

TAKE OUT MENU

Cutting Board 23

Zuarina Prosciutto di Parma Aged 24 mos,
Mortadella, Coppa,
Cacciatorino Salami,
Tuscan Finocchiona,
Grilled Polenta, Parmesan Wafers

Appetizers

Baked Goat Cheese, Tomato Sauce, Toasted Baguette 8
Grilled Asparagus, Roasted Mushroom, Slow Poached Egg 13
Buffalo Mozzarella + Tomato, Basil 15
Fried Calamari + Zucchini, Spicy Tomato Sauce 15
Prince Edward Island Mussels, White Wine, Tomato, Basil, Garlic Croutons 13
Rosemary Skewered Gulf Shrimp, Lima Beans 17
Spanish Octopus, Yukon Potato, Oven Dried Tomato, Black Olive Oil 16
Shrimp Cakes, Arugola, Orange Segments, Salsa Rosa 17
Aged Beef Bresaola, Arugola, Roasted Fennel, Cherry Tomato Vinaigrette 17
Chicken Liver Pâté Crostini, Bacon, Balsamic Glazed Onion 10
Eggplant Rollatini, Mozzarella, Prosciutto Cotto, Tomato 13
Beef Carpaccio, Chiodini Mushrooms, Arugola, Parmigiano Reggiano 17
Venetian Style Bean Soup 9

Salads

Cæsar Salad, Garlic Crouton 9
Mesclun Salad, Tarragon-Mustard Vinaigrette 9
Pear Salad, Feta, Pumpkin Seed Vinaigrette 10
Strawberries + Beets Salad, Watercress, Citrus, Goat Cheese 10
Arugula + Feta Salad, Tomato, Cucumber, Black Olives, Dijon Vinaigrette 12
Tricolor Salad, Shiitake Mushrooms, Bacon, Ricotta Salata 12
Tuscan Kale Salad, Honeycrisp Apple, Pecans, Gorgonzola Dolce 14

Entrées

*Ricotta and Spinach Tortelli, Brown Butter, Asparagus, Crispy Sage 21
Orecchiette, Sausage, Broccoli Rabe, Chili 18
*Lasagna al Forno 22
Penne, Spicy Tomato Sauce, Black Olives, Capers 17
*Yellowfin Tuna Ravioli, Tomato, Crisp Ginger 21
Black Truffle Macaroni + Cheese 22
*Fettuccine, Mushrooms 19
Rigatoni alla Bolognese 19
*Potato Gnocchi, Mozzarella, Tomato, Basil 19
Linguine + Clams, Garlic, Extra Virgin Olive Oil, Parsley, Crushed Red Peppers 23
*Hand Rolled Strigoli, Zucchini, Asparagus, String Beans, Pesto 24
Spaghetti + Meatballs 22
**Homemade Pasta*
Gluten Free Penne or Spaghetti Pasta Available +\$3
Grilled Vegetable Platter, Eggplant, Asparagus, Roasted Red Peppers, Zucchini,
Yellow Squash, Radicchio, Potatoes, Balsamic Reduction 20
Horseradish Crusted Salmon, Snap Peas, Carrots, Sundried Tomato 25
Bacon Wrapped Monkfish, Polenta, Shaved Asparagus + Radish Salad 27
Salt Baked Branzino, Escarole, Olive Oil Braised Potatoes 28
Fennel Dusted Tuna, White Bean Purée, Eggplant Caponata 27
Chicken Piccata, Sautéed Spinach, Lemon 23
Barolo Braised Lamb Shank, Roasted Potatoes 28
Venetian Style Liver, Onion, Polenta 24
Roasted Free Range Chicken, Mashed Potatoes, Grilled Asparagus 24
Grilled NY Strip Steak, Cannellini Beans, Zucchini, Salsa Verde 30

Sides 8

Fries
Grilled Asparagus
Mashed Potatoes
White and Yellow Polenta
Crispy Salt Baked Potatoes
Sautéed Spinach, Pine Nuts
Broccoli Rabe, Garlic, Olive Oil
American Broccoli, Garlic, Olive Oil
Mixed Steamed Vegetable, Carrots, Broccoli, Zucchini

Desserts

Tirami Su 7
Crème Brûlée 8
Ricotta Cheese Cake, Fresh Strawberries 8
Panna Cotta, Fresh Strawberry 7
Flourless Chocolate Cake, Whipped Cream, Fresh Berries 9
"Cioccolatissimo" Vanilla Ice Cream 9
Seasonal Fresh Fruit 8
Strawberries, Whipped Cream 8
Assortment of Homemade Biscotti,
Candied Orange Peel dipped in Chocolate, Almond Brittle 10