

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**

*Antipasti*

**Cavoletti di Bruxelles – 9**

pan seared brussel sprouts, provolone, brown butter sauce

**Polipo – 14**

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

**Piatto Antipasti – 23**

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

**Cozze – 16**

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

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*Zuppa*

**Zuppa di Zucca**

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

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*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

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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

**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, mussels, shrimp, clams, 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

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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 – 32**

pan roasted chicken legs stuffed with cabbage, honey  
porcini mushrooms, black truffle gnocchi  
**Brasato di Manzo – 32**  
braised beef short ribs, sunchokes, zucchini

**Spalla di Cinghiale Brasata – 32**

braised wild boar shoulder, sautéed chicory  
country mashed potatoes, braised in blueberry au jus reduction

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Dessert

**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

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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

**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

**Lobster Tomato Sauce:** \$20 Quart  
**Sun-Dried Tomato and Almond Pesto:** \$13 Pint, \$25 Quart  
**Boar and Lamb Ragù:** \$20 Pint, \$30 Quart

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**Bread:** \$3

**Focaccia con Taleggio – 3**  
mini focaccia bread with taleggio cheese

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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

## **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