

PIZZA			
	10" small	12" medium	14" large
<b>Alberoni</b> arugula, pancetta and roma tomatoes	14	16	18
<b>Pizza Barano</b> alfredo, chicken and broccoli	14	16	18
<b>Roma</b> arugula, roma tomatoes and gorgonzola	14	16	18
<b>Cabral</b> alfredo sauce, capicola ham and pineapple	14	16	18
<b>Josephina</b> crumbled italian sausage* and roasted red bell peppers, anchovies upon request	14	16	18
<b>Jay's Roman Orgy</b> pepperoni, onions, mushrooms, green peppers, black olives, sausage*, salami and, upon request, anchovies	15	17	19
<b>Saturnalia</b> green peppers, mushrooms, onions and black olives	14	16	18
<b>Margherita</b> tomatoes, fresh basil, roasted garlic with mozzarella cheese and tomato sauce	14	16	18
<b>Embo</b> pesto, pepperoni and meatballs	15	17	19
<b>Florentine</b> alfredo sauce, chicken, fresh baby spinach and black olives	15	17	19
<b>Giacamo</b> chicken, sun-dried tomatoes and gorgonzola cheese	15	17	19
<b>Pesto</b> sun-dried tomatoes, artichoke hearts and mozzarella	15	17	19
<b>Katerina</b> shrimp (or chicken), pesto and red onions	15	17	19
<b>Formaggio</b> four cheese pizza, with mozzarella, ricotta, gorgonzola and freshly grated parmigiano, topped with fresh basil	14	16	18
<b>Macanudo</b> tomato cream sauce, crumbled sausage* and fresh spinach	14	16	18
<b>Radizzio</b> pesto, ricotta cheese, artichoke hearts and black olives	15	17	19

CREATE YOUR OWN PIZZA

Made in the traditional thin and crispy style with your choice of toppings:			
Toppings	10" small	12" medium	14" large
ground beef	10	12	14
pepperoni	11	13	15
tomatoes	12	14	16
green peppers	13	15	17
black olives	14	16	18
sausage*	for these toppings below, additional per item price		
capicola ham	small	medium	large
garlic	4	5	6
mushrooms	3	4	5
onions	3	4	5
pineapple	3	4	5
chili peppers	3	4	5
salami	3	4	5
serrano peppers	3	4	5
anchovies	3	4	5
mozzarella	4	5	6
one topping	11	13	15
two toppings	12	14	16
three toppings	13	15	17
four toppings	14	16	18
chicken	4	5	6
sundried tomatoes	3	4	5
gorgonzola	3	4	5
artichoke hearts	3	4	5
eggplant	3	4	5
meatball	3	4	5
pine nuts	3	4	5
fresh baby spinach	3	4	5
sweet basil	3	4	5
arugula	3	4	5
shrimp	5	6	7
pancetta	3	4	5
extra cheese	3	4	5


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*  
Jay L. Elowsky



Moab, UT.  
Since 1992

HOUSEMADE DESSERTS

Tiramisu	7
Turtle Cheesecake	7
Triple Layer Chocolate Cake	7
Lemon Berry Cake	7
Key Lime Pie	7

Catering for any and all occasions

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**

2-2016

Moab, Utah  
4 South Main Street | 84532 | 435-259-2900  
Boulder, Colorado  
1001 Pearl Street | 80302 | 303-444-5800  
Lone Tree, Colorado  
9226 Park Meadows Drive | 80124 | 303-799-1800

SALADS APPETIZERS SANDWICHES				
Dinner Salad	6	Housemade Minestrone Soup	6.5	
with gorgonzola cheese add 3				
Rustica Salad			10	
a thin crust, small pizza baked with olive oil, garlic and freshly grated parmigiano cheese, topped with a fresh caesar salad				
Caprese Salad			8	
Fresh mozzarella, roma tomatoes, basil and capers, drizzled with extra virgin olive oil and a balsamic reduction				
Fresh Baby Spinach Arugula Salad			8	
pecans, tomatoes and gorgonzola, with a housemade balsamic vinegarette				
Caesar Salad		piccolo 7	grande 9	
add chicken 5 add shrimp 7				
Veggie Salad (serves 2-3)			14	
served with provolone and mozzarella cheese, roasted bell peppers, artichoke hearts, garbanzo beans, black olives, onions, tomatoes, pepperoncinis and beets, anchovies upon request				
with gorgonzola cheese add 4				
with chicken and garlic bread add 6				
with shrimp and garlic bread add 8				
Antipasto Salad (serves 2-3)			16	
our Veggie Salad, with mortadella ham, cotto salami, capicola ham and genoa salami, anchovies upon request				
with gorgonzola cheese add 4				
Parmigiana Chicken Salad			16	
with sun-dried tomatoes, onions, provolone cheese, and tender strips of breaded chicken, served with a side of marinara and house dressing				
Balsamic Glazed Brussels Sprouts with Pancetta				8
Spinach Artichoke Dip	served with crostinis			8
Garlic Bread with Trio of Sauces for Dipping	marinara, alfredo and pesto			6
Sausage* side of one	4.5	Garlic Bread	3	Pesto Cheese Bread 7
Meatball side of two	4.5	Cheese Bread	5	
		with pepperoni	6	
Meatball Sandwich	topped with provolone and baked			9
			with sautéed peppers	10
Sausage* Sandwich	topped with provolone and baked			9
			with sautéed peppers	10

# 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

Marinara	11	Italian Sausage*	13	Alfredo Sauce	13
Meat Sauce	12	Mushroom Sauce		Pesto Sauce	13
Meatballs	13	in Marinara	13		

add chicken to any dish 5      add shrimp to any dish 7

Baked Lorenzo

15

linguine baked in a tomato cream sauce with crumbled sausage\*, topped with freshly grated parmigiano cheese

a la Genovese

15

fresh mushrooms and artichoke hearts sautéed in a fresh tomato and sweet basil sauce, served over your choice of pasta
 

with chicken add 5      with shrimp add 7

Pasta Noto

15

artichoke hearts, broccoli, and whole mushrooms sautéed in a fresh tomato sweet basil cream sauce, served with your choice of pasta
 

with chicken add 5      with shrimp add 7

Shrimp Giacomo

19

sun-dried tomatoes and shrimp simmered in a gorgonzola cream sauce, served over linguine

Primavera Josephina

16

fresh Italian vegetables sautéed in a marsala wine cream sauce
 

with chicken add 5      with shrimp add 7

Pasta d’Madeline

16

chicken, broccoli and alfredo sauce sautéed, served over fettuccine

Linguine Neapolitan

15

topped with our three housemade sauces, marinara, alfredo and pesto
 

with chicken add 5      with shrimp add 7

ENTREÉS	
All entrées served with garlic bread. Extra basket of bread 3	
Housemade Manicotti	13
fresh pasta sheets stuffed with basil, spinach and ricotta cheese baked in our world famous marinara sauce	
Chicken Pomodoro	15
chicken cannelloni baked in a tomato cream sauce	
Fresh Eggplant Parmigiana	15
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 Al	13
baked rigatoni 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	15
housemade pasta pillows stuffed with cheese and baked in Alfredo sauce	
with chicken add 5 Tortellone Thrill (with shrimp) add 7	
Stuffed Chicken Genovese	19
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	15
fresh pasta sheets stuffed with ricotta cheese, spinach, sun-dried tomatoes and artichoke hearts, topped with mozzarella and baked in marinara sauce	
Cheese Tortellone	14
housemade pasta pillows stuffed with cheese and baked in our marinara sauce	
with meat sauce add 2.5	
Chicken Cacciatore	18
chicken breast filet with fresh vegetables sautéed in a fresh tomato and sweet basil marsala wine sauce, served with a side of pasta	
Jay’s Famous Jumbo Shells	14
giant pasta shells stuffed with basil, spinach, ricotta cheese and spiced ground beef baked in marinara sauce	
Chicken & Eggplant Milanese	18
breaded chicken breast and slices of eggplant baked in a fresh tomato and sweet basil wine sauce topped with mushrooms and roasted peppers, served with a side of pasta	
Gnocchi	14
housemade plump Italian red potato dumplings baked in our tomato cream sauce and topped with mozzarella cheese	
with pesto cream sauce	
Chicken Pesto Tortellone	19
chicken breast and tortellone baked in a pesto cream sauce	
Tortellone Borbellini	17
tortellone with crumbled sausage* and fresh baby spinach, baked in a tomato cream sauce	
Housemade Ravioli	14
traditional Italian dish filled with cheese	
with meat sauce add 2.5	
Ravioli Josephina	17
ravioli baked with chicken in a tomato cream sauce	
The Hagan Option	17
choose three from the following:	
Manicotti, Tortellone, Jumbo Shells, Gnocchi, Rigatoni, Ravioli, Chicken Parmigiana or Eggplant Parmigiana, topped with mozzarella and baked in marinara	
in tomato cream sauce	
top with a side of meatballs or sausage* for 4.5	

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		
Diavolo		18
with crumbled sausage, serrano peppers and shrimp		
NIGHTLY SPECIALS		
Monday		
Portobello Cannelloni		17
fresh pasta sheets stuffed with portobello mushroom, chicken, spinach and ricotta cheese, topped with mozzarella and baked in a tomato cream sauce		
Tuesday		
Eggplant Lombardi		16
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		16
specialty lasagna served with garlic bread		
Thursday		
Pasta Carolena		14
artichoke hearts sautéed in a fresh tomato and sweet basil cream sauce, served over a bed of fettuccini		
with chicken add 5 with shrimp add 7		
Friday		
White Clam Night		18
our famous jumbo shells stuffed with shrimp and scallops baked in our delicious white clam sauce		
Saturday		
Red Clam Night		18
our seafood cannelloni stuffed with shrimp and crab, baked in our spicy red clam sauce		
Sunday		
Chicken Juliana		18
chicken stuffed with broccoli, capicola and artichoke hearts, baked in alfredo sauce, served over a bed of pasta		
BEVERAGES		
Iced Tea, Soft Drinks, Coffee, Apple Juice , Milk 3		
Bottled Root Beer 3.5		
San Pellegrino Water 5		
Vino	Jay’s Famous Margarita	Beer
We offer a complete wine list.	8	We offer a variety of domestic, imported and microbrewed beers.
20% gratuity added to parties of 6 or more		
35¢ container charge on to go orders		
*All natural product homemade by Old Style Sausage, Louisville, CO		
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.		