



## TO GO MENU

### Típiche PIZZE e FOCACCE Italiane

*Traditional Italian Recipes made with Whole Grain Flour, Extra Virgin Olive Oil and Long Leavening Dough, cooked in our BRICK OVEN using our Special Italian Wood Simply... Light and Digestible*

#### FOCACCE:

<b>FOCACCIA CLASSICA</b>	topped with Salt and Rosemary	\$7,00
<b>FOCACCIA GARLIC</b>	topped with Salt, Rosemary, Pepper and Garlic	\$9,00
<b>FOCACCIA PROSCIUTTO E FORMAGGIO</b>	filled with Parmesan and Prosciutto-Cotto	\$11,00

#### PIZZAS:

<b>MARINARA</b>	Tomato Sauce, Garlic, Oregano, Extra Virgin Olive Oil	\$9,00
<b>MARGHERITA</b>	Mozzarella, Tomato Sauce, Extra Virgin Olive Oil, Basil	\$9,50
<b>NAPOLETANA</b>	Mozzarella, Tomato Sauce, Anchovies, Extra Virgin Olive Oil, Basil	\$10,00
<b>ROMANA</b>	Mozzarella, Tomato Sauce, Anchovies, Capers, Extra Virgin Olive Oil, Basil	\$10,50
<b>PUGLIESE</b>	Mozzarella, Tomato Sauce, Onions, Black Olives, Extra Virgin Olive Oil, Basil	\$11,00
<b>VEGETARIANA</b>	Mozzarella, Tomato Sauce, Dry Tomatoes, Carrots, Onions, Capers, Olives, Extra Virgin Olive Oil, Basil	\$11,50
<b>TONNO e CIPOLLA</b>	Mozzarella, Tomato Sauce, Tuna, Onions, Extra Virgin Olive Oil, Basil	\$12,00
<b>CARCIOFI</b>	Mozzarella, Tomato Sauce, Artichokes, Extra Virgin Olive Oil, Basil	\$12,50
<b>FUNGHI</b>	Mozzarella, Tomato Sauce, Fresh Mushrooms, Extra Virgin Olive Oil, Basil	\$13,00
<b>FUNGHI e CARCIOFI</b>	Mozzarella, Tomato Sauce, Fresh Mushrooms, Artichokes, EVO Oil, Basil	\$13,50
<b>PROSCIUTTO COTTO</b>	Mozzarella, Tomato Sauce, Prosciutto-Cotto Ham, EVO Oil, Basil	\$14,00
<b>PROSCIUTTO COTTO e FUNGHI</b>	Mozzarella, Tomato Sauce, Prosciutto-Cotto Ham, Fresh Mushrooms, Extra Virgin Olive Oil, Basil	\$14,50
<b>BIANCA NEVE</b>	Mozzarella, Ricotta, Sausage, Extra Virgin Olive Oil, Basil	\$14,50
<b>QUATTRO FORMAGGI</b>	Mozzarella, Gorgonzola, Goat Cheese, Parmigian Extra Virgin Olive Oil, Basil	\$14,50
<b>DIAVOLA</b>	Mozzarella, Tomato Sauce, Spicy Salami, Red Hot Chili Pepper, EVO Oil, Basil	\$15,00
<b>SALSICCIA</b>	Mozzarella, Ricotta, Tomato Sauce, Sausage, Extra Virgin Olive Oil, Basil	\$15,00
<b>BOSCAIOLA</b>	Mozzarella, Tomato Sauce, Sausage, Fresh Mushrooms, EVOO, Basil	\$15,00
<b>CAPRICCIOSA</b>	Mozzarella, Tomato Sauce, Prosciutto-Cotto Ham, Fresh Mushrooms, Artichokes, Extra Virgin Olive Oil, Basil	\$15,50
<b>CALZONE</b>	Stuffed with Ricotta, Prosciutto-Cotto Ham, Fresh Mushrooms, Artichokes Topped with Tomato Sauce and Extra Virgin Olive Oil	\$16,00

### Típiche INSALATE Italiane

*Our Salads are dressed with a Daily-made "Vinaigrette", composed of Extra-Virgin Olive Oil, Modena Balsamic Vinegar and Salt. This is the way we dress Salads in Italy.*

<b>MILANO</b>	Arcadian Salad, Red Onion, Tomatoes, Parmesan Cheese	\$9,00
<b>MANZONI</b>	Arcadian Salad, Dry Cranberries, Dry Tomatoes, Carrots, Parmesan Cheese	\$10,00
<b>NAVIGLIO</b>	Baby Arugula, Arcadian Salad, Tuna, Capers, Red Onion, Tomatoes	\$11,00
<b>DUOMO</b>	Baby Spinach, Baby Arugula, Garbanzo Beans, Shaved Parmesan, Dry Tomatoes	\$12,00
<b>MONTENAPOLEONE</b>	Baby Spinach, Arcadian Salad, Carrots, Goat Cheese, Olives, Shaved Parmesan and Walnuts	\$13,00
<b>LA SCALA</b>	Arcadian Salad, Prosciutto-Cotto Ham, Crumbled Goat Cheese, Dry Cranberries, Walnuts	\$14,00



## TO GO MENU

### Tipici RISI Italiani

*Made with best Italian Rice and Home-made Recipes*

<b>RISOTTO AL SALTO Classico</b>	Crispy Saffron Risotto-Cake, topped with Parmesan Cheese	\$9,00
<b>RISOTTO AL SALTO ai FUNGHI</b>	Crispy Saffron Risotto-Cake, topped with Fresh Mushroom Tomato Sauce	\$10,00
<b>RISOTTO AL SALTO ai CARCIOFI</b>	Crispy Saffron Risotto-Cake, topped with Artichoke Tomato-Sauce	\$11,00
<b>ARANCINO di RISO Classico</b>	Deep Fried Rice-Ball of Saffron Risotto stuffed with Mozzarella and topped with Parmesan Cheese	\$12,00
<b>ARANCINO di RISO al Pomodoro</b>	Deep Fried Rice-Ball of Saffron Risotto stuffed with Mozzarella and topped with Tomato-Sauce	\$14,00
<b>ARANCINO di RISO alla Bolognese</b>	Deep Fried Rice-Ball of Saffron Risotto stuffed with Mozzarella and topped with Bolognese Sauce	\$16,00

### POLENTA e GNOCCHI Italiani

*Authentic Italian Recipes dressed with Home-made Sauces*

<b>POLENTA, GORGONZOLA, SALSICCIA</b>	Milanese Style Polenta made with Gorgonzola and dressed with Home-made Sausage Tomato Sauce	\$12,00
<b>POLENTA, GORGONZOLA, FUNGHI</b>	Milanese Style Polenta made with Gorgonzola and dressed with Home-made Fresh Mushrooms Tomato Sauce	\$14,00
<b>POLENTA, GORGONZOLA, CERVO</b>	Milanese Style Polenta made with Gorgonzola and dressed with Home-made Venison Tomato-Sauce	\$16,00
<b>GNOCCHI di PATATE al Pomodoro</b>	Soft Potato Dumplings dressed with Home-made Tomato Sauce	\$14,00
<b>GNOCCHI di PATATE alla Bolognese</b>	Soft Potato Dumplings dressed with Home-made Bolognese Sauce	\$15,00
<b>GNOCCHI di PATATE al Pesto</b>	Soft Potato Dumplings served with Fresh Home-made Pesto Sauce	\$16,00

### Tipici DESSERT Italiani

*Made with Authentic Italian Recipes*

<b>PIZZA DOLCE alla NUTELLA</b>	Sweet 12" Pizza topped with Italian Almonds Chocolate Cream	\$12,00
<b>PIZZA DOLCE all'ARANCIA</b>	Sweet 12" Pizza topped with Orange Marmalade	\$10,00
<b>PIZZA DOLCE alle FRAGOLE</b>	Sweet 12" Pizza topped with Strawberry Jam	\$10,00
<b>TIRAMISU</b>	Traditional Italian Sponge cake soaked in Espresso, topped with Mascarpone Cream and dusted with Cocoa Powder	\$11,00
<b>MOUSSE al CIOCCOLATO</b>	Rich Chocolate Mousse and Zabaione, topped with Chocolate and Cocoa Powder	\$11,00
<b>BOMBOLONE ALLA CREMA</b>	The typical Italian soft fluffy cake filled with a velvety pastry cream and rolled in sugar	\$11,00
<b>DITA di GNOCCO FRITTO</b>	Fingers of Sweet Fried Dough topped with Nutella (or Honey), Sugar and Cocoa	\$10,00

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<b>TOPPINGS / ADDINGS :</b>	We offer Authentic Italian Recipes, but if you need to add some ingredients:	\$2,50
<b>GLUTEN FREE :</b>	If you can't eat Gluten, ask for our 9" gluten free crust.	\$2,50

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*\*\*\*Prices and recipes subject to change, please ask when you order*