# Sal ad

Caprese salad (vegetarian) - (Lunch | Dinner with limited availability)

- Fresh tomato / Fresh Mozzarella / Extra Virgin Olive Oil / Fresh Basil / Basil / Oregano / Salt / Pepper / Balsamic Vinegar Glaze

# Vegetarian Options

### Our Pasta:

- Penne *"in bianco"* with Butter or Extra Virgin Olive Oil
  - o Change Penne with Spaghetti or Tagliatelle
  - o Garnished with Parmesan cheese.
- Penne with Tomato Sauce
  - o Change Penne with Spaghetti
  - o Garnished with fresh mozzarella and basil leaf.
- Penne All'Arrabbiata (Spicy Tomato Sauce)
  - o Change Penne with Spaghetti
  - o Garnished with Romano cheese.
  - o **Ask** for Extra spicy on side.
- Caserecce with Basil Pesto
  - o Change Caserecce with Spaghetti, Fusilli or Bowtie
  - o Garnished with parmesan and cherry tomatoes.
- Penne with Gorgonzola sauce
  - o Change Penne with Maccheroni
  - o Garnished with Parmesan cheese.
  - o Ask for walnuts crumble to add a little of crunchy.
- Spaghetti Aglio & Olio (Extra virgin Olive Oil, Garlic and Red Spicy Flakes)
  - Change Spaghetti with Penne for vegan option.
  - o **Garnished** with Extra Virgin Olive Oil and Parsley.
  - o **Ask for** Extra Spicy on side.
  - Penne Truffle Oil & Mushrooms
    - Change Penne with Maccheroni or Tagliatelle
    - o Garnished with Romano cheese, Truffle Oil and Fresh Black Pepper.
- Spaghetti with Cacio & Pepe
  - o Garnished with Romano cheese and Fresh Black Pepper.
- Tagliatelle with Creamy Mushrooms
  - o Change Tagliatelle with Penne.
    - o Garnished with Parmesan cheese, Parsley and Extra Virgin Olive Oil
- Caserecce with Broccoli & Cherry Tomatoes
  - Change Caserecce with Fusilli
    - o Garnished with Parmesan cheese, Extra Virgin Olive Oil and Fresh Black Pepper.
  - Tagliatelle with Parmesan Cream
    - o Change Tagliatelle with Penne
    - o Garnished with Parmesan cheese and Fresh Black Pepper.

- Spaghetti with Lemon Cream > Limited availability <
  - o Change Spaghetti with Tagliatelle
  - o Garnished with Fresh Lemon, Parsley and Extra Virgin Olive Oil.
- Caserecce Almond and Sage
  - o Garnished with Almond, Parmesan cheese and Extra Virgin Olive Oil.
  - o **Ask** for Sundried tomatoes in the sauce.

#### Our Gnocchi (Potatoes Dumpling):

- Gnocchi with Tomato Sauce
  - o *Garnished* with fresh mozzarella and basil leaf.
- Gnocchi with Basil Pesto
  - o Garnished with Parmesan and Cherry Tomatoes
- Gnocchi with Parmesan Cream
  - o Garnished with Parmesan cheese and Fresh Black Pepper.
- Gnocchi Butter & Sage
  - o Garnished with Parmesan cheese.
- Gnocchi Gorgonzola
  - o Garnished with Parmesan cheese.
  - o Ask for walnuts crumble to add a little of crunchy.

### Our Ravioli:

- Ravioli Spinach & Ricotta
  - o Garnished with fresh Parmesan cheese, Fresh Ricotta and Balsamic Vinegar Glaze

## Meat Options

### Our Pasta:

- Tagliatelle with House Meat Sauce
  - Change Tagliatelle with Spaghetti or Fusilli.
  - o **Garnished** with Parmesan cheese and Rosemary.
  - Maccheroni with Creamy Sausage and Mushrooms
    - o Change Maccheroni with Penne
    - o *Garnished* with Parmesan cheese and Parsley.
- Tagliatelle with Creamy Ham & Sweet Green Peas
  - o Garnished with Parmesan cheese, Parsley and Fresh Black Pepper.
  - Spaghetti with Tomato and Sausages
    - o Change Spaghetti with Fusilli or Penne
    - o *Garnished* with Parmesan cheese and Rosemary.
- Caserecce with Broccoli & Sausage
  - o Change Caserecce with Fusilli
  - o Garnished with Parmesan cheese, Extra Virgin Olive Oil and Fresh Black Pepper.
- Spaghetti "alla Gricia" > Limited availability <
  - o *Garnished* with Romano cheese and Fresh Black Pepper.

- Spaghetti "all'Amatriciana" > Limited availability <
  - o Garnished with Romano cheese and Fresh Black Pepper.
  - o **Ask** for spicy sauce.
  - **Ask** for Extra spicy on the side.
- Spaghetti Carbonara > Limited availability <
  - o Garnished with Fresh Black Pepper.
  - o **Ask** for Extra Romano cheese on side.
  - Tagliatelle with Lemon Ham Sauce > Limited availability <
    - o Change Tagliatelle with Spaghetti
    - o Garnished with Fresh Lemon, Parsley and Extra Virgin Olive Oil.

#### Our Lasagna:

- Lasagna Northern Italian Style (Lasagna alla Bolognese) > Limited availability <
  - Ask for Extra Parmesan cheese on side.

## Fish Options

#### Our Pasta:

- Caserecce with Shrimps and Pistachios and Cherry Tomatoes.
  - o *Garnished* with Pistachios, Parsley, Extra Virgin Olive Oil.
    - o **Ask** for Extra spicy on side.
- Spaghetti with Clams

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- o Garnished with Parsley, Extra Virgin Olive Oil.
- o Ask for Extra spicy on side.
- Tagliatelle with Lemon Shrimp Sauce > Limited availability <</p>
  - Change Tagliatelle with Spaghetti
  - o Garnished with Fresh Lemon, Parsley and Extra Virgin Olive Oil.
- Bowtie with Creamy Shrimps Sauce > Limited availability <
  - o **Change** Bowtie with Penne or Tagliatelle.
  - o Garnished with
- Spaghetti with Mussels
  - o Garnished with Parsley, Extra Virgin Olive Oil.
  - o Ask for Extra spicy on side.
  - Penne with Tomato, Tuna and Black Olives
    - o *Change* Penne with Spaghetti.
    - o Garnished with Parsley, Extra Virgin Olive Oil.
    - o **Ask** for Extra spicy on side.
- Spaghetti with Sardines
  - o Garnished Parsley, Extra Virgin Olive Oil.
  - o **Ask** for Extra spicy on side.

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## Desserts

- Cannoli Small Shells (4 pieces)
- Tiramisu
  - o NOT available for delivery
  - Panna Cotta (flavors subject to availability):
    - o Vanilla (garnished with berry mix)
    - o Chocolate (garnished with Ricotta Cream and Chocolate Syrup)

## Water and soft drinks

- Sanpellegrino<sup>®</sup> Sparkling Water
- Sanpellegrino<sup>®</sup> Limonata (lemon soda)
- Sanpellegrino<sup>®</sup> Aranciata (orange soda)
- Sanpellegrino<sup>®</sup> Aranciata Rossa (blood orange soda)
- Still water
- CocaCola<sup>®</sup>
- Diet Coke®
- Dr-Pepper<sup>®</sup>

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Our food is freshly prepared in small kitchens that handle various ingredients and common allergens including (and not limited to) wheat, peanuts, soy, tree nuts, milk, eggs, fish, and shellfish. Our counters and kitchens are busy places using shared equipment to prepare, store, and handle multiple ingredients. While we take precautions, there is always a possibility that different food products will come into contact. We cannot guarantee any of our recipes or drinks are allergen-free. Our items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

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