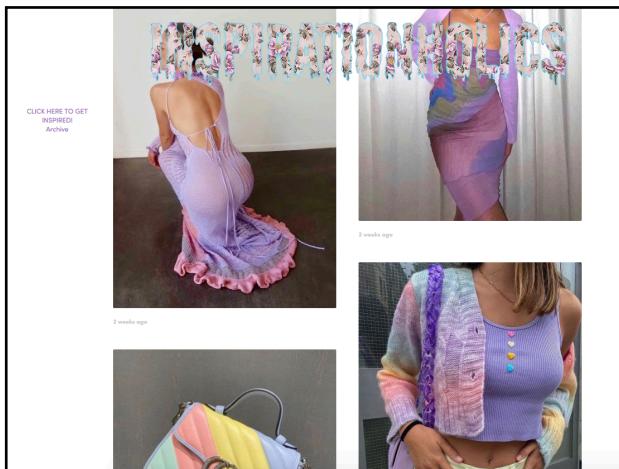
*My Personal Brand Website:*

[www.aestheticdesigns.online](http://www.aestheticdesigns.online)

PastaAmore Website:

[pastaamoreinc.  
000webhostapp.com](http://pastaamoreinc.000webhostapp.com)

A side-by-side comparison of the Pasta Amore website. The left side shows the homepage with a large image of fresh vegetables and the word "WELCOME". The right side shows the "Careers" page, which includes sections for "WHY?", "WHO?", and "HOW?", along with a detailed application form.



*My Blogs:*

[inspirationholics.tumblr.com](http://inspirationholics.tumblr.com)  
[aestheticedigs.tumblr.com](http://aestheticedigs.tumblr.com)  
[my-lustforlife.tumblr.com](http://my-lustforlife.tumblr.com)

