

LUKE PALLADINO

Seasonal Italian Cooking
Catering & Take Away

ANTIPASTI

SALUMI

ONE 8. THREE 12. FIVE 18.

SMOKED SPECK
FINOCCHIONA
PROSCIUTTO "Rotondo"
LINCINI CAPPICOLA PICCANTE
LINCINI SOPPRESSATA PICCANTE
LARDO

FORMAGGI

CHEF'S ARTISAN CHEESE SELECTION
ONE 6. THREE 11. FIVE 17.

TRUFFLED GRISSINI

Breadsticks Brushed with White Truffle Butter,
Grated Parmigiano & Wrapped in Prosciutto
4 pieces 12.
6 pieces 18.

COLD

ASSORTED OLIVES

Marinated with Citrus & Fennel 7.

PEPPERS ALLA NONNA

Garlic, Capers & Tuscan Olive Oil 7.

ZUCCA IN AGRODOLCE

Sweet & Sour Sicilian Style Butternut Squash
with Toasted Garlic, Vinegar & Mint 8.

HOT

CACIOCAVALLO SCALOPPINE

Sicilian Cow's Milk Cheese Sautéed with
Tosted Garlic, Mint & Sambuca 11.

MUSHROOM & TALEGGIO CREPPELLE

Baked Taleggio Cheese & Wild Mushroom Crepe,
25 Year Old Balsamico 13.

SAUSAGE POLENTA "PASTICCIATA"

Baked Sausage Polenta
with Melted Gorgonzola & Crisp Sage 10.

FRITTI

CALAMARI

Cherry Pepper Aioli 10.

CAULIFLOWER

Lemon Tempura Batter, Tossed with
Pecorino Cheese, Parsley & Red Pepper Flakes 10.

ARANCINI

Crisp Risotto Fritters Filled with
Truffled Sottocenere Cheese & Scallions 12.

BEVERAGES

SANTA LUCIA STILL WATER
SANTA LUCIA SPARKLING WATER
6.

COKE / DIET COKE / SPRITE
2.5

BOYLAN: GINGER ALE / BIRCH BEER / CREAM SODA
2.75

ZUPPA & INSALATA

CLASSIC CAESAR

Rustic Crouton & Parmigiano 9.

BARTOLINI FARMS UMBRIAN HEIRLOOM BEAN SOUP

Pancetta & Bartolini Tuscan Oil 8.

ARUGULA SALAD

Grape Tomatoes, Saba Vinaigrette, &
Shaved Parmigiano 9.

HANDCRAFTED PASTA

All of our pastas are hand made daily with organic eggs, or semolina sea salt & water.

DAILY PASTA 19.

LINGUINE ALLE VONGOLE

Sautéed Clams with Garlic, Parsley, Basil & Grape Tomatoes 19.

BUCATINI ALLA CARBONARA "MY WAY"

Guanciale, Sausage, Cracked Pepper, Nutmeg,
Lemon, Eggs, Pecorino Cheese & Parsley 18.

SPAGHETTI ALLA CHITTARA

Lobster "Bolognese", Tomatoes, Cream, Basil,
Tarragon & Crisp Smoked Pancetta 26.

PESCE

SICILIAN MIXED GRILL

Fresh Market Seafood Coated in Oregano Scented Bread Crumbs
with Lemon-Marjoram Sauce & Roasted Vegetables 29.

WHOLE ROASTED FISH

In "Crazy Water" with Ligurian Olives, Grape Tomatoes,
Fingerling Potatoes, Calabrese Chilies, Garlic, Parsley & Marjoram 30.

GRILLED DAILY FISH

Chef's Daily Preparation 28.

CARNE

ORGANIC CHICKEN "ALLA DIAVOLA"

Crisp Marinated Chicken Cooked Under a Brick with Crisp Potato-Pecorino
Cheese Crocchette & Escarole with Pistachios & Golden Raisins 22.

GRILLED BEEF FLAT-IRON "BRACIOLE"

Stuffed with Garlic, Parsley & Pecorino Cheese,
Crisp Fingerling Potatoes, Green Garlic & Broccoli Rabe 29.

VEAL "SALTIMBOCCA"

Roman Style Veal Sirloin Scaloppine Pounded with Prosciutto & Sage,
White Wine Pan Glaze & Farro Polenta 29.

PORK OSSO BUCCO

Herbed Polenta, Rosemary-Citrus Glaze,
Broccoli Rabe & Chestnut Honey Mustard 26.

SIDES 6. Each

CRISP CRUSHED FINGERLING POTATOES WITH GREEN GARLIC
ROASTED SEASONAL VEGETABLES
POTATO-PECORINO CHEESE CROCCHETTE
ESCAROLE WITH PISTACHIOS & GOLDEN RAISINS
PARMIGIANO POLENTA