

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

Zuppa

Zuppa di Asparagi – 6

asparagus soup, seared guanciale

Insalata

Insalata Mista – 9

baby greens, walnuts, cranberries, pecorino, house vinaigrette

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 Half – 15, Full – 25

squid ink tagliolini, clams, scallops, shrimp, spicy seafood tomato sauce

Secondi

Pesce di Giorno – 28

black bass, coco beans, butterhead lettuce, pistachio puree

Pollo con Gnocchi – 25

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

Brasato di Manzo con Salsa di Sunchoke – 32

braised beef short ribs, sunchoke puree, sautéed romanesco

Agnello - 30

lamb cutlets, pistachio breadcrumb, artichoke & arugula salad

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 \$9 1/2lb, 18 1lb

Sauces:

Tomato: \$7 Pint, \$12 Quart

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

Sun-Dried Tomato and Almond Pesto: \$10 Pint, \$18 Quart

Basil Pesto: \$20 Pint, \$40 Quart

Lamb Ragu: \$11 Pint, \$20 Quart

Spicy Seafood Based Tomato Sauce with Clams \$12 Pint, \$24 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

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