

BRUSCHETTA ... Cherry tomatoes, basil, garlic, and shaved Parmesan

TORTELLI ... Spinach & ricotta ravioli, butter, sage, parmigiano

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

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

12.95

25.95

ANTIPASTI

Appetizers, salads and items to be shared

ANTIPASTO MISTO Cured meats, cheeses, marinated eggplant, grilled bruschetta bread	19.95
FRITTO MISTO Flash-fried calamari and zucchini served with spicy marinara	19.95
BURRATA Creamy burrata cheese, eggplant caponata	18.95
PARMIGIANA Tuscan style eggplant and Parmesan	15.95
CARPACCIO* Beef tenderloin, arugula, shaved Parmesan, white truffle oil	19.95
POLIPO Grilled octopus, potatoes, olives	26.95
COZZE Mussels sautéed with garlic, white wine, lemon and butter, or in tomato sauce	16.95
POLPETTINE Housemade beef meatballs in tomato sauce	14.95
MISTA Mixed greens, vegetable crudites, tomatoes, white balsamic dressing	9.95
CAPRESE Fresh mozzarella, sliced tomatoes, basil, E.V.O.O	16.95
CAESAR Romaine lettuce, asiago croutons, shaved Parmesan	9.95
PRIMI PIATTI Traditional pastas (Add \$4.00 for imported 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	26.95
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
$PENNE \dots \textit{Saut\'eed shallots, diced eggplant, zucchini, sweet peppers, \ \textit{cherry tomatoes, basil and Parmesan cheese}$	23.95
GIGLI Pasta mixed with shrimp, zucchini, cherry tomatoes, pecorino cheese	31.95
CARBONARA Spaghetti tossed with egg yolk, cacio cheese, guanciale, black pepper and pecorino cheese	25.95

Add chicken \$12 or shrimp \$15

LA CENA

Seasonal fish and meat entrées

OSSO BUCO Slow-braised veal shank Milano style, served with saffron risotto	46.95
POLLO Choice of preparation: pollo alla parmigiana or pollo scaloppine piccata, and served with side of pasta, or fres seasonal vegetables	sh 32.95
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
$SALMONE \hbox{*} \dots Pan-seared salmon with an orange cardamom glaze, served with roasted fennel risotto or seasonal vegetables$	36.95
MARE Lobster, shrimp, calamari, clams and mussels over linguine, served with choice of white or red sauce	46.95
FILETTO* 9 oz prime beef tenderloin with black truffle demi, served with seasonal vegetables, roasted potatoes	48.95
BRANZINO preparation changes daily	Market
PESCE DEL GIORNO Fresh catch of the day, preparation changes daily + may contain shellfish	Market

CONTORNI

All sides \$9.95

SAUTÉED SPINACH MASHED POTATOES ROASTED SEASONAL VEGETABLES
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