

The Pasta House Restaurant Spotlight



**100 Alden Road
Fairhaven, MA 02719**

Restaurant Type:

Italian

Hours:

Monday- Thursday, 11:30 am- 9:30 pm

Friday, 11:30 am- 10:00 pm

Saturday, 4pm- 10 pm

Sunday, 4pm- 9 pm

Contact:

Telephone – (508) 993-9913

Email – info@thepastahouse.net

Website – <http://www.thepastahouse.net>

Menu – [The Pasta House Menu's & Specials](#)



Restaurant Reviews:

- Yelp Customer Reviews – [The Pasta House Yelp Reviews – Like The Pasta House? Give them a review!](#)
- Google Places Customer Reviews – [The Pasta House Google Reviews – Like The Pasta House? Give them a review!](#)
- Trip Advisor Customer Reviews – [The Pasta House Trip Advisor Reviews – Like The Pasta House? Give them a review!](#)
- Standard Times Review – [The Pasta House Standard Times Review](#)
- Phantom Gourmet – [The Pasta House on Phantom Gourmet](#)

Restaurant Features:

- A full bar including draft beers and an extensive wine offering
- A fireplace (lit seasonally)
- Flat screen TVs in the lounge area
- An outdoor dining patio (seasonal)
- A stone deck pizza oven

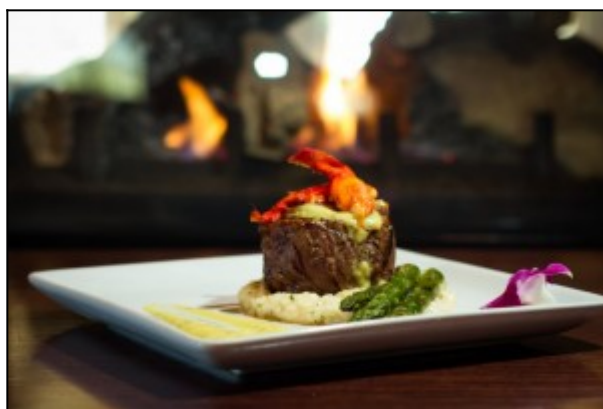
History :

The Pasta House building has been a part of Fairhaven since 1968 when it was built by Victor Fleurent as a steak house with exposed wooden beams called “The Paddock Pub”. In 1975 the business changed hands, and for five years it was known as the “J.W. Western Steakhouse”. It was in 1981 that the

Raikkonen family bought the property and changed the cuisine from a steak house to a five star Italian restaurant.

The Pasta House as we know it today was bought by Mario Ribeiro in 2001 and while the menu remained oriented around Italian food, he aimed to make The Pasta House more of a casual dining affair through a major renovation in 2009. Through renovations the ambiance was transformed from a “white table cloth” style eatery to a more laid-back ambiance. A stone deck pizza oven was also added, and in addition to top-notch Italian food, steak and seafood, pizza was made available to customers. Despite the many changes made, the exposed wooden beams are still an architectural feature of The Pasta House.

Awards and Recognition:



- New Bedford Seaport Chowder Festival Winners

-Best Seafood Chowder: 2006, 2009, 2011

-Best Clam Chowder: 2008, 2012

- Featured on the Phantom Gourmet in 2011
(<http://www.youtube.com/watch?v=VLjsbM2tEEY>)