

Take-Out Menu (we can do take-out only at this time)

*Antipasti*

**Cavoletti di Bruxelles – 5**

pan seared brussels sprouts, mozzarella, brown butter sauce

**Carciofi alla Romana & Robiola – 12**

roman style artichokes, robiola

**Polipo - 14**

seared octopus, asparagus wrapped in guanciale, orange reduction

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*Zuppa*

**Zuppa di Asparagi – 6**

asparagus soup, seared guanciale

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*Insalata*

**Insalata Mista – 9**

baby greens, walnuts, cranberries, pecorino, house vinaigrette

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*Pasta*

(Half- 3oz, Full 6oz)

**Spaghetti alla Chitarra con Cacio & Pepe – Half – 12, Full – 18**

spaghetti, pecorino, fresh ground pepper

**Capelli d'Angelo Pesto Siciliano con Pomodoro**

– Half – 12, Full – 18

angel hair, sun-dried tomato with almond pesto, pecorino, pine nuts

**Fettuccine al Ragu di Agnello**

– Half – 13, Full – 22

fettuccine, lamb ragu

**Tagliolini con Funghi & Tartufo Nero – Half – 15, Full – 30**

tagliolini, mixed mushrooms, fontina, truffle paste, shaved truffles

**Tagliolini Nero di Seppia - Full Only – 28**

squid ink tagliolini, clams, scallops, shrimp,

spicy seafood tomato sauce

**Rigatoni con Salsiccia – Full Only – 20**

rigatoni, spicy sausage, tomato sauce

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*Secondi*

**Pesce di Giorno – 27**

black bass, coco beans, fava beans, pistachio puree

**Pollo con Gnocchi – 27**

chicken breast, honeycomb, potato gnocchi, mixed mushrooms, speck

**Brasato di Manzo con Salsa di Sunchoke – 32**

braised beef short ribs, sunchoke puree, sautéed butterhead lettuce

**Agnello - 29**

lamb cutlets, pistachio breadcrumb, artichoke & arugula salad

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*Dessert*

**Torta al Cioccolato Senza Farina – 5**

flourless chocolate cake, whipped cream

**Torte delle Nonna – 5**

apple cake, whipped cream

**Tiramisu – 7**

lady fingers, mascarpone cream, espresso, imported cocoa powder

**Bavarese alla Ricotta – 5**

ricotta bavarian cream,  
orange reduction, pistachio

**TO GO Pastas & Sauces**

**Fresh Pasta:**

Egg Pasta \$5 1/2 lb, \$8 1lb

Gluten Free Pasta \$7 1/2 lb, \$12 1lb

Durum pasta Rigatoni \$3 1/2lb, \$6 1lb

Cavatelli \$6 1/2lb, \$10 1lb

Squid Ink Pasta \$8 1/2lb, \$15 1lb

**Sauces:**

Tomato: \$7 Pint, \$12 Quart

Spicy Tomato: (made from Chef Kevin's 6 month fermentation process- if you like it spicy it is HOT): \$8 Pint, \$16 Quart

Tomato with Spicy Sausage: \$10 Pint, \$18 Quart

Spicy Seafood Based Tomato Sauce with Clams \$12 Pint, \$24 Quart  
(can be made mild ^)

Sun-Dried Tomato and Almond Pesto: \$13 Pint, \$25 Quart

Basil Pesto: \$15 Pint, \$30 Quart

**Lasagna (Half-Pan)** – must be ordered 24 hrs in advance

Cheese \$25

Meat \$30

**Bread:** \$3 loaf

**Wine**

Auburn Road Winery let us know that along with your takeout meals, we can sell their wine to go. So if you'd like a bottle of wine too just let us know.

**Whites:**

Pinot Grigio \$21

Chardonnay (The White Bottle) \$22

Solé (Vidal Blanc) \$18/ split \$10

Dry Rosé - \$22

**Reds:**

Good Karma (red blend Merlot, Sangiovese, Pinot Noir) \$19 /split \$10

Classico (red blend Sangiovese, Merlot, Cabernet Sauvignon) \$23

Gaia (red blend of Cabernet Franc, Merlot, Petite Verdot) \$27

Eidolon (red blend of Merlot, Chambourcin, Petit Verdot) \$24