

# Que Pasta Specials

## APPETIZERS & SALADS

### MUSSELS MARINARA

PEI mussels simmered in garlic, basil, San Marsano red sauce, crostini 13

### GLAZED CALAMARI

Fried calamari glazed with slightly spicy orange ginger glaze 17

## MAIN ENTREES

### SURF & TURF

Beef tenderloin seared with red wine rosemary gravy sauce, lobster meat (from the claw) mashed potatoes, broccolini 45

### ORANGE GINGER SALMON

Atlantic salmon glazed with orange ginger sauce, sautéed broccolini, mashed potatoes 29

### CHICKEN SCARPARELLO

Pan seared chicken, sweet Italian sausage, pepperoncini, roasted potatoes white wine sauce 26

### GNOCCHI DI ZUCCA

House-made pumpkin gnocchi simmered with roasted butter nut squash, Italian sausage, creamy butter sage sauce 26

### FETTUCCINI CARBONARA

Fresh fettuccini tossed with seared pancetta, eggs, parmesan cheese 25

### PUMPKIN RAVIOLI

House-made seasonal pumpkin ravioli, creamy butter sage sauce 22