

TAKE-OUT MENU

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, soppressata, 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

dolci – 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