



Freshly Simple

Ask about  
our Pasta Club!

**Special orders:** All items on this menu are available for special order. To place a special order, call or email The Pasta Queen. Allow at least 2 days for the order to be ready for delivery to your office or for pick-up at a farmers market. No deliveries on Sundays. Minimum 2 boxes per order.

## Stay connected to the Queen:

916.502.2305

[Susan@thepastaqueen.com](mailto:Susan@thepastaqueen.com)

@FreshPastaQueen

<https://www.facebook.com/ThePastaQueen>



### Fresh Pasta

12 oz. \$6.00 & up

*Available as angel hair, spaghetti, linguini, fettuccine, tagliatini, pappardelle, penne, rigatoni, sheets or shells*

Basil  
Black Pepper  
Buckwheat  
Egg Garlic  
Gluten-Free  
Herb  
Lemon  
Pumpkin  
Red Chili Pepper  
Roasted Sweet Red Pepper  
Saffron  
Spinach  
Squid Ink (*black pasta*)  
Whole Wheat

### Fresh Ravioli

12 oz. \$8.00 & up

Artichoke & Sundried Tomato  
in Spinach Pasta  
Cheese in Egg Pasta  
Crab & Artichoke in Herb Pasta  
(*Seasonal*)  
Goat Cheese with Garlic  
in Roasted Garlic Pasta  
Gorgonzola & Walnut in Herb Pasta  
Lemon Ricotta in Lemon Pasta  
Porcini & Truffle in Egg Pasta  
Porcini Mushroom in Thyme Pasta  
Roasted Artichoke & Spinach  
in Red Pepper Pasta (*vegan*)  
Roasted Vegetables in Egg Pasta  
Roasted Vegetables in Egg-Free  
Chili Pepper Pasta (*vegan*)  
Spinach & Pine Nut in Spinach  
Pasta  
Sweet Onion & Red Chard  
in Sweet Red Pepper Pasta  
Three Cheeses in Egg  
Pasta  
Wild Mushroom & Sundried Tomato  
in Sundried Tomato Pasta

### Fresh Gnocchi

12 oz. \$7.00 & up

Traditional, Roasted  
Garlic, Spinach &  
Scallion Gnocchi

### Fresh Tortellini

12 oz. \$7.00 & up

Cheese Tortellini in Egg Pasta  
Butternut Squash Tortelloni in  
Egg Pasta (*seasonal*)  
Tri-color Cheese Tortellini  
in Egg, Sweet Red Pepper  
& Spinach Pasta

### Fresh Sauces & Compound Butters \$6.75 & Up

Alfredo,  
Truffle Cream  
Sauce  
VEGAN =  
Arugula  
Parsley Pesto,  
Zesty Red,  
Marinara,  
Spicy  
Arrabbiata

Check our  
web site for  
**Seasonal  
Specials!**

Try our Beef and Pork  
Meatballs! \$8.50



Freshly Simple

A portion of the proceeds  
from this sale goes  
to support Plates Café,  
a program of St. John's Shelter  
for Women and Children.



## How to Cook, Store & Serve

### About Fresh Pasta

All fresh pasta must be kept refrigerated until use. Use fresh pasta within 5 days. You may freeze our pasta in its original container, unopened. All frozen pasta and ravioli should be used within 30 to 45 days from purchase. When you cook it from the frozen state, add 1 to 2 minutes of cooking time. **Do not thaw once you freeze it.** Cook the pasta straight from the freezer and occasionally gently stir to separate.

#### COOKING FRESH PASTA (NOODLES)

Bring 3 to 4 quarts water to boil. Add one tablespoon kosher salt. Place pasta in water. Stir gently with a pasta fork to separate. Reduce heat to a slow simmer/boil. Stir occasionally. Strain, sauce and serve.

When cooking fresh pasta, you can expect at least a 50% increase in weight during cooking. Fresh pasta, made with egg, is porous and will absorb much more water than dry pasta. For example, one pound of fresh, uncooked pasta will yield approximately 22 to 24 ounces of cooked pasta.

#### COOKING TIMES

**Thin pasta** (*angel hair, spaghetti, linguine*):  
SIMMER Cook 40 to 50 seconds.

**Gnocchi:** Cook gnocchi 30 to 40 seconds at the most and only at a simmer.

**Thicker pasta** (*fettuccine, pappardelle*): SIMMER Cook for 45 to 80 seconds.

**Extruded pasta** (*penne, rigatoni, shells*): Cook at a boil for 4 to 6 minutes.

### About Ravioli & Tortellini

All Pasta Queen ravioli are made, sold, and delivered fresh. It is recommended to refrigerate or freeze them as soon as you get home. Freezing pasta or ravioli is okay. You will not hurt the pasta/ravioli and it will still taste fine. But fresh is the preferred way to enjoy these little pillows of heaven!

When freezing ravioli, best results come from laying the ravioli out individually on a cookie sheet to become firm, then zip lock and freeze up to 3 months. Pasta bundles can be zip locked and frozen as a bundle. **DO NOT THAW PRIOR TO COOKING** add 1-3 minutes additional cooking time when frozen.

#### COOKING FRESH RAVIOLI

For one pound of ravioli, bring 3 to 4 quarts of water to a rolling boil. Add

one tablespoon kosher salt. **REDUCE HEAT AND WAIT FOR A SIMMER OR SLOW BOIL**, then add ravioli one at a time to pot. Stir once, gently to prevent sticking. **Cook for 3 1/2 to 4 1/2 minutes.** Remove ravioli with a slotted spoon, sauce and serve. *Never dump them into a colander as ravioli will break.*

When cooking frozen ravioli, take them straight from the freezer and cook them for 6 to 7 1/2 minutes, stirring occasionally.

#### COOKING FRESH TORTELLINI

Cook as above, but they may be cooked at a more vigorous boil.

### Serving Suggestions

The rule of thumb is that a container of our ravioli serves 2 to 3 people as a main course or 4 to 5 people as an appetizer. It does not take into account the richness of the sauce or added ingredients. The number of servings will depend on the course in the meal, the integrity of the sauce and your appetite.

**Ravioli:** 5 to 6 ravioli per serving for a main course; 2 to 4 ravioli when served as an appetizer

**Fresh Pasta:** 4 to 6 ounces uncooked per serving for a main course; 2 1/2 to 3 1/2 ounces uncooked per serving for an appetizer.

Buon Appetito!

