

PIZZA			
	10" small	12" medium	14" large
Margherita tomatoes, fresh basil, roasted garlic with mozzarella cheese and tomato sauce	13	15	17
Roma arugula, roma tomatoes and gorgonzola	13	15	17
Alberoni arugula, pancetta and roma tomatoes	13	15	17
Cabral alfredo sauce, capicola ham and pineapple	14	16	18
Josephina crumbled italian sausage* and roasted red bell peppers (anchovies upon request)	13	15	17
Jay's Roman Orgy pepperoni, onions, mushrooms, green peppers, black olives, sausage* and salami (anchovies upon request)	14	16	18
Saturnalia green peppers, mushrooms, onions and black olives	13	15	17
Embo pesto, pepperoni and meatballs	14	16	18
Florentine alfredo sauce, chicken, fresh baby spinach and black olives	14	16	18
Giacamo chicken, sun-dried tomatoes and gorgonzola cheese	14	16	18
Pesto sun-dried tomatoes, artichoke hearts and mozzarella	14	16	18
Katerina shrimp (or chicken), pesto, red onions and gorgonzola	14	16	18
Formaggio four cheese pizza, with mozzarella, ricotta, gorgonzola and freshly grated parmigiano, topped with fresh basil	13	15	17
Macanudo pesto cream sauce with fresh spinach, onions and roma tomatoes	14	16	18
Radizzio pesto, ricotta cheese, artichoke hearts and black olives	14	16	18
small gluten free pizza crust add 3			

CREATE YOUR OWN PIZZA			
Made in the traditional thin and crispy style with your choice of toppings:			
Toppings			
ground beef	sausage*	pineapple	
pepperoni	capicola ham	chili peppers	
tomatoes	garlic	salami	
green peppers	mushrooms	anchovies	
black olives	onions		
	small	medium	large
mozzarella	9	11	13
one topping	10	12	14
two toppings	11	13	15
three toppings	12	14	16
four toppings	13	15	17
Pizza Available for Take-and-Bake			

* All natural product homemade by Old Style Sausage, Louisville, CO

PASTA JAY'S® STORY

In June of 1980 when I was 20 years old I moved from Bay City, Michigan and started washing dishes for my Aunt Kathy and Uncle Sonny, who owned "Sonny's Pizza" in San Clemente, California. After a year stint at CU in Boulder I decided the pasta business was where my heart was. So I returned to Sonny's to cook for six more years in order to learn the family recipes that had been passed down to him by his mother, "MaMa Genovese", whose grandmother was the cook for the first King of the United Countries of Italy, Victor Emanuel the Second.

In September of 1988, my Mom (Jean) and Dad (Lowell) and I opened up PASTA JAY'S in Boulder at 9th and Pearl. Generations later we continue to use family recipes to create "food fit for a king"!

Mangia!



Jay L. Elowsky



PASTA JAY'S CATERING

From casual to elegant, simple to elaborate, we cater to all kinds of culinary needs and tastes. Whether you choose from our menu or your customized vision; our outstanding cuisine and service will ensure the success of any event, for any budget.

Contact us at 720.442.1107 or pastajays.com


Sauce to Go

Salad Dressing to Go

Complete Menu Available for Take Out

Gift Certificates Available

Apparel worn by staff is sold in store



pastajays.com

Boulder, Colorado
1001 Pearl Street | 80302 | 303-444-5800

Moab, Utah
4 South Main Street | 84532 | 435-259-2900

Lone Tree, Colorado
9226 Park Meadows Drive | 80124 | 303-799-1800

SALADS APPETIZERS SANDWICHES				
Dinner Salad	5.5	Housemade Minestrone Soup	5	
with gorgonzola cheese add	2.5			
Rustica Salad			9	
a thin crust, small pizza baked with olive oil, garlic and freshly grated parmigiano cheese, topped with a fresh caesar salad				
Caprese Salad			7.5	
fresh mozzarella, roma tomatoes, basil and capers, drizzled with extra virgin olive oil and a balsamic reduction				
Fresh Baby Spinach Arugula Salad			7	
pecans, tomatoes and gorgonzola, with a housemade balsamic vinegarette				
Caesar Salad		piccolo 6 grande 8		
with chicken add	4	with shrimp add	6	with salmon add 7
Veggie Salad (serves 3-4)			12	
served with provolone and mozzarella cheese, roasted bell peppers, artichoke hearts, garbanzo beans, black olives, onions, tomatoes and pepperoncinis, anchovies upon request				
with chicken and garlic bread add	4			
half veggie salad	8			
with gorgonzola cheese add	3.5			
Antipasto Salad (serves 3-4)			15	
our Veggie Salad, with mortadella ham, cotto salami, capicola ham and wine-cured salami, anchovies upon request				
half antipasto salad	9			
with gorgonzola cheese add	3.5			
Spinach and Artichoke Dip			7	
Meatball Sandwich	topped with provolone and baked		9	
		with sautéed peppers	10	
Sausage* Sandwich	topped with provolone and baked		9	
		with sautéed peppers	10	
Mussels McGhee (seasonal)	served in pesto		11	
Sausage* side of one	4.5	Garlic Bread	3	Pesto Cheese Bread 6
Meatballs side of two	4.5	Cheese Bread	5	Trio of Sauces for Dipping 2
		with pepperoni	5.5	marinara, alfredo and pesto

PASTA DISHES				
All pasta dishes served with garlic bread. Extra basket of bread 3				
Your choice of fettuccine, linguine, spaghetti, rigatoni or pasta of the day.				
Gluten free pasta add 3				
Marinara	8	Italian Sausage*	10	Alfredo Sauce 10
Meat Sauce	9	Mushroom Sauce		Pesto Sauce 10
Meatballs	10	in Marinara	10	
add chicken to any dish 4 add shrimp to any dish 6				
Meatball Stroganoff			15	
fettuccine with meatballs and whole mushrooms baked in a marsala cream sauce				
Baked Lorenzo			13	
linguine baked in a tomato cream sauce with crumbled sausage*, topped with freshly grated parmigiano cheese				
Pasta d'Madeline			15	
chicken and broccoli sautéed with alfredo sauce and served over fettuccine				
Penne a la Vodka Bolognese			13	
tossed with ground veal and pancetta				
a la Genovese			12	
fresh mushrooms and artichoke hearts sautéed in a fresh tomato and sweet basil sauce, served over your choice of pasta				
with chicken add	4	with shrimp add	6	with lobster add 6
Shrimp Giacomo			17	
sun-dried tomatoes and shrimp simmered in a gorgonzola cream sauce, served over linguine				
Pasta Margherita			12	
roma tomatoes, roasted red peppers and garlic sautéed in olive oil with fresh basil, served over linguine				
with chicken add	4	with shrimp add	6	with lobster add 6 with salmon add 7
Diavolo			12	
spicy tomato cream sauce with crumbled sausage*, served over linguine				
with chicken add	4	with shrimp add	6	with lobster add 6
Pasta Fresca			12	
pasta of the day tossed with olive oil, garlic, pancetta, arugula, buffalo mozzarella and roma tomatoes				
with chicken add	4	with shrimp add	6	with lobster add 6 with salmon add 7

ENTREÉS	
All entrées served with garlic bread. Extra basket of bread 3	
Substitute a side of Italian vegetables for your side of pasta 3	
Housemade Manicotti	12
fresh pasta sheets stuffed with basil, spinach and ricotta cheese baked in our world famous marinara sauce	
Fresh Eggplant Parmigiana	14
fresh eggplant breaded, sautéed and baked in our famous marinara, topped with mozzarella and served with a side of pasta	
Alfredo Williams	18
tender breast of chicken cutlet, lightly breaded and baked in Alfredo sauce, served over a bed of fettuccine	
Rigatoni AI	11
tubular pasta baked in our Italian meat sauce then topped with mozzarella - a classic Italian comfort food	
Chicken Parmigiana	17
tender breast of chicken cutlet lightly breaded, topped with mozzarella and baked in marinara sauce, served with a side of pasta	
Tortellone Alfredo	13
housemade pasta pillows stuffed with cheese and baked in Alfredo sauce	
with chicken add	4
Tortellone Thrill (with shrimp) add	6
Stuffed Chicken Genovese	18
chicken breast stuffed with Italian sausage*, roasted red peppers, provolone cheese and mushrooms, baked in a fresh tomato and sweet basil sauce, with a side of pasta	
Veggie Cannelloni	13
fresh pasta sheets stuffed with ricotta cheese, spinach, sun-dried tomatoes and artichoke hearts, topped with mozzarella and baked in marinara sauce	
Cheese Tortellone	12
housemade pasta pillows stuffed with cheese and baked in our marinara sauce	
with meat sauce add	2
Chicken Cacciatore	16
chicken breast filet with fresh vegetables baked in a fresh tomato and sweet basil marsala wine sauce, served with a side of pasta	
Jay's Famous Jumbo Shells	13
giant pasta shells stuffed with basil, spinach, ricotta cheese and spiced ground beef baked in marinara sauce	
Gnocchi	13
housemade plump Italian red potato dumplings baked in our tomato cream sauce and topped with mozzarella cheese	
or with pesto cream sauce	14
Buffalo Ravioli	16
housemade buffalo ravioli baked in a marsala cream sauce with whole mushrooms	
Chicken Pesto Tortellone	18
chicken and tortellone baked in a pesto cream sauce	
Tortellone Borbellini	15
tortellone with crumbled sausage* and fresh baby spinach, baked in a tomato cream sauce	
Housemade Ravioli	13
traditional Italian dish filled with cheese	
with meat sauce add	2
Gnocchi Catalina	16
gnocchi baked in a gorgonzola cream sauce, topped with fresh asparagus and roasted pecans	
Veal Parmigiana	17
tender veal, lightly breaded and baked in tomato basil sauce, served with a side of pasta	
The Hagan Option	15
choose three from the following:	
Manicotti, Tortellone, Jumbo Shells, Gnocchi, Rigatoni, Ravioli, Chicken Parmigiana or Eggplant Parmigiana, topped with mozzarella and baked in marinara	
top with a side of meatballs or sausage* add	
4.5	

*All natural product homemade by Old Style Sausage, Louisville, CO

MAC 'N' CHEESE	
All entrées served with garlic bread. Extra basket of bread 3	
Coach Mac	12
classic	
Veggie	14
with fresh asparagus, mushrooms and artichoke hearts	
Lobster	16
Crab	16
with pancetta	
New Mexico Hatch Green Chile	14
Diavolo	16
with crumbled sausage and shrimp	
NIGHTLY SPECIALS	
All nightly specials served with garlic bread. Extra basket of bread 3	
Monday	
World famous Monday Night Spaghetti Night	7
spaghetti with meat sauce or marinara	
	with salad 9
Tuesday	
Eggplant Lombardi	13.5
thinly sliced eggplant, lightly breaded, stuffed with ricotta cheese and spinach, baked in a fresh tomato and sweet basil sauce, served with a side of pasta	
Wednesday	
“The only time you can get Lasagna” night	13
specialty lasagna	
	with salad 15
Thursday	
Steak Modena	20
15 oz certified angus New York strip steak, broiled medium rare, topped with roasted gorgonzola and a balsamic reduction, served with a side of spaghetti	
Chicken Juliana	15
pancetta wrapped chicken stuffed with broccoli, and artichoke hearts, baked in alfredo sauce, served over a bed of pasta	
Friday	
White Clam Night	14
our famous jumbo shells stuffed with shrimp and scallops baked in our delicious white clam sauce	
Seafood Ernesto	16
shrimp, crab and scallops, served over linguine with white clam sauce	
Saturday	
Red Clam Night	14
our seafood cannelloni stuffed with shrimp and crab, baked in our spicy red clam sauce	
Mussels McGhee (seasonal)	13
served in pesto over linguine	
Sunday	
Plati's Steak Bracciole (a classic Sunday Italian dish)	16
certified angus New York strip steak stuffed with fresh garlic, sweet basil, imported romano cheese and portabello mushroom, seared in olive oil, simmered in marinara sauce, and served over a bed of linguine	
BEVERAGES	
Iced Tea, Soft Drinks, Coffee, Milk 3 Bottled Root Beer 3.5	
San Pellegrino Water 4	
Vino Beer	
Chianti, Chardonnay We offer a variety of domestic, imported and microbrewed beers.	
Glass 7	1/2 Liter 13 Liter 24
Or select from our complete wine and cocktail list	
18% gratuity added to parties of 6 or more	
35¢ container charge on to go orders	