



BAY PARK  
SAN DIEGO, CA

# *La Pastaia*

CUCINA ITALIANA

Group &  
Event Dining





## DETAILS MATTER IN EVERYTHING

## WE DO

### *La Pastaia*

At La Pastaia, we are committed to making your event the one to remember. Our staff has extensive experience in coordinating large events and understand the needs of these groups. Every element of La Pastaia has been carefully curated with attention to every detail.

Discover a culinary gem, where the passion for authentic Italian cuisine meets female entrepreneurship. Our Italian restaurant, nestled in the heart of San Diego, celebrates the artistry and flavors crafted by women in the culinary industry. From handcrafted pasta to delectable desserts, our dishes showcase the rich heritage and vibrant flavors of Italy.

We are passionate about exceeding our clients' expectations. Our goal is exceptional service and genuine hospitality. Let La Pastaia make your next occasion truly remarkable.



# La Pastaia

## Group Dining Capacities

Room	Seated	Reception	Features
Main Dining Room	100	150	Private or Semi Private
Patio	60	75	Private or Semi Private
Private Dining Room	15	-	Private

Full/Partial Buyouts Available

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### Banquet Menus

We have course selections and sample menus available for you. La Pastaia will personalize and print these menus for you at no cost. State taxes and 20% gratuity are automatically charged on banquets.

### Beverages

All beverages are billed on consumption.

### Minimum Spend Requirements

La Pastaia reserves the right to require minimum spend guarantees for particular events or buyouts. These may be stated as a dollar amount and/or a guaranteed minimum number of attendees. If on the evening of the event, the total dollar amount of the bill for food and beverage does not reach the specified requirement, the difference will be assessed as a room fee charge.

### Billing/Payment

La Pastaia reserves the right to require an advance deposit to confirm group reservations. Reservations cannot be considered confirmed until a deposit and/or a completed credit card authorization form has been received. Unless otherwise agreed upon, the account balance is due upon conclusion of the event. We do not offer payment terms. The following credit cards are accepted: Visa, MasterCard, Discover, Diners Club and American Express.



# La Pastaia

— CUCINA ITALIANA —

## MENU 1 \$49

### FIRST COURSE

FAMILY STYLE:

#### BURRATA MOZZARELLA

layered eggplant over roasted cherry  
tomato emulsion, basil pesto

#### CHARCUTERIE BOARD

Chef's selection of Italian cured meats & cheese, served  
with accompaniments

#### INVOLTINI DI MELANZANE

stuffed eggplant with spinach ricotta and mozzarella  
cheese, topped with tomato sauce

### SECOND COURSE

CHOOSE ONE:

#### MARGHERITA

fresh mozzarella, tomato sauce, basil.

#### MEZZE MANICHE CARBONARA

crispy guanciale, egg yolk, touch of cream and  
pecorino cheese.

#### CAVATELLI BOLOGNESE

braised beef and pork ragu.

#### POLLO FIORENTINO

Organic chicken breast topped with spinach, prosciutto,  
mozzarella, white wine sauce

### THIRD COURSE:

DESSERT CHEF'S SELECTION

# La Pastaia

— CUCINA ITALIANA —

## MENU 2 \$59

### FIRST COURSE

Family style:

FRIED CALAMARI

CHARCUTERIE BOARD

Chef's selection of Italian cured meats & cheese,  
served with accompaniments.

INVOLTINI DI MELANZANE

stuffed eggplant with spinach ricotta and mozzarella cheese,  
topped with tomato sauce.

TRIO DI BRUSCHETTE

tomato, garlic, basil; mushrooms and parsley;  
artichokes hearts.

### SECOND COURSE

CHEF'S DAILY PASTA SELECTION TOSSED IN THE PARMESAN WHEEL

### THIRD COURSE

choice of:

SPIGOLA

herb crusted chilean seabass, champagne emulsion.

SHORT RIB

slowly braised beef ribs, ratatouille mashed potato.

POLLO FIORENTINO

Organic chicken breast topped with spinach, prosciutto,  
mozzarella, white wine sauce.

### FOURTH COURSE

choice of

CHOCOLATE ICE CREAM

OR

LIMONCELLO CAKE

# La Pastaia

— CUCINA ITALIANA —

## MENU 3 \$79

### FIRST COURSE

CHOICE OF:

#### BEEF TARTARE

Beef tartare, mango, avocado.

#### BUFFALA AL VINO

fresh buffalo, radicchio, rainbow cherry tomatoes,  
grapes, sweet red wine reduction .

#### FIORI DI ZUCCA

stuffed with ricotta and mozzarella cheese,  
served over apricot marmalade.

#### FRITTO DI CALAMARI E ZUCCHINI

fried calamari and zucchini served with  
spicy marinara.

for each guest

#### CAESAR SALAD

Signature caesar salad, served with anchovies.

### SECOND COURSE

FETTUCCINE AL TARTUFO IN PARMESAN WHEEL

### THIRD COURSE

Choice of:

#### RAVIOLI AI CARCIOFI

spinach pasta stuffed with artichoke heart, mascarpone  
cheese, cream parmesan sauce.

#### SALMONE

grilled fresh atlantic over asparagus, chef's famous potato,  
capers, olives lemon butter sauce.

#### FILETTO DI MANZO

8oz six peppercorn brandy sauce.

### FOURTH COURSE

CHEF'S SELECTION OF DESSERTS



# A Dedicated Partner for your Event Planning

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Our event coordinators at La Pastaia have extensive planning experience and will be there with you every step of the way. Let us handle the details: from Audio/Visual Equipment, table linens, etc. We can't wait to host your bachelorette party, wedding reception, corporate dinner or any other special occasion at La Pastaia. Contact us today to start planning the event you won't forget.

## **FABRIZIO DONATO**

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