

## LASAGNA

### MUSHROOM

Small (2lb) 11.99 Large (7.5lb) 35.99

Fresh pasta sheets layered with vegetable stock, ricotta, mozzarella, pan-seared portabello mushrooms and caramelized onions

### TRADITIONAL

Small (2lb) 10.99 Large (7.5lb) 32.99

Fresh pasta sheets layered with plum tomato marinara, mozzarella, ricotta and spices

### ROASTED VEGETABLE

Small (2lb) 11.99 Large (7.5 lb) 35.99

Same as Traditional with roasted zucchini, summer squash and eggplant

### ITALIAN MEAT

Small (2lb) 11.99 Large (7.5 lb) 37.99

Traditional with browned ground beef & sweet Italian sausage

## MORE SPECIALTIES

CHEESE TORTELLINI 6.99/lb

5 CHEESE TORTELLONI 8.29/lb

SPINACH & ROASTED GARLIC TORTELLONI 8.49/lb

CAVATELLI 5.99/lb

POTATO GNOCCHI 5.99/lb

CHEESE MANICOTTI 7.99/lb

MEATBALLS (Italian Beef or Turkey) 6.99/lb

### OUR OWN DOUGH BALLS

(3-7oz Durum Whole Wheat) 4.50/bag

### ROASTED GARLIC BREAD

Half Loaf 4.29 / Whole Loaf 6.99

### GRILLED FLATBREADS 6.79/7.29

Our own dough made with our pasta flour, grilled to perfection and topped with assorted grilled, sauteed or roasted vegetables & grated cheeses

STROMBOLI 7.99/8.29 each

Hand rolled dough filled with assorted vegetables & meats, served with a side of marinara.

VEGETABLE/MEAT PANINIS 5.99 / 6.99 / 7.99

## OTHER DELICIOUS OFFERINGS

ARTISAN REFILLABLE EXTRA VIRGIN OLIVE OIL

ARTISAN REFILLABLE 12 YEAR OLD  
ITALIAN BALSAMIC VINEGAR

### CHEF'S NOTE:

Just like our pasta and sauces, these two items sell themselves. Come try a sample today.

ZESTY AIOLIS 8oz 5.99

Spicy, Lemon Basil or Chipotle BBQ. An amazing addition to grilled meat, fish, sandwiches, and everything else

TCPC'S GRATED CHEESE BLEND 5.99

HOUSE MADE CANDIED WALNUTS 4.29

### PREPARED MEALS TO GO

A variety of freshly prepared meals, based on Mediterranean, Asian, Mexican and American cuisines. Call or stop in to inquire about today's selection.

### WE ALSO OFFER:

SALADS, DRINKS, CHEESES, SAUSAGES,  
DELI ITEMS, ANTIPASTO, SALSAS & CHIPS, FRESH  
HOMEMADE HOT SOUPS, BAGUETTES, CROSTINIS

## DESSERTS

CANNOLI (Made to Order) Small 1.29 / Large 2.29

TIRAMISU (Serves 2) Small 1.29 / Large 2.29  
Marscapone, Espresso, Amaretto, Lady Fingers, Cocoa

SFOGLIATELLE 1.50

Traditional Italian pastry originating in Naples. Similar to cheesecake, wrapped in a buttery, crispy phyllo dough

ITALIAN RICOTTA PIE Whole 21.99 / Slice 2.99  
Lemony, Vanilla, Delicious, m m m m

ITALIAN ALMOND BISCOTTI 5.99/½lb  
Great to dunk in coffee

LOCAL GELATO AND SORBETTO 6.99 each

Prices in this menu are subject to change.  
Gift Cards available & make a great gift.



## THE ITALIAN MARKETPLACE MENU

One Washington Center, Suite 206, 2nd Floor  
DOVER, NH 03820 / 603-749-2288  
tpc2@comcast.net

Terra Cotta Pasta Co. @ Fiddle Heads  
920 Central Ave., DOVER, NH  
Pasta, Sauce and Ravioli only

52A State Road (Rte. 1), KITTERY, ME 03904  
kittery@tcpc.comcastbiz.net / 207-475-3025

501 Cottage Road, SOUTH PORTLAND, ME 04106  
sportland@tcpc.comcastbiz.net / 207-799-9099

Please contact us for seasonal hours at each location

[www.terraccottapastacompany.com](http://www.terraccottapastacompany.com)

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  @TerraCottaPastaCompany

## FRESH PASTA

3.99/lb.

### CHEF'S NOTE:

When cooking fresh pasta, be sure to have water at a rolling boil. Separate or fluff fresh pasta. Add a pinch or two of salt & a splash of olive oil to the water. Cooking time for angel hair: 1½-2 min., linguini: 2½ min., fettuccini: 3½ min. (pasta should be al dente). Drain, oil or sauce, top with grated cheese and cracked pepper.

ANGEL HAIR

EGG FETTUCCINI/LINGUINI

THREE PEPPERCORN LINGUINI

*(Pink, Green & Black Peppercorns)*

LEMON & CRACKED PEPPER LINGUINI

GINGER & GARLIC LINGUINI

TOMATO & BASIL LINGUINI

PARSLEY & GARLIC LINGUINI

EGG ROTINI

EGG WHITE LINGUINI

FRESH FROZEN PASTA SHEETS (10"X 12")

## RAVIOLI

### CHEF'S NOTE:

Ravioli must go from our freezer to your freezer ASAP. When cooking, ravioli must stay frozen until water is at a rolling boil. When ready, add a pinch of salt & dash of oil to the water along with the frozen ravioli. Stir for the first 2-3 min. to prevent sticking to the bottom. Total cooking time is 10-12 min. Drain, transfer to bowl, toss with sauce then serve.

FRESH ASPARAGUS & MOZZARELLA 8.49/lb

*Wrapped in a green peppercorn pasta*

CRABCAKE RAVIOLI 9.49/lb

*Our crabcakes are so good we put them in our ravioli. Try with our Aioli or White Clam Sauce.*

LOBSTER WITH FRESH HERBS MKT

BABY SPINACH, ROASTED GARLIC  
AND CHEESE 8.49/lb

*Seasoned with a pinch of nutmeg and romano*

FOUR CHEESE 7.99/lb

*Whole Milk Ricotta, Pecorino Romano, Parmigiano  
and Mozzarella*

ROASTED GARLIC AND THREE CHEESE 8.49/lb

BLACK BEAN AND CHEDDAR 8.49/lb

SWEET POTATO & BUTTERNUT SQUASH 8.49/lb

WILD MUSHROOM & ROASTED SHALLOTS 8.69/lb

MEDITERRANEAN 8.69/lb

*Roasted Eggplant, Red Pepper and Goat Cheese*

ITALIAN MEAT 8.69/lb

*Ground Beef and Italian Sausage*

GRILLED CHICKEN, SPINACH AND FETA 8.69/lb

*Great with just about all of our sauces*

GOLDEN AND RED BEET 8.49/lb

## SAUCES

### CHEF'S NOTE:

Our Sauces are frozen to avoid the use of any preservatives. Sauce to Pasta ratio as follows:  
Any 8 oz. Sauce to 1 lb. Fresh Pasta or Ravioli.  
Any 12 oz. Cream Sauce to 1 lb. Fresh Pasta or Ravioli,  
Any 16 oz. Red Sauce to 1 lb. Fresh Pasta or Ravioli

ROASTED PLUM TOMATO MARINARA

16oz 4.29 32oz 6.29

*Slow cooked tomatoes, onions, carrots, garlic & herbs*

MUSHROOM SAUCE 8oz 5.99 16oz 9.59

*If you like mushrooms, this is good on anything!*

CARAMELIZED ONION & ROASTED RED PEPPER SAUCE

5.99 8oz 16oz 9.59

*One of our original sauces that help put us on the map at farmers markets. Great on any pasta, bread, veggies or seafood.*

FRESH BASIL PESTO WITH

ROASTED SUNFLOWER SEEDS 7oz 5.99

*Use on any pasta, rice, seafood or grilled vegetables*

PICATTA SAUCE 12oz 5.99

*A classic Italian sauce with lemon, white wine & capers.*

THAI PEANUT 7oz 5.99

*Peanuts, ginger, garlic, and soy,  
(perfect with ginger linguini and chicken).*

LEMON ARTICHOKE PESTO 8oz 5.99

*Great as a dip, with lemon pepper linguini, or on seafood*

SUNDRIED TOMATO, BLACK OLIVE 8oz 5.99

*Sundried tomatoes, olives, parmigiano, olive oil, fresh herbs*

KALAMATA TAPENADE 7oz 5.99

*Olives, lemon juice and zest, scallions, garlic,  
parsley and olive oil. Great for crostini or pasta.*

ROASTED GARLIC ALFREDO 12oz 5.99

*A wonderful creamy sauce that compliments  
most of our pastas and ravioli.*

WHITE CLAM SAUCE 12oz 6.99

*Made with a shellfish stock. A light cream stock, leeks,  
clams, and champagne. Perfect with seafood ravioli.*

MAPLE CREAM SAUCE 12oz 5.99 (seasonal)

*Perfect with our sweet potato and butternut squash ravioli*

PUTTANESCA 16oz 5.99

*Diced ripe tomatoes, lightly salted with anchovies,  
black olives, capers, onions, and garlic. Great  
combination with asparagus & mozzarella ravioli.*

ORANGE & GINGER SHOYU 8oz 5.99

*This sauce is versatile. Try it on grilled  
salmon, noodles or as a marinade for meats.*

BOLOGNESE (MEAT SAUCE) 16oz 5.99

*A classic northern Italian sauce.  
Perfect with most of our fresh pasta and ravioli.*

TOMATO & ARTICHOKE 16oz 5.99

*Red sauce with artichoke hearts, pecorino romano  
and diced tomatoes. Try with 3 peppercorn linguini  
or baby spinach ravioli.*

LOBSTER SAUCE 12oz 6.99

*Another great sauce to go with our seafood ravioli.  
Goes great as a topping for baked fish.*

MARSALA SAUCE 12oz 5.99

*Southern Italian sauce with red wine reduction,  
beef stock, house marinara & sautéed button mushrooms.*