

# TAKEOUT MENU

## ANTIPASTI

**SPEDUCCI** *Five skewers, lamb or chicken.* 15

**CROSTONE ALLA 'NDUJA** *Fresh ricotta, house made 'nduja, fried eggplant, house made sourdough.* 22

**PIADINA ROMAGNOLA** *Traditional Italian flat bread, sliced culatello, stracchino, fresh arugula, crushed pistachio.* 25

**FRITTURA** *Fried calamari, shrimp, sardines, vegetable julienne, sweet chili sauce.* 29

**SALUMI E FORMAGGI** *Award winning salumi, premium imported cheeses, house made bread, garnishes.* 45 / 75

## INSALATE

**CAPRESE E MELONE** *Heirloom tomato, fresh cantaloupe, stracciatella, Speducci EVOO.* 25

**PANZANELLA DI MARE** *Calamari, shrimp, B.C. mussels salad tossed with house made sourdough croutons, ripe heirloom tomato, cucumber, & red onion.* 27

**BELGA E FAGIOLINI** *Green beans and potato tossed with Belgian endive, cherry tomato, pickled red onion, & taggiasca olives, smoked honey & yogurt dressing.* 20

**POLPO E PATATE** *Octopus, potato, grilled zucchini, taggiasca olives, citronette.* 28

**SICILIANA** *Market greens, clementine, fennel, crushed pistachio, ricotta salata, citronette.* 21

**CAVOLO** *Black kale, fresh fig, thinly sliced bresaola, toasted walnut, feta, balsamic vinaigrette.* 23

## PIZZA

**TONNO E CIPOLLA** *Squaquerone, preserved albacore tuna, caramelized sweet onion, toasted pine nuts, fresh basil.* 25

**GENOVESE** *Basil pesto, smoked provola, fresh cherry tomato, sliced culatello, toasted walnuts.* 23

**ORTOLANA** *Fior di latte, mushroom, zucchini, eggplant, sweet pepper, fresh cherry tomato.* 25

**DIAVOLA** *San Marzano tomato sauce, fior di latte, spicy soppressata, peperoncino oil.* 24

**MARGHERITA** *San Marzano tomato sauce, fior di latte, fresh basil.* 21

**FINOCCHIONA** *San Marzano tomato sauce, fior di latte, fennel sausage, caprino, sundried tomatoes, pistachio.* 26

## PASTA

**TAGLIOLINI AL BRANZINO** *European sea bass, fresh lemon zest, garlic, fresh chili, Speducci EVOO.* 27

**CAVATELLI BARESÌ** *Rapini puree, house made Barese sausage, mollica fritta.* 29

**PAPPARDELLE AL BRASATO DI MANZO** *Barolo wine and tomato braised short rib, Parmigiano.* 30

**CASARECCE 'NDUJA E FUNGHI** *House made 'nduja, sauteed shiitake, fresh ricotta, Parmigiano.* 27

**CALAMARATA ALL'ASTICE** *Poached lobster, fresh cherry tomato, fried zucchini, rich lobster bisque.* 35

## PANINI

### PROTEINS

*Porchetta (10), Breaded Veal (10), Grilled Chicken(10), Grilled Vegetables (10), Striploin Steak (15)*

### TOPPINGS 2 (each)

*Provolone, Caramelized Onions, Rapini, Hot Peppers, Sweet Peppers, Sauteed Mushrooms*

## GRIGLIA

*Chicken Breast 6 oz 15  
Boneless Balsamic Chicken leg 12  
Speducci House Made Sausage (2) 12  
Frenched Lamb Chops (3) 30  
Bone-in Veal Chop 14 oz 30  
Bone-in Pork Chop 12 oz 20  
Strip Loin 14 oz 45  
Filet Mignon 8 oz 45  
Ribeye 16 oz 75*

## SIDES

*Fagioli al fiasco 12  
Grilled market vegetables 14  
Truffle fries 14  
French fries 9  
Rapini 12  
Crispy smashed fingerling potatoes 10*