

Carni & Pollams

13.75		8.50	
BISTECCA ENTRECOTTE	16 oz. sirloin steak	VITELLO SCALOPPINE PIEMONTESE	baby veal in lemon and butter sauce
BISTECCA ROQUEFORT	16 oz. sirloin	VITELLO SCALOPPINE AL MARSALA	
BISTECCA PEPE	pepper steak	VITELLO SANTA MARIA	veal medallion, ham, mushroom, cheese, green peas
FILLET ENTRECOTTE	8 oz. center cut fillet	VITELLO ITALIANA	veal medallion in wine sauce
FILLET CHATEAUBRIAND	8 oz. center cut fillet	SALTIMBOCCA ALLA ROMANA	veal with cheese and ham
BRACIOLA DI VITELLO	14 oz. baby veal chop	COTOLETTE PARMIGIANA	veal cutlet with parmesan cheese
BRACIOLA D'AGNELLO	rack of baby lamb	VITELLO TONNATO	cold veal slices with tuna sauce
		SPECIALITA DEL CHEF	9.50
		baby veal daily special	
ANITRELLA CON ARANCIA	9.50	POLLO PASTORE	7.50
roast duck with orange sauce		chicken baked in beer	
ANITRELLA CON CREMA	9.50	POLLO CORDON BLEU	8.75
roast duck with cream sauce		prosciutto, cheese and brandy	

Pesci

TROTA ALLE MANDORLE	9.50	TROTA MEUNIERE	8.50
trout almondine		TROTA CON GRANCHI	11.50
OSTRICHE AL TEGAME	9.50	fillet of trout with crabmeat	
oyster casserole in brandy sauce		TROTA PAPILLOTE	10.50
FRUTTI DI MARE AL TEGAME	10.50	fillet of trout in parchment	
shellfish casserole		RED FISH PASTORE	10.50
GAMBERI AL CHEF	10.50	ham, cheese, shrimp, cream and brandy	
bacon, cream and brandy		RED FISH CORDON BLEU	9.50
GAMBERI FRITTI	10.50	RED FISH GRILLE	9.50
fried shrimp		ARAGOSTA TERMIDORO	18.50
GAMBERI IN BROCHETTE	11.50	lobster thermidore	
GAMBERI E GRANCHI	14.50		
broiled jumbo shrimp brochette topped with crabmeat			

Dolci & Frutti

2.75

a selection of fresh fruits and homemade cakes, sweets and pastries

CAFFE	.85
ESPRESSO	1.50
CAPPUCCINO	2.00



RISTORANTE PASTORE

**Authéntica Comida Italiana en el Corazón del Centro
Frances.**
**Operado por familia Italo-Venezolana con Experiencia
Internacional.**

Hablamos Castellano - Italiano - Portugues

Almuerzo: Martes A Viernes - 11:30 a.m. a 2:30 p.m.
Cena: Martes a Domingo - 6:00 p.m. a 12:00 p.m.

Banquetes y Reuniones

615 Bienville
New Orleans, Louisiana 70130

Telefono: 504-524-1122

"Viva la experiencia de cenar en el restaurante mas lujoso del Centro Frances. Nuestras columnas de mármol sólido y candelabros de cristal puro combinan con la antigüedad del edificio (más de 100 años) que hace esquina con el callejón mas antiguo de New Orleans.

Conar en Pastore es una mezcla de Antigüedad, Belleza, ambiente y sobre todo, la mejor y mas authéntica comida Italiana en New Orleans.

APRIL 1983



RISTORANTE PASTORE

Antipasti

COCKTAIL DI GAMBERI shrimp cocktail	4.50	OSTRICHES BIENVILLE oysters	4.50
FUNGHI TRIFOLATI mushrooms, parsley, garlic	3.50	PROSCIUTTO e MELONE	3.50
ESCARGOT ALLA VICENTINA	3.75	ANTIPASTI ASSORTITI our special selection cart	A/S
GRANCHI ALLA LOMBARDA sauteed crabmeat	4.50	FORMAGGI ASSORTITI our cheese cart	A/S
CALAMARI FRITTI	3.50	OSTRICHES ROCKEFELLER oysters	4.50

Minestre

ZUPPA DEL GIORNO daily specialty	3.00	RAVIOLI IN BRODO noodles in rich broth	3.50
CONSOMME ALLA CELESTINA chicken broth with gamish	2.25	CREME DI ASPARAGI creamed asparagus	3.50
ZUPPA DI CIPOLLE ALLA FRANCESE French onion soup	3.50	CREMA DI POMIDORI creamed tomato	3.50
CONSOMME ROYAL rich broth with egg yolk	3.50	MINISTRONE DI PESCI seafood gumbo	3.50

Insalate

INSALATA MISTA mixed greens	2.75	INSALATA CAESAR (2 servings)	7.00
INSALATA ROMANA	2.75	INSALATA ROQUEFORT heart of lettuce with dressing	3.50
INSALATA DI SPINACI	3.75	INSALATA CAPRICCIOSA radish, cabbage, ham	3.50

Pasta

	5.50	FETTUCCINI FRANCISCANA tomato sauce and mushrooms
		FETTUCCINE ALFREDO
prepared at table	}	PASTA ASCIUTTA angel hair spaghetti with olive oil and tomato
		FETTUCCINE NATALIA prosciutto, onion, cream tomato sauce
		RAVIOLI FIORENTINA meat, tomato and cream sauce
		RAVIOLI ALLA CREMA
		RAVIOLI SALSA MISTA select any sauce
		CANNELLONI ALL'ITALIANA
		TORTELLONI ALL'ITALIANA pasta stuffed with spinach and cheese
		TORTELLONI ALL'INGLESE pasta with cheese sauce
		PASTICCIO DI LASAGNA Northern Italian favorite with cheese and sauce
		PAGLIA e FIENO green and white noodles, "straw and hay"
		GNOCCHI POMODORO regional delicacy made with potato flour
		SPAGHETTI CARBONARA
		FETTUCCINE VERDI SALSA MISTA spinach fettucine
		SPAGHETTI SALSA MISTA select any sauce

SPECIALITÀ PASTORE
four pastas and two meats
13.75

FILETTO ALLA CHITARRA
house special 8 oz. fillet served
with spinach, angel hair linguini and
champignon sauce (prepared at table)
17.75

Risotti

NORTHERN ITALIAN RICE SPECIALTIES
please allow 30 minutes for preparation (2 servings)
12.50

RISOTTO ALL'ITALIANA
chicken, beef and pork

RISOTTO CON FUNGHI
mushrooms

PAELLA VALENCIANA
(Four servings) Please allow 30 minutes
authentic spanish creation with seafood, chicken and pork
\$45.00