

# TAKEOUT MENU

## Antipasti & Verdure

### INSALATA DI MARE 18

Octopus, shrimp, calamari, salmoriglio sauce (gf)

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### POLENTA AI FUNGHI 17

Crispy polenta, mushroom trifolati, creamy gorgonzola (gf/v)

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### SFORMATO DI SPINACI 16

Spinach & parmigiano flan, parmigiano fondue (gf/v)

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### PARMIGIANA 16

Eggplant, tomato passata, mozzarella & parmigiano (gf/v)

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### BURRATA 18

Heirloom tomatoes, basil (gf/v)

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### RUCHETTA 17

Baby arugula, almonds, balsamico, parmigiano (gf/v)

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### SPINACI E PERE 17

Baby spinach, pear, ricotta salata, honey balsamic vinaigrette (gf/v)

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### CAVOLFIORE 16

Cauliflower gratin with mornay sauce (v)

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### CROSTINO TOSCANO 15

Organic chicken liver pâté

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### ITALIANA 17

Lettuce, cherry tomatoes, olives, prosciutto di parma, parmigiano (gf)

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### CARCIOFI FRITTI 16

Crispy artichokes, yogurt aioli (gf/v)

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### BROCCOLI 14

Broccoli rabe, garlic, peperoncino (gf/v)

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### CAVOLETTI 15

Brussels sprouts, local honey, balsamic saba (gf/v)

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### PATATE 12

Rosemary roasted potatoes (gf/v)

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### PROSCIUTTO E TIGELLE 19

Prosciutto di parma 24 months, tigelle bread

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### PIADINA MOZZARELLA E POMODORO 14

Thin flatbread, mozzarella, tomato, oregano (v)

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### PIADINA PROSCIUTTO E MOZZARELLA 16

Thin flatbread, prosciutto di parma, mozzarella, arugula

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## Pasta

**CAVATELLI** 22

Eggplant, tomato, basil, grated ricotta salata (v)

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**GNOCCHI AL FORNO** 24

Baked potato gnocchi, tomato, mozzarella (v)

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**CARBONARA** 24

Pici, guanciale, pecorino, farm egg, black pepper

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**TORTELLINI** 27

Meat-filled tortellini in broth or parmigiano cream sauce

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**LASAGNA** 25

Spinach pasta, bolognese meat ragu, bechamel, parmigiano

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**Gluten-free pasta is available upon request.**

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**PAPPARDELLE** 24

Egg pappardelle, slow cooked all-natural lamb ragu

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**CACIO E PEPE** 20

Spaghetti, pecorino romano, black pepper (v)

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**RISOTTO** 25

Acquerello carnaroli rice, wild & porcini mushrooms (gf, v)

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## Carne & Pesce

**BRASATO** 34

Slow braised angus beef in barolo, mashed potatoes (gf)

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**POLPETTE** 24

Beef & ricotta meatballs, herb tomato sauce (gf)

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**TAGLIATA** 36

Ny strip steak, rosemary potatoes, balsamic reduction (gf)

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**COTOLETTA BOLOGNESE** 30

Farm chicken cutlet, prosciutto di parma, parmigiano, black truffle sauce

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**ORATA** 30

Seared sea bream, sauteed spinach, lemon beurre blanc (gf)

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**POLIPO** 24

Charred octopus, cherry tomato confit, potatoes, capers, chili basil pesto (gf)

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## Dolci

### TIRAMISU 12

Ladyfingers, coffee, mascarpone cream, cocoa dust

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### BABÀ AL RUM 12

Sponge cake soaked in dark rum syrup, creme chantilly

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### TORTINO DI CIOCCOLATO 10

Warm flourless valrhona dark chocolate cake, creme anglaise (gf)

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### CANNOLI 10

Crisp pastry shells filled with sweet creamy ricotta cheese

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### MASCARPONE 12

Mascarpone cream topped with fabbri candied amarena cherries (gf)

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### BISCOTTI 8

Assorted cookies, chocolate & vanilla dipping sauce

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please alert your server of any food allergies prior to ordering.

(gf = gluten free, v = vegetarian)