

DINNER TAKEOUT 7416 Waverly Walk Ave, Suite H2 980-245-2166

Monday-Saturday 5:00 pm to 10:00 pm

ANTIPASTI

Appetizers, salads and items to be shared

BRUSCHETTA Cherry tomatoes, basil, garlic, and shaved Parmesan	12.95
ANTIPASTO MISTO Cured meats, cheeses, marinated eggplant, grilled bruschetta bread	19.95
FRITTO MISTO Flash-fried calamari and zucchini served with spicy marinara	18.95
BURRATA Creamy burrata cheese, eggplant caponata	17.95
PARMIGIANA Tuscan style eggplant and Parmesan	15.95
CARPACCIO* Beef tenderloin, arugula, shaved Parmesan, white truffle oil	17.95
COZZE Mussels sautéed with garlic, white wine, lemon and butter, or in tomato sauce	15.95
$TUNA^{\color{red}*}\\ Thinly\ sliced\ yellow\ fin\ tuna,\ grilled\ corn,\ cherry\ tomatoes,\ cucumber,\ avocado\ and\ ginger\ dressing$	18.95
POLPETTINE Housemade beef meatballs in tomato sauce	13.95
$MISTA \ldots \textit{Mixed greens, vegetable crudites, tomatoes, white balsamic dressing}$	9.95
CAPRESE Fresh mozzarella, sliced tomatoes, basil, E.V.O.O	15.95
PRIMI PIATTI Traditional pastas (gluten free pasta available)	
TAGLIATELLE Long ribbons of fresh pasta with beef ragout, Parmigiano	26.95
RAVIOLI Housemade burrata ravioli, fresh tomato sauce, grana padano cheese	25.95
GNOCCHI Housemade potato dumplings with tomato sauce, mozzarella and basil	24.95
SPAGHETTI Housemade meatballs and tomato sauce	26.95
$RIGATONI\ BUTTERA\\ Rigatoni\ pasta\ with\ sweet\ Italian\ sausage\ and\ peas\ in\ tomato\ cream\ sauce$	26.95
LASAGNA Imported pasta with meat sauce, béchamel, Parmigiano	25.95
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PENNE Sautéed shallots, diced eggplant, zucchini, sweet peppers, cherry tomatoes, basil and Parmesan cheese	23.95
GIGLI Pasta mixed with shrimp, zucchini, cherry tomatoes, pecorino cheese	23.95 31.95

LA CENA

Seasonal fish and meat entrées

OSSO BUCO Slow-braised veal shank Milano style, served with saffron risotto	39.95
POLLO Choice of preparation: pollo alla parmigiana or pollo scaloppine piccata, and served with side of pasta, or fres seasonal vegetables	sh 31.95
VITELLO Veal scaloppine with choice of sauce: piccata with capers, or Marsala with mushrooms, served with sides of sautéed spinach and mashed potatoes	of 36.95
$SALMONE * \dots Pan-seared\ salmon\ with\ an\ orange\ cardamom\ glaze,\ served\ with\ roasted\ fennel\ risotto\ or\ seasonal\ vegetables$	34.95
MARE Lobster, shrimp, calamari, clams and mussels over linguine, served with choice of white or red sauce	39.95
BRANZINO preparation changes daily	Market
FILETTO* 9 oz prime beef tenderloin with black truffle demi, served with grilled asparagus and roasted potatoes	45.95
PESCE DEL GIORNO Fresh catch of the day, preparation changes daily + may contain shellsh; prior to ordering, please notify your server if you, or someone in your party, has a shellsh allergy	Market

CONTORNI

All sides \$9.95

SAUTÉED SPINACH GRILLED ASPARAGUS
MASHED POTATOES PASTA POMODORO

PASTA WITH OLIVE OIL & GARLIC

DOLCI

All selections \$9.95

TIRAMISU ... Lady fingers, espresso, mascarpone cream, shaved chocolate

CANNOLI ... Crispy pastry shells, sweet ricotta, shaved chocolate, crushed pistachios

BREAD PUDDING ... Warmed and served with crème anglaise

RICOTTA CHEESECAKE ... Served with fresh berry compote

TORTA DI CIOCCOLATO ... Mousse, ganache, hazelnuts, crema

PANNA COTTA ... Traditional Italian custard

Orders placed BEFORE 6:00 pm will take 30-45 mins to prepare. Orders placed AFTER 6:00 pm may take up to 1 hour to prepare.

All takeout orders come with bread and beans

*These menu items may be cooked to order and/or served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.