

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

**S E C O N D 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

**MELANZANE** **22.88**  
**ALLA PARMIGIANA**  
Baked Italian eggplant, bocconcini,  
tomato ragu, parmigiano reggiano crust,  
basil infused extra virgin olive oil

**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**

P A S T A

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

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

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

**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