

## TAKEOUT

### Spuntini

<b>Gamberi Elena</b>	15
<i>Tiger Shrimp, shallots, garlic, white wine, fresh herbs, EVOO &amp; lemon</i>	
<b>Polpettini</b>	15
<i>Beef and veal meatballs served on crostini, topped with herbed ricotta</i>	
<b>Melanzane Parmigiana</b>	15
<i>Breaded and fried eggplant topped with tomato sauce and cheese</i>	

### Insalata

<b>Insalata Cesare</b>	14
<i>Hearts of Romaine, garlic herbed crostini, salumi fritte, white anchovies, freshly grated parmesan, creamy garlic dressing, lemon</i>	
<b>Insalata Caprese</b>	14
<i>Bufala Mozzarella, sliced vine ripened tomatoes, fresh basil, Kalamata olives, balsamic glaze, EVOO</i>	
<b>Insalata Mista</b>	12
<i>Mixed baby greens, cucumber, cherry tomatoes, red onions, radish, sundried tomato vinaigrette</i>	
<b>Bietole e Arugala</b>	14
<i>Roasted red beets, rocket lettuce, fresh pear, herb crusted goat cheese, balsamic glaze, EVOO</i>	

### Pasta

<b>Spaghetti al Pomodoro (Bolognese, add 5)</b>	15
<i>Our classic tomato sauce with basil</i>	
<b>Rigatoni con Salsiccia</b>	17
<i>Chorizo sausage, mushrooms, fresh basil, spicy tomato sauce</i>	
<b>Linguine Gamberi</b>	19
<i>Black Tiger Shrimp, Tomato basil sauce</i>	
<b>Penne alla Vodka</b>	17
<i>Sauteed pancetta, shallots, garlic, fresh herb tomato cream sauce</i>	
<b>Gnocchi con Formaggio</b>	17
<i>Potato dumplings, four cheeses, cream</i>	
<b>Fettucine al Divo</b>	17
<i>Chicken, bell peppers, white wine, sundried tomato pesto, cream sauce</i>	

### Mains

<b>Salmone Atlantico</b>	25
<i>Pan seared Atlantic salmon, sesame seed crusted, topped with red and white cabbage slaw</i>	
<b>Pollo Supremo</b>	25
<i>Seared chicken breast topped with our house "Piri Piri" sauce</i>	
<b>Vitello Milanese</b>	27
<i>Breaded veal scallopini, served with spaghetti with tomato basil sauce</i>	

### Dessert

<b>Biscotti</b>	2.50
<b>Tiramisu</b>	10
<i>Lady finger biscuits dipped in espresso layered with Mascarpone cheese, whipped cream and liqueurs</i>	
<b>Dulce De Leche</b>	11
<i>A classic indulgent cheesecake, infused and topped with creamy Argentinian caramel</i>	