

TAKEOUT

Spuntini

Gamberi Elena	19
<i>Tiger Shrimp, shallots, garlic, white wine, fresh herbs, EVOO & lemon</i>	
Polpettini	19
<i>Beef and veal meatballs served on crostini, topped with herbed ricotta</i>	
Melanzane Parmigiana	19
<i>Breaded and fried eggplant topped with tomato sauce and cheese</i>	

Insalata

Insalata Cesare	17
<i>Hearts of Romaine, garlic herbed crostini, salumi fritte, white anchovies, freshly grated parmesan, creamy garlic dressing, lemon</i>	
Insalata Caprese	17
<i>Bufala Mozzarella, sliced vine ripened tomatoes, fresh basil, Kalamata olives, balsamic glaze, EVOO</i>	
Insalata Mista	14
<i>Mixed baby greens, cucumber, cherry tomatoes, red onions, radish, sundried tomato vinaigrette</i>	
Bietole e Arugala	17
<i>Roasted red beets, rocket lettuce, fresh pear, herb crusted goat cheese, balsamic glaze, EVOO</i>	

Pasta

Spaghetti al Pomodoro (Bolognese, add 5)	20
<i>Our classic tomato sauce with basil</i>	
Rigatoni con Salsiccia	22
<i>Chorizo sausage, mushrooms, fresh basil, spicy tomato sauce</i>	
Linguine Gamberi	24
<i>Black Tiger Shrimp, Tomato basil sauce</i>	
Penne alla Vodka	22
<i>Sauteed pancetta, shallots, garlic, fresh herb tomato cream sauce</i>	
Gnocchi con Formaggio	22
<i>Potato dumplings, four cheeses, cream</i>	
Fettucine al Divo	22
<i>Chicken, bell peppers, white wine, sundried tomato pesto, cream sauce</i>	

Mains

Salmone Atlantico	30
<i>Pan seared Atlantic salmon, sesame seed crusted, topped with red and white cabbage slaw</i>	
Pollo Supremo	30
<i>Seared chicken breast topped with our house "Piri Piri" sauce</i>	
Vitello Milanese	38
<i>Breaded veal scallopini, served with spaghetti with tomato basil sauce</i>	

Dessert

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