

## **TAKE OUT MENU**

### **ANTIPASTI**

Cauliflower and White Bean Soup 8

Soufflé di Porcini 14

House Dill-Cured Salmon Gravlax with Cucumber, Egg and Radish 11

Chilled Calamari Salad with Lemon, Capers and Olive Oil 13

Salumi with Olives and Parmigiano 13

### **PASTA**

Linguine Carbonara with Prosciutto, Pancetta and Poached Egg 25

Asparagus and Spinach Cannelloni with Ricotta, Fresh Thyme and Tomato 25

Fettuccine Bolognese with Reggiano Parmesan 25

Lobster Risotto 28

### **MAIN**

Pan Seared Grey Sole, White Wine, Spinach, Lemon, Mashed Potato 30

Giannone Chicken “Schnitzel” with Fried Egg, Arugula, Mustard-Caper Sauce and Herbed Spätzle 30

Veal Tenderloin Scaloppine, Prosciutto, Mushrooms and Marsala, Roast Potato 33

Red Wine Braised Korobuta Pork “Osso Buco” with Polenta 25

Chicken Cacciatore with Arborio Rice 18

### **SALAD**

Beet, Orange, Avocado, Candied Walnut and Pecorino in a Champagne Vinaigrette 14

Arugula, Radicchio with Parmigiano Reggiano and Lemon Vinaigrette 12

Assorted Roasted Vegetables 10

### **DESSERT**

Flourless Chocolate Cake with Creme Anglaise and Salted Caramel Sauce 10

Lemon Mousse with Candied Lemon Rinds 10

Vanilla Bean Panna Cotta with Pineapple Brodo 10

*Menu Will Change as Availability Changes*

WE WILL GET THROUGH THIS TOGETHER!