

DAILY TAKEOUT August 6-8 (4pm-8:30pm)

To Go Pastas & Sauces August 6-8 (3pm-8:30pm)

**\*\*please order 12-24 hours in advance for pastas & sauces**

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*Marche Region*

**Prosciutto e Melone – 15**

prosciutto & melon

**Ravioli con Prosciutto – 13**

prosciutto ravioli, puree of mozzarella, heirloom tomatoes, evoo

**Stufato di Pescatore – 29**

fishermans stew: shrimp, scallops, mussels,  
tomato & lobster sauce

**Mini Torte con Frutti di Bosco & Ciliegie – 5**

mini pies, berries, cherries, pastry cream, fennel

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Antipasti

**Cavoletti di Bruxelles – 7**

pan seared brussel sprouts, smoked provolone, brown butter sauce

**Peperoni Shishito con Salsa di Pomodoro – 7**

sautéed shishito peppers & tomato sauce

**Melanzane alla Parmigiana – 11**

thinly sliced eggplant layered with  
fresh tomato sauce and mozzarella then baked

**Polipo – 14**

octopus, eggplant caponata (olives, capers, nuts), lemon vinaigrette

**Cozze con Salsa di Aragosta – 16**

mussels, lobster sauce

**Piatto Antipasti – 23**

prosciutto, speck, caprese (buffalo mozzarella & tomatoes), green olives

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Zuppa

**Zuppa di Pomodoro & Aragosta – 11**

lobster & tomato soup (served cold)

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Insalata

**Insalata Mista – 7**

baby greens, mache, walnuts, cranberries, pecorino, house vinaigrette

**Panzanella – 7**

heirloom tomatoes, toasted bread,  
spring onion, basil, white balsamic

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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 Sicilian con Pomodoro– Half – 12, Full – 18**

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

**Tagliolini con Funghi & Tartufo Nero – Half – 17, Full – 30**

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

**Spaghetti all'Aglio, Olio Extra Vergine di Oliva e Spezie Half – 11, Full – 22 *SPICY***

spaghetti, fresno chilis garlic, evoo, & spice

**Spaghetti all'Amatriciana – 13 *\*Spicy***

spaghetti, guanciale, onions, spicy tomato sauce

**Cavatelli con Salsiccia – Half – 14 Full – 26**

cavatelli, sausage, sungold tomatoes, smoked provolone

**Ravioli di Manzo – Half - 12, Full – 24**

beef oxtail ravioli, mushrooms, beef reduction

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Secondi

*\*all proteins are organic & sustainable*

**Pesce del Giorno – 27**

red snapper, braised leeks, stuffed squash blossoms

**Brasato di Manzo – 32**

braised beef short ribs, sunchokes, zucchini

**Pollo al Miele – 29**

pan roasted chicken legs stuffed with cabbage, honeycomb, farro salad,  
heirloom cherry tomatoes, balsamic vinaigrette

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Dessert

**Mini Torte con Frutti di Bosco & Ciliegie – 5**

mini pies, berries, cherries, pastry cream, fennel

**Torta delle Nonne con Pesche – 5**

peach cake, whipped cream

**Tortino al Cioccolato – 5**

flourless chocolate cake, molten center, whipped cream

**Torte delle Nonna – 5**

apple cake, whipped cream

**Torta di Mirtilli – 5 (per slice)**

blueberry pie

**Mousse al Cioccolato – 7**

chocolate mousse, cherries

**Tiramisu – 7**

lady fingers, mascarpone cream,  
espresso, imported cocoa powder

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## **TO GO Pastas & Sauces**

### **Fresh Pasta:**

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

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

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

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

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### **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

**Lobster Tomato Sauce:** \$20 Quart

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

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**Bread:** \$3

### **Focaccia con Taleggio – 3**

mini focaccia bread with taleggio cheese

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### **Whole Pies – 20 (12-24 hrs in advance for ordering)**

Blueberry Pie

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

**Cheese** \$25

**Vegetable** \$30

(zucchini, fava beans, spinach & bechamel sauce)

**Meat** \$30

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### **Organic Blueberries**

**Pint – 5**

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### **High Quality Flour**

**All Purpose** \$1 for 1lb

**Bread** \$1 for 1lb

**Yeast** \$1 1ounce

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### **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 (blanc NU) \$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