

**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** **15.88**
Romaine hearts, pickled giardiniera,
parmigiano crisp, double smoked bacon -
garlic crutons
- CAPRESE** **16.88**
Fior di latte mozzarella, avocado,
vine ripened tomatoes, grilled foccacia,
extra virgin olive oil, 25 year old balsamic
- CALAMARI** **17.88**
Grilled humbolt squid steak,
baby arugula salad, crispy calamari rings,
jalapeno lime reduction
- WAGYU BEEF CHEEKS** **25.88**
Braised Australian Wagyu, parsnip purée, pickled
apple-fennel salad, wild mushrooms,
porcini jus
- TRUFFLE CREAM MEATBALLS** **17.88**
black truffle cream, garlic toast,
parmigiano reggiano

S E C O N D I

C A R N E / P E S C E

- POLLO ALLA PARMIGIANA** **30.88**
Breaded organic chicken,
buffalo mozzarella, pomodoro sauce
- MELANZANE** **17.88**
ALLA PARMIGIANA
Baked Italian eggplant, bocconcini,
tomato ragu, parmigiano reggiano crust,
basil infused extra virgin olive oil

S E C O N D I

P A S T A

- GIULIO'S PASTA** **28.88**
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** **24.88**
Angry sauce, chili, fresh basil, San marzano
tomato, pecorino toscano
- VEGAN BOLOGNESE** **22.88**
Rigatoni, mixed vegetables,
tofu, tomato herb ragu

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
- 12.88 Each**