



888-356-8624

<http://www.munchysdeliveries.com>

PastiniCorvallis

RED WINE

21 & Over Drinks. HAVE YOUR ID READY AT THE DOOR TO BE CHECKED BY THE DRIVER

Elk Cove Pinot Noir (21 & OVER HAVE ID READY) \$29.00

Abacela Tempranillo (21 & OVER HAVE ID READY) \$24.00

Nozzole Chianti (21 & OVER HAVE ID READY) \$23.50

Andrew Rich Pinot Noir (21 & OVER HAVE ID READY) \$24.50

Eola Hills Cab (21 & OVER HAVE ID READY) \$20.00

Cascina Barbera (21 & OVER HAVE ID READY) \$20.50

Colosi Nero d' Avola (21 & OVER HAVE ID READY) \$17.50

Tenuta Valpolicella (21 & OVER HAVE ID READY) \$21.50

Chas & Chas Cab (21 & OVER HAVE ID READY) \$21.00

Revelry Merlot (21 & OVER HAVE ID READY) \$23.00

Growers Guild Pinot Noir (21 & OVER HAVE ID READY) \$20.00

Owen Roe Sinister Hand (21 & OVER HAVE ID READY) \$22.50

Full-bodied blend of Rhone varietals from WA, mostly Grenache and Syrah, with boysenberry, peppercorn and chocolate notes (750 ml bottle)

Charles & Charles \$18.00

Cabernet-Syrah (21 & OVER HAVE ID READY)

Full-bodied and soft with notes of blackberry, currant fruit, violets and mocha (750 ml bottle)

La Quercia Montepulciano (21 & OVER HAVE ID READY) \$19.00

Expressive and balanced Montepulciano, 100% organic (750 ml bottle)

Coltibuono R. Stucchi Chianti \$23.00

Classico (21 & OVER HAVE ID READY)

Winemaker Roberto Stucchi's signature wine with smoky, deep fruit (750 ml bottle)

Sharecroppers Pinot Noir (21 & OVER HAVE ID READY) \$17.00

Our favorite go-to cab, bright pomegranate/blackberry flavors (750 ml bottle)

Pastini Rosso (21 & OVER HAVE ID READY) \$19.00

Made for Pastini in Tuscany's Chianti region with sustainable-farmed Sangiovese grapes, great with any pasta (750 ml bottle)

Troon Zinfandel (21 & OVER \$18.50

Pastas with Meat

Spaghetti Carbonara \$16.50

Creamy parmesan sauce, bacon, sweet peas, cracked black pepper

Spaghetti & Meatballs \$12.75

Two handmade beef and pork meatballs, housemade marinara. Add 1 more meat for \$2.

Five Cheese Lasagna with \$15.50

Meat Sauce

Savory beef and portobello mushroom sauce

Pappardelle with Meat Sauce \$15.50

Bolognese

Rich beef and pork ragu, red wine, fresh pappardelle pasta

Spaghetti with Spicy Sausage \$14.50

Crumbled Italian sausage, roasted red peppers, mushrooms, tomatoes, fresh oregano, chili flakes

Braised Short Rib Ravioli \$17.50

Baked Ziti with Italian Sausage \$14.50

Grilled Italian fennel sausage, tomato-cream sauce, baked with parmesan

Spaghetti Siciliano \$14.00

Pasta with Chicken

Fusilli Alla Roma \$16.50

Chicken, sun-dried tomatoes, mushrooms, roasted garlic, parmesan cream sauce

Linguini Piccata \$15.00

Roasted chicken saut ed with butter, garlic, lemon, white wine, capers

Linguini Pesto Pollo \$16.00

Pesto cream sauce, roasted chicken, artichoke hearts, roasted red peppers

Fettuccini Alfredo with Chicken \$16.50

Classic Alfredo sauce, cracked black pepper

Salads

Field Greens

Cherry tomatoes, carrots, cucumbers, roasted tomato vinaigrette

Farmstand Chicken Salad \$14.75

Grilled Asparagus Salad \$14.50

Caesar Salad

Crisp romaine, parmesan, housemade croutons

Bistro Salad

Field greens, creamy herb-gorgonzola dressing, bacon, tomato, chopped egg, croutons

Caprese Salad

Fresh mozzarella, roma and sun-dried tomatoes, fresh basil, Kalamata olives, olive oil, balsamic vinegar

Spinach Salad Balsamico

Roasted balsamic onions, fresh tomato, parmesan, hazelnuts, balsamic-red wine vinaigrette

Vegetarian Pasta

These items can be made vegan, request "no cheese" when ordering

Ziti con Broccolini \$11.00

Saute d broccolini, garlic, organic herbs, toasted hazelnuts, Parmesan cheese

Tortellini Gorgonzola \$15.50

Three-cheese tortellini, creamy gorgonzola sauce, diced fresh tomato and spinach, Parmesan

Fusilli with Asparagus and \$15.75

Lemon Cream

Capellini Pomodoro \$13.00

Crushed plum tomatoes, fresh roma tomatoes, garlic, fresh basil, parmesan

Spaghetti Aglio E Olio \$9.00

A simple classic with saut ed garlic, olive oil, fresh basil, chili flakes, parmesan

Cavatappi Primavera \$14.00

Zucchini, local mushrooms, sweet peas, roasted peppers, broccolini, tomatoes, fresh basil

Fettuccini Alfredo \$14.50

Cream, parmesan, garlic, butter, cracked black pepper

Butter Squash- Gorgonzola \$16.50

Ravioli

Sage brown butter sauce, toasted hazelnuts

Maccheroni and Cheese \$15.00

Aged white cheddar, parmesan, Oakshire Amber Ale, breadcrumbs

Rigatoni Zuccati \$15.50

Roasted butternut squash, local mushrooms, spinach, rosemary, light cream sauce

Linguini with Basil Pesto \$13.00

Fresh housemade pesto, parmesan

Spaghetti Marinara \$9.00

Slow-simmered plum tomatoes with garlic, oregano, fresh basil

Spaghetti Marinara with \$12.50

Cheese Tortellini

Slow-simmered plum tomatoes with garlic, oregano, fresh basil

Cheese Ravioli with Tomato \$13.00

Butter Sauce

Seafood Pastas

Spicy Shrimp Fettuccini \$17.50

Linguini Misto Mare \$17.50

Shrimp, white fish with lemon, butter, garlic, white wine

Spaghetti Con Gamberetti \$17.00

Spicy shrimp tossed with grilled tomatoes, fresh mozzarella, garlic, basil, oregano, chili flakes

Antipasti

Artichoke-Spinach Spread with \$8.50

Bruschetta

HAVE ID READY)
From southern Oregon's Applegate Valley, zesty dark fruit flavors and a long, juicy finish (750 ml bottle)
Travignoli Chianti Rufina (21 & OVER HAVE ID READY) \$21.00
Dry, full-bodied, ripe and exceptionally complex Chianti hailing from Rufina near Florence (750 ml bottle)

WHITE / ROSE WINE

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Sokol Blosser 'Evolution' \$20.00
Chardonnay(21 & OVER HAVE ID READY)
Deliciously fruit-driven with a touch of oak, bright finish (750 ml bottle)
Chas & Chas Riesling (21 & OVER HAVE ID READY) \$18.00
Di Lenardo Pinot Grigio (21 & OVER HAVE ID READY) \$19.00
King Estate Chardonnay (21 & OVER HAVE ID READY) \$22.50
Pike Road Rose of Pinot \$18.00
Noir(21 & OVER HAVE ID READY)
Made from Willamette Valley Pinot Noir, this lush ros offers strawberry and nectarine fruit with a refreshing, vibrant finish. (750 ml bottle)
Abacela Albarino (21 & OVER HAVE ID READY) \$19.50
Pastini Bianco (21 & OVER HAVE ID READY) \$19.00
Made from 100% Verdicchio grapes for us in Italy's Marche region, dry and lively with pear and floral notes and crisp minerality (750 ml bottle)
A to Z Wineworks Pinot Gris \$20.00
(21 & OVER HAVE ID READY)
Fresh notes of peaches and citrus (750 ml bottle)

SPRITZERS

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Fiore Spritz (21 & OVER HAVE ID READY) \$6.50
Oregon ros spritzer with grapefruit and floral notes. Locally crafted by Portland's Straightaway Cocktails, using house made ingredients. (250ml Can)
Last Word Spritz(21 & OVER HAVE ID READY) \$6.50
Oregon Pinot Gris spritzer, herbal-lime notes, touch of bitters. Locally crafted by Portland's Straightaway Cocktails, using house made ingredients. (250ml Can)
Lunetta Prosecco (21 & OVER HAVE ID READY) \$19.00

Desserts

Tartufo \$7.75
Warm triple chocolate cake with a chocolate truffle center, served with whipped cream. This menu item cannot be made gluten-free.
Tiramisu \$7.50
Tuscan trifle of espresso-soaked ladyfingers layered with sweetened mascarpone and finished with powdered cocoa

Chicken Caesar Salad \$14.50
Grilled chicken breast, housemade croutons, parmesan

Sides

Side Grilled Asparagus \$6.50
Bacon \$2.50
Sauteed Spinach \$5.50
Olive oil, garlic, lemon
Vegetable Saute \$5.50
Zucchini, yellow squash, broccolini, mushrooms, tomatoes, fresh herbs
Chicken \$3.50
Broccolini \$2.00
Meatball \$2.00
Basket of Ciabatta Bread \$4.00
Sliced Sausage \$3.00
Shrimp (7) \$6.00
2 Pieces of Garlic Bread \$2.00

Garlic Bread \$6.50
Fresh herb-garlic-parmesan butter.
Parmesan Bread \$7.00
Rustic baguette toasted w/ herb-garlic butter & parmesan side of marinara sauce.
Scampi Patini \$12.50
Shrimp sauteed w/ garlic, butter, sherry & lemon. Served with ciabatta bread.
Shrimp sauteed w/ garlic, butter, sherry & lemon. Served with ciabatta bread. \$15.00
Soppresata, mortadella, provolone, italian olives, eggplant spread, fresh mozzarella, marinated tomatoes w/ mixed green in balsamic-red wine vinaigrette.
Tazza Delle Olive \$5.00
Assortimento of italian olives.
Baked Italian Meatballs \$8.00
Our handmade meatballs baked in savory marinara w/ melted cheese.
Calamari Fritti \$12.00
Lightly breaded calamari served with lemon-caper aioli and spicy marinara