

TORTELLINI/TORTELLONI

<u>Cheese Tortellini</u>	6.95/lb.
<u>5 Cheese Tortelloni</u>	8.25/lb.
<u>Spinach & Roasted Garlic Tortelloni</u>	8.45/lb.

LASAGNA

<u>Traditional</u>	10.95/sm. 2 lb.
Fresh pasta sheets layered with plum tomato marinara, mozzarella, ricotta and spices.	29.95/lg. 7.5 lb.
<u>Roasted Vegetable</u>	11.95/sm. 2 lb.
Same as traditional with roasted zucchini summer squash and eggplant.	32.95/lg. 7.5 lb.
<u>Meat</u>	11.95/sm. 2 lb.
Same as traditional with browned ground beef and sweet Italian sausage.	34.95/lg. 7.5 lb.

OTHER ITEMS

<u>Cavatelli</u>	4.95/lb.
<u>Potato Gnocchi</u>	4.95/lb.
<u>Italian Crepe Manicotti</u>	7.25/20 oz.
<u>Our Own Meatballs</u>	5.95/lb.
<u>Turkey Meatballs</u>	6.95/lb.
<u>Our Own Dough Balls</u> (3 - 7oz. durum whole wheat)	4.50/bag
<u>Roasted Garlic Bread</u> Half Loaf 3.25 Whole Loaf 5.95	
<u>TCPC's Grated Cheese Blend</u>	5.95
<u>Hand Stuffed Cherry Peppers</u>	9.75/lb.
<u>Grilled Flatbreads</u>	6.75 each

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

<u>Stromboli</u>	7.95/8.25 each
Hand rolled dough filled with assorted vegetables and meats. Baked to perfection. Served with a side of marinara.	
<u>Vegetable/Meat Paninis</u>	5.95/6.95/7.95 each

ARTISAN REFILLABLE EXTRA VIRGIN OLIVE OIL AND 12 YEAR OLD ITALIAN BALSAMIC VINEGAR.

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

DESSERTS

<u>Cannoli Made to Order</u>	sm 1.25 ea/lg. 2.00 ea.
<u>Tiramisu</u> (serves two) Marscapone, espresso, amaretto, lady fingers and cocoa.	5.95 ea.
<u>Sfogliatelle</u>	1.50 ea.
Similar to cheesecake wrapped in a buttery, crispy phyllo dough. (traditional Italian pastry originating from Naples)	
<u>Italian Ricotta Pie</u>	Whole 17.95 ea.
Lemony, vanilla, delicious, m m m m m .	Slice 2.75 ea.
<u>Italian Almond Biscotti</u>	5.95/1/2 lb.
Great to dunk in coffee.	
<u>Gelato and Sorbetto</u>	5.95 ea.

PREPARED MEALS TO GO

A variety of freshly prepared meals, based on Mediterranean, Asian and American cuisines. Call or stop in to inquire.

ALSO CARRYING

Salads • Drinks • Cheeses and Sausages • Deli Items • Antipasto Items • Salsas & Chips • Fresh Homemade Hot Soups • Baguettes • Crostinis

Product Sheet



Terra Cotta Pasta Co.

One Washington Center • Suite 206, 2nd Floor
Dover, NH 03820
603-749-2288
Mon. - Fri. 9:00-5:00, Sat. 10:00-3:00
dovertcpc@comcastbiz.net

Terra Cotta Pasta Co. @ Fiddle Heads

920 Central Ave., Dover, NH
Pasta, Sauce and Ravioli only
Mon -Sun. 9:00-7:00

Terra Cotta Pasta Co.

52A Rte. 1, Kittery, ME 03904
207-475-3025
Mon. 10:00-6:00, Tues. - Sat. 9:00-6:30, Sun. 12:00 - 5:00
kitterytcpc@comcastbiz.net

Terra Cotta Pasta Co.

501 Cottage Road, South Portland, ME 04106
207-799-9099
Mon. - Fri. 9:00-7:00
Sat. 9:00-6:30, Sun. 11:00-6:00
sportlandtcpc@comcastbiz.net

Prices in this menu are subject to change according to market conditions and pricing

Gift Cards Available

Like us on

SAUCES

FRESH PASTA

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.

<u>Roasted Plum Tomato Marinara</u>	4.25 16oz.
Slow cooked blend of tomatoes, onions, carrots, garlic and herbs.	6.25 32oz.
<u>Mushroom Sauce</u>	5.00 8oz.
If you like mushrooms, this is good on anything!	8.50 16oz.
<u>Caramelized Onion & Roasted</u>	5.00 8oz.
<u>Red Pepper Sauce</u>	8.50 16oz.
One of our original sauces that help put us on the map at farmers market. Great on any pasta, bread, veggies or seafood.	
<u>Fresh Basil Pesto w/Roasted Sunflower Seeds</u>	5.00 7oz.
Use this sauce on any fresh pasta, rice, seafood or grilled vegetables.	
<u>Thai Peanut</u>	5.00 7oz.
Peanuts, ginger, garlic, and soy, (perfect with ginger linguini and chicken). Add hot asian pepper to spice.	
<u>Lemon/Artichoke Pesto</u>	5.00 8oz.
It's great as a dip, perfect with lemon pepper linguini or on seafood.	
<u>Sundried Tomato/Black Olive</u>	5.00 8oz.
Sundried tomatoes blended with olives, parmigiano, olive oil and fresh herbs.	
<u>Kalamata Tapenade</u>	5.00 7oz.
Olives, lemon juice and zest, scallions, garlic, parsley and olive oil. Great for crostini or pasta.	
<u>Roasted Garlic Alfredo</u>	5.00 12oz.
A wonderful creamy sauce that compliments most of our pastas and ravioli.	
<u>Champagne Cream Sauce</u>	5.00 12oz.
<u>Made with a shellfish stock.</u> A light cream stock, leeks, shiitake mushrooms and champagne. Perfect with seafood ravioli.	
<u>Maple Cream Sauce</u>	5.00 12oz.
Perfect with our sweet potato and butternut squash ravioli. (seasonal)	
<u>Putanesca</u>	5.00 16oz.
Diced ripe tomatoes, lightly salted with <u>anchovies</u> , black olives, capers, onions, and garlic. Great combination with asparagus & mozzarella ravioli.	
<u>Orange & Ginger Shoyu</u>	5.00 8oz.
This sauce is versatile. Try it on grilled salmon, noodles or as a marinade for meats.	
<u>Bolognese</u>	5.00 16oz.
A classic northern Italian sauce. Perfect with most of our fresh pasta and ravioli.	
<u>Tomato & Artichoke</u>	5.00 16oz.
Red sauce with artichoke hearts, pecorino romano and diced tomatoes. Try with 3 peppercorn linguini or baby spinach ravioli.	
<u>Seafood Newburg Sauce</u>	5.00 12oz.
Another great sauce to go with our seafood ravioli. Goes great as a topping for baked fish.	

<u>Angel Hair</u>	3.95/lb.
<u>Egg Fettuccini/Linguini</u>	3.95/lb.
<u>Three Peppercorn Linguini</u> <i>(pink, green & black peppercorns)</i>	3.95/lb.
<u>Lemon & Cracked Pepper Linguini</u>	3.95/lb.
<u>Ginger & Garlic Linguini</u>	3.95/lb.
<u>Tomato & Basil Linguini</u>	3.95/lb.
<u>Parsley & Garlic Linguini</u>	3.95/lb.
<u>Whole Wheat Linguini</u>	4.25/lb.
<u>Egg Rotini</u>	3.95/lb.
<u>Egg White Linguini</u>	3.95/lb.
<u>Fresh Frozen Pasta Sheets</u> (6" x 7")	3.95/lb.

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: 1 1/2 - 2 min., linguini: 2 1/2 min., fettuccini: 3 1/2 min. (pasta should be al dente). Drain, oil or sauce, top with grated cheese & cracked pepper.

RAVIOLI

<u>Asparagus and Mozzarella</u>	8.25/lb.
Wrapped in a green peppercorn pasta.	
<u>Crabmeat and Garden Chive</u>	9.45/lb.
<u>Lobster with Fresh Herbs</u>	MKT.
<u>Baby Spinach and Cheese</u>	8.25/lb.
Seasoned with a pinch of nutmeg and romano.	
<u>Four Cheese</u>	7.75/lb.
Whole milk ricotta, pecorino romano, parmigiano and mozzarella.	
<u>Roasted Garlic and Three Cheese</u>	8.25/lb.
Ricotta, pecorino romano and mozzarella.	
<u>Black Bean and Cheddar</u>	8.25/lb.
<u>Roasted Plum Tomato with Fresh Basil & Mozzarella</u>	8.25/lb.
<u>Sweet Potato & Butternut Squash</u>	8.25/lb.
<u>Wild Mushroom & Roasted Shallots</u>	8.45/lb.
Wrapped in a lemon thyme pasta.	
<u>Mediterranean</u>	8.45/lb.
Roasted eggplant, red pepper and goat cheese.	
<u>Italian Meat Ravioli</u>	8.45/lb.
Ground beef and Italian sausage.	
<u>Tuscan Grilled Chicken</u>	8.45/lb.

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 & a 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.