

**DINNER PACKAGES  
FOR 2**

**#1**

**FRESH PASTA DINNER**

2/3 Pounds of Fresh Pasta  
1 Small Sauce  
Small Salad & Small Dressing  
**\$21.99**

**#2**

**SOUP & SALAD**

Quart of Soup  
Green Salad & Small Dressing  
**\$21.99**

**#3**

**RAVIOLI DINNER**

1 Box of ravioli  
1 Small Container of Sauce  
Green Salad & Small Dressing  
**\$24.99**

**DINNER PACKAGES  
FOR 3 to 4**

**#4**

**FAMILY DINNER**

1 Pound of Fresh Pasta  
1 Large Sauce  
Green Salad & Large Dressing  
**\$32.99**

**#5**

**2 SAUCE DINNER**

1 ¼ Pound of Fresh Pasta  
2 Small Sauces  
Green Salad & Large Dressing  
**\$41.99**

**#6**

**LASAGNA DINNER**

Lasagna Tray  
Green Salad & Large Dressing  
**\$31.99**

**DINNER PACKAGES  
FOR 5 to 6**

**#7**

**THE BIG DEAL DINNER**

1 ½ Pounds of Fresh Pasta  
2 Large Sauces  
Green Salad & Large Dressing  
**\$46.99**

**#8**

**COMBO DINNER**

1 Pound Pasta & 1 Box Ravioli  
2 Large Sauces  
Green Salad & Large Dressing  
**\$53.99**

**#9**

**2 BOX RAVIOLI DINNER**

2 Boxes of Ravioli  
1 Large Sauce  
Green Salad & Large Dressing  
**\$44.99**

## 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. 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.

*Note: When the ravioli or tortellini floats to the top of the water, this does not mean they are done cooking.*

## Gnocchi

Bring a large pot of salted 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, then add a small amount of water and microwave on high for 2 to 3 minutes.

# COOKING INSTRUCTIONS

## Fresh Pasta

Bring a large pot of salted water to a rapid boil. Place the fresh pasta into the rapidly boiling water. Stir the pasta to keep it from sticking together. When the water returns to a boil, start timing it using the times listed below. Pour the cooked pasta into a colander to drain. If the drained cooked pasta has been sitting too long, rinsing it in hot tap water will revitalize it.

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



# DIY MENU

## UNCOOKED



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AT THE DANVILLE LIVERY

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