

dining out | DINNER

**SPOTLIGHT** Pastini Pastaria

STORY BY AMY PEREZ  
PHOTOGRAPHS COURTESY  
OF PASTINI PASTARIA



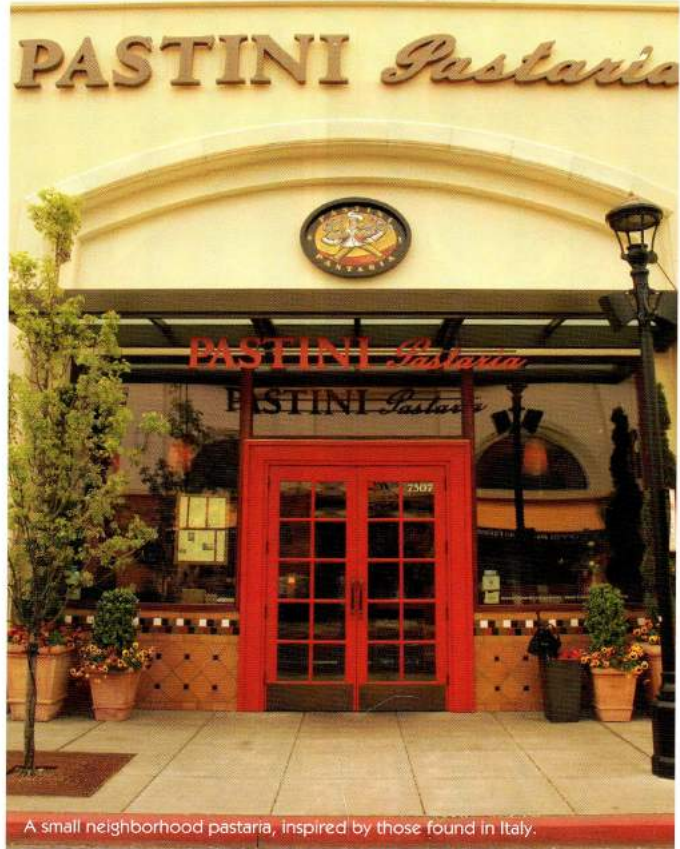
Choose from more than 36 pasta dishes.

## A Passion for Pasta

THE HEART AND SOUL OF ITALIAN CUISINE LIES IN ENJOYMENT, taking pleasure in the food you are eating and the company you are eating it with. Pastini Pastaria gives guests more than 36 pasta dishes to choose from and provides a fast, friendly and affordable locale to grab a quick bite or to dine in a leisurely manner at this festive and sophisticated new bistro set in the Old Mill District.

As of August, Bend is now home to the seventh Pastini Pastaria in Oregon. Owners Craig and Susie Bashell and Kara Oringdolph-Hale owe the popularity of Pastini Pastaria to its extensive menu of authentic Italian pasta dishes that capture the flavor of Italy. Generous portions of delicious entrees and a maximum price of \$9 per dish make Pastini Pastaria a real treasure.

Inspired by the small, neighborhood pastarias found in Italy, Pastini Pastaria has something for every Italian cuisine aficionado: antipasti, fresh salads, rustic sandwiches, grilled panini, fresh pasta of every imaginable shape with chicken, meat, seafood and



A small neighborhood pastaria, inspired by those found in Italy.




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A warm and inviting atmosphere decorated with colorful Italian tile and art glass lights.

vegetables. Mamma mia! The choices are limitless and ever so tempting. The best plan of attack is to dine family style as they do in Italy, order a variety of dishes ... and share.

Pastini Pastaria will get you started with a delicious appetizer such as creamy roasted artichoke spread with bruschetta and, of course, a nice bottle of wine from a small family-owned Italian or regional winery. Savor classics like *capellini primavera*, the wildly popular spaghetti and meatballs, or specialties like tortellini gorgonzola and *linguini misto mare*. The house specialty *fusilli alla Roma*, made from corkscrew pasta tossed with grilled chicken, sun-dried tomatoes, mushrooms and roasted garlic in a parmesan cream sauce, genuinely captures what we expect to come out of Italian kitchens. All the dishes are crafted from fresh ingredients in the Italian tradition, including sauces, pestos, dressings, soups and desserts that are all prepared daily in house.

Pasta is not the only thing that is prepared to please your appetite and taste buds to full satisfaction. Dessert favorites such as tiramisù and spumoni have serious contenders in this department. The decadent almond biscotti ice cream "panini" is a wonderfully crunchy and crumbly round almond biscotti ice cream sandwich with vanilla bean ice cream and caramel sauce. A rich chocolate *tartufo* of warm triple chocolate cake with a chocolate truffle center served with whipped cream and vanilla bean ice cream is perfect for any chocoholic!

The beverage menu is equally impressive, with hard-to-find wine selections, Northwest microbrews, a select assortment of liquors and fabulous cocktails with the expected Pastini Pastaria stamp of excellence.

This full-service bistro offers all that is great and desired for a terrific dinner in a warm and inviting atmosphere decorated with colorful Italian tile and art glass lights. Step inside Pastini Pastaria and savor the wonderful aromas and flavors. Pastini Pastaria is located in the Old Mill District (across from REI), and hours of operation are 11 a.m.-9 p.m. Sunday through Thursday and 11 a.m.-10 p.m. Friday and Saturday. For additional information, including catering services, call 541-749-1060 or visit [www.pastini.net](http://www.pastini.net). ☞