

**T A K E O U T
M E N U
P R I M I**

I N S A L A T A

CÆSAR ALLA ROMANA 13.88
Romaine hearts, pickled giardiniera,
parmigiano crisp, double smoked bacon -
garlic crutons

CAPRESE 14.88
Fior di latte mozzarella, avocado,
vine ripened tomatoes, grilled focaccia,
25 year old balsamic drizzle

S E C O N D I

C A R N E / P E S C E

POLLO ALLA PARMIGIANA 25.88
Breaded organic chicken,
buffalo mozzarella, pomodoro sauce

D O L C I

D E S S E R T S

TIRAMISU
Layered creamy mascarpone pyramid,
house made lady fingers, coffee macaroon,
espresso-Kahlua mousse,
dark chocolate

LA CREAZIONE
Warm white chocolate - mascarpone
cheesecake wrapped in phyllo,
sour cherries, strawberry coulis

LEMON TART
Almond crust, Italian merengue, lemon
cream, caramelized sugar

12.88 Each

S E C O N D I

P A S T A

GIULIO'S PASTA 23.88
Tagliatelle pasta, black - tiger prawns,
capers, garlic - peperoncino olive oil,
gratin bread crumbs

STROZZAPRETI 23.88
BOLOGNESE
Strozzapreti pasta,
chef gennaro's famous recipe

SPAGHETTINI 23.88
ALLA CARBONARA
Spaghettini pasta,
applewood bacon, green pea,
parmigiano reggiano, quail egg yolk

LASAGNA 23.88
Meat tomato ragu, bechamel sauce,
fior di latte mozzarella, parmigiano gratin

PENNE ARRABIATA 19.88
Angry sauce, chili, fresh basil, San marzano
tomato, pecorino toscano

VEGAN BOLOGNESE 19.88
Rigatoni, mixed vegetables,
tofu, tomato herb ragu