

TAKEOUT

Spuntini

- Gamberi Elena** 17
Tiger Shrimp, shallots, garlic, white wine, fresh herbs, EVOO & lemon
- Polpettini** 17
Beef and veal meatballs served on crostini, topped with herbed ricotta
- Melanzane Parmigiana** 17
Breaded and fried eggplant topped with tomato sauce and cheese

Insalata

- Insalata Cesare** 15
Hearts of Romaine, garlic herbed crostini, salumi fritte, white anchovies, freshly grated parmesan, creamy garlic dressing, lemon
- Insalata Caprese** 15
Bufala Mozzarella, sliced vine ripened tomatoes, fresh basil, Kalamata olives, balsamic glaze, EVOO
- Insalata Mista** 12
Mixed baby greens, cucumber, cherry tomatoes, red onions, radish, sundried tomato vinaigrette
- Bietole e Arugala** 15
Roasted red beets, rocket lettuce, fresh pear, herb crusted goat cheese, balsamic glaze, EVOO

Pasta

- Spaghetti al Pomodoro (Bolognese, add 5)** 17
Our classic tomato sauce with basil
- Rigatoni con Salsiccia** 19
Chorizo sausage, mushrooms, fresh basil, spicy tomato sauce
- Linguine Gamberi** 21
Black Tiger Shrimp, Tomato basil sauce
- Penne alla Vodka** 19
Sauteed pancetta, shallots, garlic, fresh herb tomato cream sauce
- Gnocchi con Formaggio** 19
Potato dumplings, four cheeses, cream
- Fettucine al Divo** 17
Chicken, bell peppers, white wine, sundried tomato pesto, cream sauce

Mains

- Salmone Atlantico** 25
Pan seared Atlantic salmon, sesame seed crusted, topped with red and white cabbage slaw
- Pollo Supremo** 27
Seared chicken breast topped with our house "Piri Piri" sauce
- Vitello Milanese** 35
Breaded veal scallopini, served with spaghetti with tomato basil sauce

Dessert

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