

**Dear friends and Patrons,**

**\*\*\*Take Out Menu Only\*\*\***

**Mid Week & non Holiday call anytime for take out, \*\*Holidays, Weekends & Large orders call before 3 pm, pick up anytime later. Thank you for your help and patience.**

**Appetizers (Family size about 4 servings)**

Single Family

Burrata / soft stuffed mozzarella over greens with tomato jam. -----	\$16.00	\$60.00
Bresaola / thinly sliced cured filet mignon served with roasted peppers. -----	\$16.00	\$60.00
Charcuterie Plate / Cured meats and cheese with olive oil and fresh herbs. -----	\$18.00	\$65.00
Escargot / Imported escargot in a delicate cream/garlic/sambuca sauce.....	\$18.00	
Salmon rollatini / Rolled smoked salmon with pesto cream cheese, over greens. -----	\$17.00	\$64.00
Baby Kale, Beets and apples in a zesty orange-sage dressing -----	\$17.00	\$60.00
Caesar / Trattoria special Caesar salad with anchovies. -----	\$14.00	\$50.00

**Pasta: (Angel hair, penne, fettuccine, spaghetti, gluten free penne, with house salad )**

Manicotti / fresh pasta tubes filled with meat sauce, ricotta and mozzarella -----	\$30.00	\$110.00
Carbonara / cream sauce, peas, ham and bacon, parmigiano.-----	\$28.00	\$100.00
Michelangelo / chicken, broccoli, sundried tomatoes, creamy garlic sauce -----	\$28.00	\$100.00
Pomodoro \$22.00, Meat sauce \$26.00, Puttanesca \$26.00, al Pesto \$26.00, Meat balls -----	\$26.00	\$90.00
Pescatore / large shrimp, scallops and clams, roasted peppers in spicy marinara sauce. -----	\$32.00	\$120.00
Triple Lobster Ravioli / ravioli, lobster meat in a brandy lobster sauce over wilted greens. -----	\$42.00	
Lobster Fra Diavola / lobster meat in a <b>**HOT AND SPICY**</b> in lobster sauce over pasta -----	\$42.00	
Risotto ai Funghi / Risotto Arborio with wild mushrooms and truffle oil <b><u>(vegetarian)</u></b> -----	\$30.00	

**Main Courses**

Veal Chop / 16 oz veal chop served with Porcini mushrooms demiglaze/truffle oil. -----	\$42.00	
Duck / Brome Lake ½ duck roasted to perfection with sour cherry/brandy demiglaze -----	\$42.00	
<u>Breast of Chicken</u> / Marsala sauce/Puttanesca sauce/Au Poivre sauce.....	\$33.00...	\$110.00
Parmigianas / <u>Veal</u> or <u>Chicken</u> or <u>Eggplant</u> with tomato sauce and mozzarella.-----	\$30.00	\$110.00
Mama's Chicken / Marinated and slow braised half chicken in a wine sauce. -----	\$35.00	\$120.00
The Tower / panko crusted eggplant stack with mozzarella and pesto. -----	\$30.00	\$110.00
Atlantic Salmon / oven roasted with wine and capers sauce -----	\$33.00	

## Homemade Desserts

### PATTY'S HOMEMADE COOKIES \$10.00 per box

**Limoncello masterpiece ..... \$10.00**

*Graham cracker crust, limoncello pie, topped with limoncello curd, whipped cream and blueberry sauce*

**Fruit creation of the day ..... \$10.00**

*Ask wait person (Strudel or pie or galette or cobbler)*

**Holiday Panettone bread pudding ..... \$10.00**

*Baked Panettone bread / custard sauce, panettone pudding with vanilla ice cream and whipped cream*

**Chocolate Intensity ..... \$10.00**

*Dense flourless chocolate torte served with chocolate ice cream.*

**Tiramisu' di Roma ..... \$10.00**

*Lady fingers soaked in espresso and Italian liquors, filled with a sweet mascarpone dessert cheese*

**Nutella Chocolate cream ..... \$10.00**

*One of the best and lite desserts made by Patty, a chocolate Nutella cream pie*

**Tartufo alla Romana ..... \$10.00**

*Vanilla ice cream ball with chocolate ganache center, rolled in Oreo cookie crumbs*

## International Take Out Wine List

**( all wines are \$ 30.00, 2 bottles for \$50.00)**

### Whites:

**Pinot Grigio** – light and crisp wine from Veneto, well suited with seafood, catch of the day, light veal dishes and chicken

**Il Grillo** – A wonderful white wine from Sicily, crisp and light but dry with fresh spicy aroma, we suited with seafood, salmon, chicken and cream pasta dishes

### Reds:

**Col Di Sasso** – a young Super Tuscan from Banfi vintners, ready to drink, sangiovese and cabernet, great with pasta with red sauce, meat sauce, Parmigianas, veal and chicken.

**Montepulciano D'Abbruzzo** – robust red wine from mid section of Italy, nice and easy with little tannins and acidity, great with Red sauces, veal, chicken, risottos and seafood in red sauce

**Valpolicella** – Corvina, Rondinella and Molinara grapes, another great wine from Veneto, lots of flavor, medium body, great with meats, stews, Parmigianas, liver, tripe,

**Cabernet Sauvignon** – From South Africa, great full body wine, great with all meats and poultry, special with duck.

**Malbec** – Argentinian Malbec, flavor, flavor ,flavor, great with pasta in red sauces and Parmigianas or red meats