



## TAKE-OUT MENU

12 to 9pm, Sunday to Wednesday  
12 to 10pm, Thursday to Saturday

**Panino Collazione** 9  
italian breakfast sandwich, fried egg,  
prosciutto cotto, arugula, pickled shallot, aioli

**Panino Pacifico** 9  
smoked Salmon, whipped ricotta,  
arugula, grilled wild spring onion, caper

**Panino Vegetariano** 9  
crisp fried eggplant, tomato compote,  
wild spring onion, provolone, aioli

**Muffaletta Sandwich** 14  
provolone, mortadella, genoa salami, soppressatta,  
giardiniera, olive, and side salad

**Lampredotto Sandwich** 19  
slow braised, thinly sliced beef,  
pickled shishito, onion and side salad,  
dipped in beef jus

**Asparagi Arrostiti** 13  
grilled local asparagus, lemon vinaigrette,  
parmesan crema

**Panzanella** 10  
tuscan bread salad, house made ciabatta,  
poached quail egg, cherry tomato, arugula,  
wild spring onion

**Piatto di Salumi** 21  
selection of locally and internationally  
sourced meats with accompaniments

**Pane** 6  
house made fresh daily,  
with balsamic and olive oil

**Carpaccio di Manzo** 17  
AAA beef tenderloin, lightly cured, local peas,  
onion, aioli, miner's lettuce, pine nuts

**Pizze Fritti** 14  
fried pizze, fresh mozzarella,  
san marzano tomato, basil

**Tuna Crudo** 17  
seared rare albacore tuna, artichoke,  
citrus, smoked char caviar

**Wild Nettle Ravioli** 18  
stinging nettle, ricotta, parmigiano, brown butter

**Tagliatelle Bolognese** 19  
classic meat ragu, parmigiano

**Rigatoni Amatriciana** 22  
guanciale, san marzano tomato, pecorino romano

**Spaghetti alla Norma** 17  
eggplant, tomato, basil, mint, ricotta salata

**Tagliata di Manzo** 30  
6oz grilled AAA striploin, arugula, olive oil,  
balsamic

**Porchetta** 27  
herb rubbed pork roast, white bean,  
apple, crispy skin

**Lamb** 31  
roasted lamb chop, spring peas,  
mint, lamb jus

## DESSERT

**Massa Carrara** 9  
toasted, vanilla scented rice pudding

**Chocolate Chestnut Cake** 9  
flourless chestnut cake, chantilly

**Lemon Cake** 9  
semolina and almond cake with  
marinated citrus, chantilly

[gf] = gluten-free option available +\$2  
a gratuity of 18% will be added to groups of 6 or more