



LASAGNA/ STRACCI

***PLEASE NOTE: We carry a smaller stock of Chicken and Vegetarian Lasagna.
Please call ahead to confirm availability.**

	PIECES	FRESH/FROZEN/COOKED	PAN SIZE
FULL PAN LASAGNA (TRADITIONAL, CHICKEN, VEGETARIAN)	24	\$115.00	20"L x 11.5"W x 3"H
HALF PAN LASAGNA (TRADITIONAL, CHICKEN, VEGETARIAN)	12	\$55.00	11.5"L x 9.5"W x 2.5"H
MEDIUM LASAGNA (TRADITIONAL, CHICKEN, VEGETARIAN)	4-6	\$21.00	11" L x 8.5"W x 2"H
SMALL LASAGNA (TRADITIONAL, CHICKEN, VEGETARIAN)	2-4	\$16.00	9.5"L x 7.5"W x 2"H
MINI LASAGNA (TRADITIONAL, CHICKEN, VEGETARIAN)	1-2	\$8.00	8" L X 6"W x 1.25"H

FULL PAN STRACCI (VEAL & PORK, SPINACH & RICOTTA)	32	\$85.00	20"L x 11.5"W x 3"H
HALF PAN STRACCI (VEAL & PORK, SPINACH & RICOTTA)	14	\$45.00	11.5"L x 9.5"W x 2.5"H
MEDIUM STRACCI (VEAL & PORK, SPINACH & RICOTTA)	3-4	\$16.00	11" L x 8.5"W x 2"H

COOKING INSTRUCTIONS:

FULL PAN LASAGNA: COOKED COVERED FOR 2-2.5 HOURS AT 350 DEGREES FARENEIT UNTIL

HALF PAN LASAGNA: COOKED COVERED FOR 1-1.5 HOURS AT 350 DEGREES FARENHEIT UNTIL 150-160 DEGREES IN CENTRE

FULL PAN STRACCI: COOKED COVERED FOR 1.5-2 HOURS AT 350 DEGREES FARENEIT UNTIL 150-160 DEGREES IN CENTRE

HALF PAN STRACCI: COOKED COVERED FOR 1 HOUR AT 350 DEGREES FARENHEIT UNTIL 150-160 DEGREES IN CENTRE

* LET LASAGNA OR STRACCI SIT FOR 10 MINUTES BEFORE SERVING

 CAUTION: ALUMINIUM LID EDGES MAY BE SHARP

BAVARIAN CREAM CAKE

	PORTIONS	PRICE
QUARTER SLAB	25	\$45.00
HALF SLAB	50	\$70.00
FULL SLAB	100	\$120.00