

## Delivery/To Go Menu

### Le Insalate - Salads

Caprese	\$12	Buffalo mozzarella, tomatoes, basil
Nizzarda	\$13	Lettuce, tuna, tomatoes, potatoes, egg
Delizia	\$11	Arugula, pears, walnuts, Parmigiano
Spinaci	\$10	Baby spinach, gorgonzola, cherry tomatoes
Verde	\$8	Mixed field green, olive oil, balsamic
Cesare	\$9	Lettuce, focaccia croutons, Caesar dressing

### Il Pesce - Fish

Filetti di branzino	\$19	Branzino filets sauteed with white wine served with broccoli
Salmone alla senape	\$19	Salmon steak in mustard sauce served with eggplant caponata
Gamberoni in brodetto	\$26	Sauteed prawn, olives, tomato broth, served with sliced toasted garlic bread



### Gli Antipasti - Appetizers

Grigliata di mare	\$14	Grilled calamari and shrimp
Prosciutto e Parmigiano	\$14	Prosciutto di Parma, Parmigiano
Fritto di calamari	\$12	Fried calamari, vegetables, marinara sauce
Salsiccia e rapini	\$12	Braised spicy sausages, broccoli rabe
Polpo e patate	\$14	Octopus, potatoes, baby spinach
Burrata	\$16	Burrata, Prosciutto, dry figs
Zuppetta di cozze	\$14	Stew of mussels, tomato broth
Bufala alla Caprese	\$14	Buffalo mozzarella, tomatoes, basil

### Le Carni - Meats

Scaloppine al limone	\$19	Veal scaloppine, white wine and lemon roasted potatoes and broccoli
Bistecca alla griglia	\$32	Grilled aged rib-eye served with spinach sauteed, roasted rosemary potatoes
Costolette di agnello	\$26	Grilled lamb chops, rosemary, herbs Broccoli rabe, mashed potatoes
Saltimbocca di pollo	\$17	Chicken scaloppine, prosciutto and sage mashed potatoes and spinach
Ossobuco	\$32	Braised veal shank served over saffron risotto
Paillard di pollo	\$15	Pounded and grilled Statler chicken, fresh herbs, field green salad, lime dressing

### Le Paste - Pasta

Spaghetti di mare	\$18	Spaghetti with shrimp, calamari, mussels clams, octopus, tomato sauce	Lasagna	\$13	Traditional baked lasagna with veal ragout Parmigiano and bechamel
Pappardelle al sugo	\$14	Large ribbons noodles, braised beef short ribs, mushrooms, red wine	Pennette al pesto	\$15	Penne with creamy basil pesto sauce with braised lamb medallions
Gnocchi Sorrentina	\$13	Potato gnocchi, fresh tomato sauce, basil and melted mozzarella	Ravioli di ricotta	\$14	Ravioli with ricotta cheese, black truffle sauce
Linguine alle vongole	\$15	Linguine with clams, garlic, olive oil parsley	Orecchiette alla Barese	\$13	Ear-shape pasta, Italian spicy sausage broccoli rabe, garlic and oil

### I Contorni - Side dishes

Roasted potatoes, mashed potatoes, spinach, broccoli, broccoli rabe  
\$5

### I Dolci - Desserts

Cannoli alla Siciliana	\$4	Cannoli filled with ricotta, fruit candies (each)	Torta al cioccolato	\$7	Chocolate mousse cake
Torta di mele	\$6	Apple tarte, served with a scoop of vanilla gelato	Panna Cotta	\$6	Yogurt panna cotta with raspberry purée, dark chocolate chips
Tiramisu`	\$7	Our signature Tiramisu`	Torta di ricotta	\$6	Ricotta cheese cake, wild berries coulis

