

DAILY TAKEOUT September 9-13 (4pm-8:30pm)  
To Go Pastas & Sauces September 9-13 (3pm-8:30pm)  
**\*\*please order 12-24 hours in advance for pastas & sauces**

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**Liguria Region**

**Torta Di Ricotta E Spinaci – 7**  
ricotta spinach pie

**Ravioli di Zucca e Parmigiano – 11 (half), 22 (full)**  
pumpkin & parmesan ravioli, pistachio puree, brown butter, honey

**Pesce con Fiori di Zucca Ripieni di Baccalà & Pesce – 27**  
fluke, squash blossoms stuffed with salt cod, fluke & grouper, puree of leeks

**Torta al Cioccolato – 6**  
chocolate pie, chocolate & pine nut crust, raspberries

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Antipasti

**Cavoletti di Bruxelles – 9**  
pan seared brussel sprouts, provolone, brown butter sauce

**Polipo – 14**  
octopus, eggplant caponata (olives, capers, nuts), lemon vinaigrette

**Melanzane alla Parmigiana – 11**  
thinly sliced eggplant layered with  
fresh tomato sauce and mozzarella then baked

**Cozze – 16**  
mussels, lobster sauce

**Piatto Antipasti – 23**  
prosciutto, speck, caprese (buffalo mozzarella & tomatoes), green olives

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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

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

spaghetti, fresno chilis garlic, evoo, & spice

**Tagliolini allo Scoglio – Half – 17, Full – 30 *SPICY* (can be made mild)**

squid ink tagliolini, mussels, scallops, shrimp, clams, lobster sauce

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

spaghetti, sausage, chicory, 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*

**Pollo al Miele & Gnocchi – 32**

pan roasted chicken breast, 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 Ragu:** \$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