



## Antica Pesa's Take-out and Delivery Menu

*Available Tuesday-Sunday beginning at 4pm / Delivery through Caviar and Grubhub*

### Featured Menu Items

**Meal for One** \$25 / Insalata Mista plus your choice of one Pasta and one Secondo (half portions each):

- Pasta al Pomodoro, Rigatoni all'Amatriciana or Penne, Pomodoro e Mozzarella
- Arrosto di Manzo or Millefoglie di Melanzane

**Meal for Two** \$60 / Insalata Mista plus your choice of a second Antipasto and either a double portion Pasta or a double portion Secondo finished with two cannoli:

- Calamari Fritti, Caprese or Prosciutto di Parma e Bufala Mozzarella (+\$8)
- Arrosto di Manzo, Millefoglie di Melanzane, Pasta al Pomodoro, Rigatoni all'Amatriciana or Penne, Pomodoro e Mozzarella

**Children's Menu** \$15 / Choice of one Pasta and one Secondo (reduced portions):

- Rigatoni al Burro (pasta with melted butter) or Penne, Pomodoro e Mozzarella
- Calamari Fritti or Pollo Grigliato

**Sweet Box** \$16 / Half portion of Tiramisu and two Cannoli

### Wine & Beer

- **Wine Selections** / Pinot Grigio \$35 | Chardonnay \$29 | Nebbiolo \$39 | Prosecco \$40
- **Beer Selections** / Menabrea Bionda or Menabrea Amber \$7

### Antipasti

- **Caprese** \$12 / Heirloom cherry tomatoes and bufala mozzarella seasoned with EVOO, salt and pepper
- **Calamari Fritti** \$11 / Rice-flour fried calamari served with fresh lemon
- **Insalata Mista** \$10 / Mesclun, cherry tomatoes, carrots and fennel seasoned with EVOO, salt and pepper
- **Prosciutto di Parma e Bufala Mozzarella** \$20 / Prosciutto cured 24 months and fresh bufala mozzarella

### Pasta

- **Cacio e Pepe** \$22 / Parmigiano Reggiano aged 24 months, salty Pecorino Romano and black ground pepper
- **Rigatoni all'Amatriciana** \$20 / Guanciale, San Marzano tomatoes and Pecorino Romano Fulvi cheese
- **Penne, Pomodoro e Mozzarella** \$20 / San Marzano tomato sauce, cream, bufala mozzarella and fresh basil
- **Pasta al Pomodoro** \$15 / Fresh San Marzano tomatoes and basil

### Secondi

- **Millefoglie di Melanzane** \$24 / Fried and breaded eggplant layered with cherry tomatoes and bufala mozzarella served with tomato sauce, a balsamic reduction and a basil emulsion
- **Branzino Grigliato** \$28 / Lightly seasoned grilled branzino served with salad
- **Pollo Grigliato** \$18 / Lightly seasoned grilled chicken breast served with salad
- **Arrosto di Manzo** \$20 / Thinly sliced roast beef topped with a warm red wine demi glacé served with arugula

### Dolci

- **Tiramisu** \$12 / Espresso soaked Savoiardi cookies, mascarpone, bitter chocolate and cocoa powder
- **Cannoli** \$16 / Four cannoli filled with sheep's ricotta, sugar and chocolate shavings served with orange jam