

DAILY TAKEOUT September 16-20 (4pm-8:30pm)
To Go Pastas & Sauces September 16-20 (3pm-8:30pm)
****please order 12-24 hours in advance for pastas & sauces**

LOMBARDIA

Fichi Ripieni – 12

figs stuffed with fontina and wrapped in prosciutto

Ravioli di Brasato di Manzo – 13

beef short rib ravioli, porcini mushrooms

Involtini di Maiale con Composta di Pesche – 30

pork involtini rolled with provolone, peach compote

Pasta Sfoglia con Pesche – 5

puff pastry, peaches stuffed with dried figs & walnuts

Antipasti

Cavoletti di Bruxelles – 9

pan seared brussel sprouts, provolone, brown butter sauce

Polipo – 14

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

Cozze – 14

mussels, lobster sauce

Melanzane alla Parmigiana – 11

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

Pasta Sfoglia con Pomodori – 9

puff pastry with tomatoes

Zuppa

Zuppa di Zucca

pumpkin soup topped with cranberries, aged balsamic vinegar
pumpkin seeds and fontina cheese

Insalata

Insalata Mista – 9

baby greens, mache, walnuts, cranberries, pecorino,
dehydrated organic NJ blueberries, house vinaigrette

Panzanella – 7

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

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

Ravioli di Zucca e Parmigiano – 11

pumpkin & parmesan ravioli, pistachio puree, brown butter, honey

Tagliolini allo Scoglio – Half – 15, Full – 30 *SPICY* (can be made mild)

squid ink tagliolini, shrimp, lobster sauce

Spaghetti con Salsiccia & Half – 12, Full – 24 **SPICY*

spaghetti, sausage, sungold tomato, light spice

Ravioli con Prosciutto Half – 13, Full – 26

prosciutto ravioli, puree of mozzarella, heirloom tomatoes, evoo

Pappardelle di Rucola con Ragù di

Agnello e Cinghiale Half – 13, Full – 26

arugula pappardelle, wild boar & lamb ragu

Secondi

**all proteins are organic & sustainable*

Pesce del Giorno - 30

black bass, scallops, squash blossoms stuffed with

bacala, fluke & grouper, puree of pumpkin

Pollo al Miele & Gnocchi – 30

pan roasted chicken legs stuffed with spinach, honey

porcini mushrooms, black truffle gnocchi

Brasato di Manzo – 32

braised beef short ribs, country mashed potatoes & spinach,

sauteed romanesco

Dessert

Pasta Sfoglia con Pesche – 5

puff pastry, peaches stuffed with dried figs & walnuts

Cannoli con Ricotta & Cioccolato – 9 (for 3)

tube-shaped shells of fried pastry dough, filled with sheep's milk ricotta

and chocolate pieces and topped with orange zest

Tortino al Cioccolato – 5

flourless chocolate cake, molten center, whipped cream

Torte alle Pesche – 5

peach cake

Mousse al Cioccolato – 7

chocolate mousse, cherries

Tiramisu – 7 (served tableside)
lady fingers, mascarpone cream, espresso, imported cocoa powder

TO GO Pastas & Sauces

Fresh Pasta:

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

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

Lobster Tomato Sauce: \$20 Quart

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

Boar and Lamb Ragu: \$20 Pint, \$30 Quart

Bread: \$3

Focaccia con Taleggio – 3

mini focaccia bread with taleggio cheese

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

Cheese \$25

Vegetable \$30

(zucchini, fava beans, spinach & bechamel sauce)

Meat \$30

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

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