

TAKEOUT MENU

APPETIZERS

Lamb Speducci 16

Five skewers.

Carpaccio di Tonno 28

Sliced tuna seared on one side, avocado, saffron potato cubes, tomato concasse, sesame cracker ring.

Polpo alla Griglia 27

Grilled Moroccan octopus, romesco sauce, stracciatella di burrata, homemade potato chips.

Manzo e Piadina 25

Beef tartare with capers, shallots, egg yolk dressing, whipped stracchino & chives, crispy caper leaf, cured egg yolk, Klidi's piadina.

Frittura 29

Fried calamari, shrimp, sardines, vegetable julienne, shishito peppers, hot honey & fennel sauce.

Prosciutto e Melone 25

Homemade duck prosciutto, cantaloupe, balsamic vinegar pearls, white fornarina . Add burratina. 5

PIZZA

Prosciutto e Rucola 28

Fornarina bianca, Prosciutto Di Parma, stracciatella di burrata, cherry tomatoes, hazelnut, EVOO.

Calzone 27

Speducci signature porchetta, roasted potatoes, spicy rapini, fior di latte, topped with arugula and shaved parmigiano.

Diavola 27

San Marzano tomato sauce, fior di latte, spicy soppressata, shiitake mushroom, gorgonzola.

Marinara 2.0 30

Pizza rossa served with cantábrico anchovies and burrata.

Ortolana 25

San Marzano tomato sauce, fior di latte, mushroom, zucchini, eggplant, sweet peppers.

PANINI

PROTEINS

Porchetta (12), Breaded Veal (12), Grilled Chicken(12), Grilled Vegetables (12), Striploin Steak (16), Eggplant Parm (12)

TOPPINGS 2 (each)

Provolone, Caramelized Onions, Rapini, Hot Peppers, Sweet Peppers, Sautéed Mushrooms

SALADS

Insalata di Fichi 24

Fresh figs, Belgium endive, sautéed balsamic pearl onions, toasted hazelnuts, shaved ricotta salata, balsamic reduction dressing.

Insalata di Cocomero 23

Elderflower & mint infused watermelon, cucumber, feta cheese, kale, pistachio, blueberry vinaigrette

Insalata Sarda 24

Fregola sarda, roasted cherry tomatoes, red onion, pomegranate, taggiasca olive dust, pomegranate mint dressing.

Insalata Siciliana 27

Shrimp carpaccio, frisée roasted fennel, oranges, celery, venere rice, roasted citrus dressing.

PASTA

Paccheri alla Carbonara di Pesce 35

Paccheri in a classic carbonara sauce, topped with pistachio, seared branzino & shrimps.

Tagliolini al Ragù d'Agnello 33

Tagliolini in a lemon saffron sauce topped with hand cut lamb ragù, garnished with shaved summer black truffle.

Spaghetti Cacio e Pepe con Burratina 30

Spaghetti in a black pepper & pecorino sauce, burratina.

Strozzapreti all' Astice 37

Strozzapreti with fresh lobster, cherry tomatoes, lobster bisque, garlic olive oil, fresh herbs.

GRILL

Chicken Breast 6 oz 18

Boneless Balsamic Chicken leg 16

Speducci House Made Sausage (2) 16

Frenched Lamb Chops (3) 33

Bone-in Veal Chop 14 oz 45

Bone-in Pork Chop 12 oz 30

Strip Loin 14 oz 60

Filet Mignon 8 oz 55

Ribeye 16 oz 85

SIDES

Grilled vegetables 16

Crispy smashed fingerling potatoes 16

Cacio e pepe fries 16

Truffle fries 16

Corn ribs 16

Sautéed garlic Rapini 16