

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

P A S 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

GIULIO'S PASTA 28.88
Tagliatelle pasta, black - tiger prawns, capers, garlic - pepperoncino olive oil, gratin bread crumbs

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

SPAGHETTINI ALLA CARBONARA 23.88
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

LASAGNE ALLE VERDURE 24.88
Ricotta spinach filling, mozzarella and parmesan crust, San Marzano tomato sauce

S E C O N D I

D O L C I

C A R N E / P E S C E

D E S S E R T S

POLLO CON TARTUFI 30.88
Pan seared organic chicken breast, black truffle vinaigrette, shaved asparagus, arugula, fresh English pea salad

MELANZANE ALLA PARMIGIANA 17.88
Baked Italian eggplant, bocconcini, tomato ragu, parmigiano reggiano crust, basil infused extra virgin olive oil

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