



TO GO MENU

Tipiche 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:

FOCACCIA CLASSICA	topped with Salt and Rosemary	\$7,00
FOCACCIA GARLIC	topped with Salt, Rosemary, Pepper and Garlic	\$9,00
FOCACCIA PROSCIUTTO FORMAGGIO	Calzone Style Focaccia filled with Parmesan & Prosciutto Cotto	\$11,00

PIZZAS:

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

Tipiche 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.

MILANO	Arcadian Salad, Red Onion, Tomatoes, Parmesan Cheese	\$9,00
MANZONI	Arcadian Salad, Dry Cranberries, Dry Tomatoes, Carrots, Parmesan Cheese	\$10,00
NAVIGLIO	Baby Arugula, Arcadian Salad, Tuna, Capers, Red Onion, Tomatoes	\$11,00
DUOMO	Baby Spinach, Baby Arugula, Garbanzo Beans, Shaved Parmesan, Dry Tomatoes	\$12,00
MONTENAPOLEONE	Baby Spinach, Arcadian Salad, Carrots, Goat Cheese, Olives, Shaved Parmesan and Walnuts	\$13,00
LA SCALA	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

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

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

Tipici DESSERT Italiani

Made with Authentic Italian Recipes

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

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

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