Name of Restaurant:

Silvana’s Pasta

<https://en.wikipedia.org/wiki/List_of_Italian_dishes>

<https://www.barlagrassa.com/dinner/>

<https://locations.bucadibeppo.com/us/mn/maple-grove/12650-elm-creek-blvd>

<https://www.biaggis.com/>

**Drinks**

Non-Alcoholic

* Soda (Coke Products)
* Pineapple Ginger Sparkler: Ginger ale and Pineapple Juice is topped with Orange and Fresh Ginger.
* Tea: Hot or Iced.
* Arnold Palmer
* Lemonade
* Coffee
* Italian Soda: Club Soda mixed with half and half and Torani Syrup. Flavors Include Orange, Strawberry, Cherry and Raspberry.
* Italian Hot Chocolate

**Appetizers**

* **Bread sticks** with dipping sauce.
* **Bruschetta:** Grilled bread rubbed with garlic, Olive Oil and Salt. Choice of two toppings: Tomato, Peppers, Beans, Cured Meat or Cheese.
* **Crostini:** Small slices of toasted bread topped with Asiago, Cesio, Provolone Cheeses, Capicola, Salami and a few spices.
* **Caprese Salad**: Slices of tomato topped with slices of fresh mozzarella, fresh basil and Olive Oil. Add Olives for $0.50.
* **Garlic Bread**. Choice of Marinara or Garlic Sauce.
* **Sesame Seed Sicilian Bread-** A bread curled into a twisted shape with sesame seeds resting on top, served with homemade butter. Add Marinara or Garlic Sauce for $0.50.

**Salads**

* **Italian Bread Salad with Strawberries and Tomatoes:** Cubes of homemade Italian bread, fresh sliced Strawberries, diced red onions and Roma tomatoes sprinkled with Feta Cheese.
* **Spicy Italian Salad-** Fresh thyme and dried mustard mixed with artichoke hearts, carrots, red bell peppers, red onions, black and green Olives, cucumbers and Romaine lettuce. Topped with Romano Cheese.
* **Antipasto Salad-** Genoa Salami and Sopressata Salami is mixed with provolone cheese, mozzarella cheese, tomatoes, artichokes, roasted red peppers, chopped Kalamata Olives, chopped green olives. Basil and Olive Oil are topped to finish it off.
* **Italian Leafy Green Salad-** Romaine Lettuce, Escarole and Red Leaf Lettuce are all mixed with chopped green onions, roasted red and green bell peppers, Cherry Tomatoes and fresh Basil. Grapeseed Oil and Balsamic Vinegar top it off as the dressing.
* **Italian Confetti Pasta Salad-** Rotini Pasta Noodles are paired up with fresh Basil, chopped tomatoes, yellow bell peppers and sliced black olives. Our homemade Italian dressing is mixed in to finish it off.

**Soups:**

* **Roasted Garlic Potato Soup**- Chucks of baked Potatoes, minced garlic and onions are cooked with whole milk and chicken broth to make our creamy soup.
* **Rich Italian Sausage and Potato Soup:** Our homemade Italian Sausage, chopped onions, Pancetta Bacon, potatoes and Kale mix together with chicken bouillon and heavy cream to create our favorite type of soup.
* **Italian Wedding Soup:** This special soup doesn’t have to be eaten at a wedding to enjoy it! Ground Beef and dried bread crumbs pair up with grated parmesan cheese, dried Basil, sliced Escarole, carrots and Orzo Pasta cooked in Chicken broth.
* **Pasta Faggioli**: Olive Oil, Celery, Onions, tomatoes, Spinach Pasta, Cannellini Beans, Chicken broth and Italian spices make up this wondrous soup.

**Pastas:**

* **Pasta Carbonara**: Our best Pasta dish consists of our home made spaghetti noodles, bacon, Parmesan cheese and Olive oil. Add Extra cheese for $1.50!
* **Lasagna:** Our homemade Lasagna is four layers of pasta sheets, our homemade pasta sauce and Mozzarella cheese.
* **Spaghetti and Meatballs**: Homemade Spaghetti noodles is paired with pasta sauce and three beef meatballs. Extra meatball for $1.
* **Ravioli**: Our homemade Ravioli noodles are paired with our pasta sauce. Choice of Beef or Cheese.
* **Fettuccine Alfredo**: Homemade fettuccine noodles are paired up with our cream cheese based Alfredo sauce. Add Chicken for $1.50 or Shrimp for $2.
* **Rigatoni**: Our fresh made Rigatoni noodles can be paired up with our pasta sauce or our Alfredo sauce. Don’t want either? Buttered Rigatoni noodles are possible! Add two meatballs for $2!

**Entrees**

* Stuffed Chicken Valentino
* Chicken Marsala Florentine
* Garlic Cheddar Chicken
* Gourmet Mushroom Risotto
* Italian Baked Chicken
* Four Cheese Margherita Pizza
* Italian Rib Eye
* Tilapia Scampi

**Desserts**

* Tiramisu
* Brownie Biscotti
* Gelato
* Italian Cream Cake
* Cannoli

**Wine List**

* Beringer Cabernet Sauvignon – Glass ($7) Bottle ($15)
* California Zinfandel- Glass ($6) Bottle ($17)
* Columbia Valley Merlot- Glass ($7) Bottle ($18)
* Fox Glove Chardonnay – Glass ($8) Bottle ($20)
* Pine Ridge Chenin Blanc and Viognier – Glass ($6) Bottle ($17)
* Napa Valley Fume Blanc – Glass ($8) Bottle ($20)
* Bodega Norton Malbec – Glass ($6) Bottle ($17)
* Peter Zemmer Pinot Grigio – Glass ($7) Bottle ($18)
* Oyster Bay Pinot Noir – Glass ($7) Bottle ($18)
* Birchino California Vingris – Glass ($8) Bottle ($20)
* Josh Cellars Cabernet Sauvignon – Glass ($6) Bottle ($17)