## **LASAGNA**

#### **TRADITIONAL**

Small (2lb) 13.99 Large (7.5) 38.99 Fresh pasta sheets layered with plum tomato marinara, mozzarella, ricotta and spices

#### **ROASTED VEGETABLE**

Small (2lb) 14.99 Large (7.5) 41.99 Same as Traditional with roasted zucchini, summer squash and eggplant

#### ITALIAN MEAT

Small (2lb) 15.99 Large (7.5) 44.99 Traditional with browned ground beef & sweet Italian sausage

#### **MUSHROOM**

Small (2lb) 14.99

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

## **MORE SPECIALTIES**

CHEESE TORTELLINI 7.99lb

5 CHEESE TORTELLONI 8.79lb

SPINACH & ROASTED GARLIC TORTELLONI 8.99lb

RICOTTA CAVATELLI 6.99lb

POTATO GNOCCHI 6.99lb

CHEESE MANICOTTI 7.99lb

MEATBALLS (Italian Beef, Turkey or Chicken) 8.49lb

#### **OUR OWN DOUGH BALLS**

(3-7oz Durum Whole Wheat) 4.99/bag

#### ROASTED GARLIC BREAD

Whole Loaf 6.99

#### **GRILLED FLATBREADS** 8.49

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

#### STROMBOLI 8.99

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

## 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 6.49

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

TCPC'S GRATED CHEESE BLEND 6.79

**HOUSE MADE CANDIED WALNUTS** 6.99

#### PREPARED MEALS TO GO

A variety of freshly prepared meals, based on Mediterranean, Asian, 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) Mini 1.99 / Regular 2.59

TIRAMISU (Serves 2) 6.99

Marscapone, Espresso, Amaretto, Lady Fingers, Cocoa, Whole Egg

#### SFOGLIATELLE 2.49

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

ITALIAN RICOTTA PIE Whole 35.99 / Slice 4.49
Lemony, Vanilla, Delicious, mmmm

ITALIAN ALMOND BISCOTTI 3.79 each
Great to dunk in coffee

LOCAL GELATO AND SORBETTO 8.99 each

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## THE ITALIAN MARKETPLACE

# MENU

One Washington Center, Suite 2151, 2nd Floor DOVER, NH 03820 / (603) 749-2288 tcpc2@comcast.net

Terra Cotta Pasta Co. at Fiddleheads, 41 High St. SOMERSWORTH, NH 03878

Pasta, Sauce and Ravioli only

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

435B Cottage Road
SOUTH PORTLAND, ME 04106 / (207) 799-9099
sportland@terracottapasta.com

680 US Rt 1 SCARBOROUGH, ME 04074 / (207) 303-0012 scarborough@terracottapasta.com

Please contact us for seasonal hours at each location www.terracottapastacompany.com

Follow us on social media!

## FRESH PASTA

4.99/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, fettucini: 3½ min. Pasta should be al dente. Drain, toss with oil or your favorite sauce, and top with grated cheese and cracked pepper.

ANGEL HAIR
EGG FETTUCCINI/LINGUINI
THREE PEPPERCORN LINGUINI
LEMON & CRACKED PEPPER LINGUINI
EGG ROTINI
EGG WHITE LINGUINI

## **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 1lb fresh pasta or ravioli; any 12 oz. cream sauce to 1lb fresh pasta or ravioli; any 16 oz. red sauce to 1lb fresh pasta or ravioli

MUSHROOM SAUCE 7oz 7.79

If you like mushrooms, this is good on anything!

## CARAMELIZED ONION & ROASTED RED PEPPER SAUCE

7oz 7.79

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

POBLANO CREAM 16oz 7.99

Our Creamy Alfredo blended with roasted poblano peppers and jalapenos. Deliciously spicy.

#### ROASTED PLUM TOMATO MARINARA

16oz 4.99 32oz 6.99

Our most popular sauce! Goes with just about anything your imagination can cook up!

## FRESH BASIL PESTO WITH ROASTED SUNFLOWER SEEDS 7oz 7.99

Use on any pasta, rice, seafood or grilled vegetables

PICCATA SAUCE 16oz 7.99

A rich lemony sauce, perfect with chicken, seafood, or shellfish!

#### LEMON ARTICHOKE PESTO 7oz 6.99

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

SUNDRIED TOMATO, BLACK OLIVE 7oz 6.99 Especially good with fresh pasta, seafood or as an appetizer.

Mix with brie or cream cheese and spread on crackers

#### KALAMATA TAPENADE 7oz 6.99

Need an appetizer? Try this with crostini or add to your next Mediterranean pasta salad.

#### ROASTED GARLIC ALFREDO 16oz 7.99

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

#### PUTTANESCA 16oz 6.99

This southern Italy (Naples) sauce is savory, spicy and bold! Perfect with our pasta! (Contains anchovies)

#### ORANGE & GINGER SHOYU 8oz 6.99

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

#### BOLOGNESE (MEAT SAUCE) 16oz 6.99

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

#### LOBSTER SAUCE 16oz 9.99

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

#### MARSALA SAUCE 16oz 7.99

Southern Italian sauce with red wine reduction, beef stock, house marinara and sautéed button mushrooms

#### **BUTTERNUT ALFREDO** 16oz 7.99

Roasted Butternut Squash, a yummy addition to our Alfredo

### 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 & a dash of oil to the water along with the frozen ravioli. Stir for the first 2-3 minutes to prevent sticking to the bottom. Total cooking time is 10-12 min. Drain, transfer to bowl, toss with sauce and serve.

SHRIMP SCAMPI 10.49/LB

LOBSTER WITH FRESH HERBS MKT

BABY SPINACH, ROASTED GARLIC & CHEESE 9.49/LB

FOUR CHEESE 8.99/LB

ROASTED GARLIC AND THREE CHEESE 9.49/LB

**SWEET POTATO AND BUTTERNUT SQUASH** 9.49/LB

WILD MUSHROOM AND ROASTED SHALLOTS 9.49/LB

ITALIAN MEAT (Ground Beef & Italian Sausage) 9.49/LB

GRILLED CHICKEN, SPINACH AND FETA 9.49/LB

PUMPKIN CRANBERRY (SEASONAL) 9.49/LB

FRESH ASPARAGUS & MOZZARELLA (SEASONAL) 9.49/LB

Not all items available at all locations.

Prices listed in this menu are subject to change.

Gift Cards available & make a great gift.