



MENU

Restaurant Hours:

Monday - Tuesday
11:00 a.m. - 8:00 p.m.

Wednesday
Closed

Thursday - Friday
11:00 a.m. - 9:00 p.m.

Saturday
12:00 p.m. - 9:00 p.m.

Sunday
12:00 p.m. - 8:00 p.m.

585.658.3761

55 Main Street
Mount Morris, NY 14510

www.questalasnagna.com

Craft Beer Italian Wines

Lunch Ends at 4pm

Our entire menu is available
for take-out



See Facebook for our
weekly specials

Fresh noodles made daily!

**No freezers, no fryers.
Just fresh, authentic
Italian Cuisine!**

*Plan Your Next Party
with Us!*

Questa Lasagna is happy
to cater your event.

Call a day ahead to order.

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Family Style Catering

Great for picnics or dinners at home

6 Large Dinners - Your choice of Lasagna
Fresh Salad with Dressing
Homemade Bread with Butter

Complete Family Dinner
only 70.00

INSALATE

Homemade dressings: creamy italian, balsamic vinaigrette, red wine vinaigrette, anchovy Caesar

Add Gorgonzola or feta to your salad for 2.

Shrimp Asiago

Garlic glazed shrimp on bed of greens with Kalamata olives, artichoke hearts, and asiago cheese. Gluten free.

LUNCH 15 / DINNER 19

Antipasto

Olives, anchovies, Italian meats and cheeses, made fresh on a bed of greens. Gluten free.

LUNCH 13 / DINNER 16

Seared Chicken

Seared chicken breast served on a bed of greens with tomato, carrot, cucumber, onion, sweet pepper, and provolone. Gluten free.

LUNCH 13 / DINNER 16

Bocconcini

Fresh mozzarella, Italian plum tomatoes and fresh basil tossed with balsamic vinaigrette served on a bed of greens. Vegetarian, gluten free.

LUNCH 13 / DINNER 16

ANTIPASTI

Baked Eggplant

Eggplant sliced, breaded and baked with prosciutto, capers, marinara, ricotta and mozzarella cheeses.

LUNCH 8 / DINNER 9

Bruschetta

Our freshly baked bread sliced and topped with garlic oil, prosciutto, and a blend of tomatoes, sweet onion, garlic and herbs. Topped with mozzarella cheese and broiled to a golden brown.

8

Three Olive Bruschetta

Our homemade bread toasted and topped with a tapenade of Mediterranean olives and Gorgonzola cheese. Vegetarian.

8

Garlic Bread

A loaf of our fresh bread split lengthwise, brushed with garlic oil and sprinkled with Romano cheese and herbs. Browned in the oven. Vegetarian.

2,50

Garlic Bread with Cheese

Our delicious garlic bread covered with mozzarella and broiled. Vegetarian.

4

LASAGNE

Served with salad & bread

Cheese Lasagna

Traditional cheese lasagna with ricotta, Gorgonzola, mozzarella and Romano cheeses with marinara sauce, baked with melted mozzarella. Vegetarian.

LUNCH 12 / DINNER 19

Garden Vegetable Lasagna

Balsamic roasted vegetables with ricotta cheese and marinara sauce, baked with melted mozzarella. Vegetarian.

LUNCH 12 / DINNER 19

Greek Lasagna

Delicious Kalamata olives, spinach, feta with ricotta cheese and marinara sauce, baked with melted mozzarella. Vegetarian.

LUNCH 12 / DINNER 19

Chicken Alfredo Lasagna

Chicken and sautéed mushrooms with ricotta cheese and white sauce, baked with melted mozzarella.

LUNCH 12 / DINNER 19

Seafood Lasagna

Roasted tilapia, shrimp and scallops with ricotta cheese and white sauce, baked with melted mozzarella.

LUNCH 12 / DINNER 19

Beef Lasagna

Sautéed ground beef and braised top round of beef with ricotta cheese and marinara sauce, baked with melted mozzarella.

LUNCH 12 / DINNER 19

GLUTEN FREE

House Risotto

Saffron risotto with balsamic roasted vegetables. Vegetarian.

13/18

Cannellini Ortaggio

Cannellini beans, roasted vegetables, Swiss chard, house marinara. Vegetarian.

13/18

PASTA TO GO

Our fresh pasta can be purchased by the pound \$6 per pound

Whole Wheat Pasta
\$7 per pound

PASTA

Served with salad & bread

Add chicken 4/6. Add shrimp 6/9.

Add scallops 9/13. Add Balsamic roasted vegetables 4/6.
Meatball 3

Ravioli del Giorno

Spaghetti and Meatballs

Homemade spaghetti served with a hand-rolled 1/4 lb. meatball and marinara sauce.

LUNCH 12 / DINNER 17

Pasta Alfredo

Our fresh pasta served with the classic cream, butter, egg and cheese sauce. Made to order. Vegetarian.

LUNCH 13 / DINNER 18

Pasta Fagioli

Cannellini beans and pasta with Romano cheese, pancetta, herbs and tomato served with sautéed Swiss chard.

LUNCH 13 / DINNER 17

Polpo Fra Diavolo

Tender octopus sautéed with garlic and oregano, simmered in a spicy marinara, served over pasta.

LUNCH 17 / DINNER 22

Scampi

Jumbo shrimp sautéed in lemon, butter, garlic and Pinot Grigio, served on our fresh pasta.

LUNCH 17 / DINNER 22

PASTICCERIA

Biscotti	.75
Lemon Cake	4.5
Cannoli	4.5
Chocolate Lasagna	6
New York Style Cheesecake	5.5
Panna Cotta	6

BEVANDE

Coffee/Hot tea	3
Hot cocoa	3
Home Brewed ice tea	3
Bottled soda	3
Bottled juices	3
Espresso	3
Mocha	4
Cappuccino	4
Pellegrino	4
Italian soda	4

Beer & Wine Available