

DAILY TAKEOUT October 14-18 (4pm-8:30pm)  
To Go Pastas & Sauces October 14-18 (3pm-8:30pm)  
**\*\*please order 12-24 hours in advance for pastas & sauces**

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**Lombardia**

**Brodo di Gallina con l'Uovo – 7**  
toasted bread, fried egg, hen broth

**Risotto alla Salsiccia – 15**  
saffron risotto with sausage

**Ossobuco con Lenticchie – 35**  
braised beef shank, lentils,  
roasted vegetables

**Pan di Spagna al Cioccolato – 7**  
chocolate sponge cake,  
hazelnut brittle cream

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*Antipasti*

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

**Fichi Ripieni – 12**  
black mission figs stuffed with fontina and wrapped in prosciutto

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

**Cozze – 14**  
mussels, sun gold tomatoes

**Tartare di Manzo – 24**  
cubed beef served raw tossed in truffle paste,  
shaved truffles & parmesan, lemon, artichoke & arugula salad

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**Loaf of Bread – 3**

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

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*Zuppa*

**Zuppa di Zucca – 9**  
pumpkin soup topped with cranberries & aged balsamic vinegar  
pumpkin seeds and la tur cheese

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Insalata

**Insalata Mista – 6**

baby greens, 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*

***all pastas are handmade fresh daily and served al dente***

*\*gluten free pasta (made in-house) available*

*3oz (half), 6oz (full)*

**Spaghetti alla Chitarra con Cacio & Pepe Half– 12, Full – 24**

spaghetti, pecorino, fresh ground pepper

**Capelli d'Angelo Pesto Sicilian con Pomodoro Half – 11, Full – 22**

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

**Ravioli di Patate Half – 11, Full – 22**

potato ravioli, mint, lemon, tomato, saffron

**Tagliolini con Funghi & Tartufo Nero Half – 17, Full – 34**

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

**Ravioli di Zucca e Parmigiano Half – 11, Full – 22**

pumpkin & parmesan ravioli, la tur cheese, pistachio puree, brown butter, honey

**Tagliolini allo Scoglio Half – 17, Full – 34 *\*SPICY* (can be made mild)**

squid ink tagliolini, shrimp, mussels, clams, tomato seafood sauce

**Spaghetti con Cavoletti di Bruxelles Half– 12, Full – 24 *\*SPICY***

spaghetti, brussel sprouts, guanciale, white wine

**Ravioli con Prosciutto Half – 13, Full – 26**

prosciutto ravioli, ricotta, heirloom tomatoes, evoo

**Spaghetti alla Chitarra con Cinghiale Half– 12, Full – 24 *\*SPICY***

spaghetti, spicy wild boar tomato sauce

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Secondi

*\*all proteins are organic & sustainable*

**Pesce del Giorno – 27**

red snapper, mixed mushrooms, coco beans, sungold puree

**Pollo con Gnocchi di Zucca e Gorgonzola – 32**

chicken legs stuffed with spigarello, pumpkin gnocchi & gorgonzola sauce

**Brasato di Manzo – 32**

braised beef short ribs, country mashed potatoes & spinach

**Agnello e Insalata di Carciofi – 33**

lamb chops served mid-rare, artichoke & arugula salad

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Dessert

**Pan di Spagna al Cioccolato – 7**

Chocolate sponge cake, hazelnut brittle cream

**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 della Nonna alle Mele – 5**

"Grandmother's Cake" made with apples and vanilla served with whipped cream

**Mousse al Cioccolato – 7**

chocolate hazelnut caramel mousse

**Torta di Pere al Cioccolato – 6**

chocolate & pear pie

**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

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

**Spicy Boar:** \$20 Pint, \$30 Quart

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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, Petite Verdot) \$24