

COOKING INSTRUCTIONS

Fresh Pasta

Bring a large pot of water to a rapid boil. If you like the taste of salt or oil, add it to the water before adding the pasta. Place the fresh pasta into the rapidly boiling water. Stir the pasta to keep it from sticking together. Leave the heat on high. When the water returns to a boil, start timing using the times listed below. Pour the cooked pasta into a colander to drain. Rinse the cooked pasta with hot tap water to keep it from becoming gummy and sticky. If the cooked pasta has been sitting too long, rinsing it in hot tap water will revitalize it.

Angel Hair	1 minute
Spaghetti	3 minutes
Linguini	3 minutes
Fettucini	3-4 minutes
Rigatoni	5-6 minutes
Penne	5-6 minutes

Ravioli & Tortellini

Bring a large pot of water to a rapid boil. Place the frozen ravioli or tortellini into the boiling water and stir gently to dislodge them from the bottom. When the water returns to a boil, turn the heat down to a simmer. *(When the ravioli or tortellini float to the top of the water, this does not mean they are done cooking).* Cook ravioli for 6 to 8 minutes and tortellini for 2 to 3 minutes on low heat. *(Cooking the ravioli or tortellini at a simmer keeps them from breaking open and getting soggy).* Drain them gently in a colander. Put sauce, butter or oil on them immediately to keep them from sticking together.

Lasagna Entrees

FROZEN: Pre-heat the oven to 400 degrees, remove lid, cover the plastic wrap with foil and heat for 1 hour and 25 minutes. **FRESH:** Heat for 35 to 40 minutes.

Gnocchi

Bring a large pot of water to a rapid boil. Place frozen gnocchi into the boiling water and stir gently. When the water returns to a boil, cook gnocchi for 2 to 3 minutes or until they float.

Meatballs

Place frozen meatballs in a covered dish, add a small amount of water and microwave on high for 2 to 3 minutes.

Garlic Bread

Pre-heat oven to 350 degrees. Thaw garlic bread at room temperature for 30-45 minutes. Place open-faced on rack and bake for 6-8 minutes.

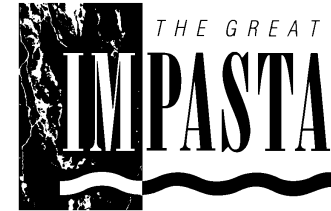


La Trattoria and Pasta Market

318 Sycamore Valley Road West
Danville Livery & Mercantile
(925) 831-9363
www.greatimpastadanville.com
M-Sat. 11:00am to 9:00pm
Sun. 11:00am to 8:00pm

Uncooked Take-Out Dinner Packages

UNCOOKED TAKE-OUT



La Trattoria and Pasta Market

Dinner Packages
Fresh Pasta
Gourmet Sauces
Ravioli
Lasagna
Fresh Soups
Fresh Bread Daily



Sauce Choices

- | | |
|---------------------------|---------------------------|
| Meat Sauce | Alfredo |
| Marinara | Four Cheese |
| Spicy Sausage & Mushrooms | Mushroom Cream |
| Basil, Tomato & Artichoke | Roasted Bell Pepper Cream |
| Pink Alfredo | Pesto |

Fresh Pasta Choices

- Angel Hair
- Spaghetti
- Linguini
- Fettucini
- Rigatoni
- Penne

Ravioli Choices

- Cheese
- Cheese & Spinach
- Beef & Spinach
- Chicken & Spinach

Ad-Ons

- Salad Dressing
- Parmesan Cheese
- Garlic Croutons
- Meatballs
- Grilled Chicken (8oz)
- Garlic Cheese Bread

DINNER PACKAGES FOR 2

#1
FRESH PASTA DINNER PACKAGE
 2/3 Pounds of Fresh Pasta
 1 Small Container of Sauce
 Green Salad
\$13.99

#2
SOUP & SALAD PACKAGE
 Quart of Soup
 Green Salad & Bread
\$15.99

#3
RAVIOLI DINNER PACKAGE
 1 Box of Ravioli
 1 Small Container of Sauce
 Green Salad
\$18.99

DINNER PACKAGES FOR 3 TO 4

#4
FAMILY DINNER PACKAGE
 1 Pound of Fresh Pasta
 1 Large Container of Sauce
 Green Salad & Baguette
\$22.99

#5
2 SAUCE DINNER PACKAGE
 1 1/4 Pound of Fresh Pasta
 2 Small Containers of Sauce
 Green Salad & Baguette
\$28.99

#6
LASAGNA DINNER PACKAGE
 Lasagna Tray
 Green Salad & Baguette
\$26.99

DINNER PACKAGES FOR 5 TO 6

#7
THE BIG DEAL DINNER PACKAGE
 1 & 1/2 Pounds of Fresh Pasta
 2 Large Containers of Sauce
 Green Salad & Baguette
\$31.99

#8
COMBO DINNER PACKAGE
 1 Pound Pasta & 1 Box Ravioli
 2 Large Containers of Sauce
 Green Salad & Baguette
\$38.99

#9
2 BOX RAVIOLI DINNER PACKAGE
 2 Boxes of Ravioli
 1 Large Container of Sauce
 Green Salad & Baguette
\$34.99