

CALABRESE

Southtake

ANTIPASTI

SAN DANIELE 24 MESI, FICHI DOTTATI 30

prosciutto san daniele 24 months, marinated figs casa barbieri, buffalo mozzarella, walnut crostini

 COZZE IN PADELLA 17

prince edward island mussels, garlic, olive oil, iron skillet

CALAMARI FRITTI 18

basil aioli, marinara

 BRUSCHETTA 9

grilled italian bread, tomatoes, parmesan, olive oil, garlic, fresh basil

 FOCACCIA CALABRESE 15

rosemary, garlic, parmesan, calabrian peppers, marinated pomodoraccio tomatoes

CRAB CAKES 25

jumbo lump crab cakes, baby greens, diced olives, tomatoes, spicy remoulade, basil aioli

CARPACCIO DI TONNO 32

thinly sliced bluefin tuna carpaccio, marinated baby vegetables, frisee lettuce, lemon olive oil dressing, sardinian music bread

POLPETTE E PARMIGGIANO 18

traditional beef meatballs, tomato sauce, parmesan and mozzarella cheese melted au gratin, garlic crostini

INSALATE E ZUPPE

 HOUSE SALAD 13

mixed greens, tomatoes, carrots, beets, cucumbers, kalamata olives, parmesan, croutons

 VEGETABLE MINISTRONE 12

(old country recipe)

 CAESAR SALAD 15

crisp romaine lettuce, parmesan, croutons, luciano's caesar dressing

GRILLED CHICKEN SALAD 19

mixed lettuce, artichokes, bacon, almonds, basil pesto

ZUPPE DEL GIORNO 13

soup of the day

 SPINACH & BEETS SALAD 18

baby spinach, roasted beets, pistachios, blue cheese crumble, balsamic dressing, focaccia croutons

 TOMATO MOZZARELLA 15

heirloom tomatoes, fresh mozzarella cheese, fresh basil, basil pesto

 STEAK SALAD 25

grilled 6 oz. ny strip, field greens, mushrooms, sun dried tomatoes, spring onions, kalamata olives, gorgonzola

 INSALATA DI MARE 22

seafood salad, marinated tomatoes, calabrian peppers, cannellini beans, mixed greens, lemon juice, olive oil

BRUNCH

UOVA COLOMBO 16

grilled rustic italian garlic bread, provolone, bacon, two poached eggs, basil pesto

TORTA RUSTICA 16

puff pastry quiche, asparagus, sautéed onions, bacon, mozzarella, bell pepper salsa, seasonal fruit

FRITTATA DEL FATTORE 16

italian-style folded omelet, wild mushrooms, chicken, bell peppers, mozzarella, walnut crostini

UOVA CON BISTECCA 25

grilled 6 oz. prime ny strip, two over easy eggs, mixed greens, mushrooms, kalamata olives, spring onions, sun dried tomatoes, blue cheese dressing

SALSICCIA PEPERONI E PATATE 18

slow cooked banana peppers and scrambled eggs, jimmy sausage, diced tomatoes, roasted potatoes

DOLCEZZA DI PANE CAMELLATO 19

cinnamon sugar caramelized bread pudding topped with strawberry, chantilly cream, anglaise sauce

FROM THE BAR

MIMOSA \$8

BLOODY MARY \$8

CARAJILLO \$8

BERGAMOTTO MIMOSA \$8

mimosa with italian citrus soda

 **Vegetarian**

 **Gluten Free**

PIZZE

from our neapolitan brick wood burning oven

QUATTRO FORMAGGI CON POMODORI ARROSTO, SALSICCIA E PINOLI 24 four cheeses, roasted tomatoes, italian sausage, pine nuts	PEPERONCINI SALSICCIA E CIPOLLOTTO 25 tomato sauce, mozzarella cheese, crumbled sweet italian sausage, braised leeks, spicy calabrian peppers	 MARGHERITA CON MOZZARELLA DI BUFALA 22 fresh san marzano tomatoes, buffalo mozzarella, fresh basil
CAPRICCIOSA CLASSICA 25 tomato sauce, mozzarella, pepperoni, mushrooms, artichokes, black olives, smoked ham	POLLO AL PESTO E POMODORACCIO 25 mozzarella, chicken marinated in basil pesto, pomodoraccio tomatoes, calabrian peppers	

PRIMI

all of our pasta is freshly made in-house with imported italian molino pasini organic flour

TAGLIERINI PEPATI CON GAMBERI 28 black pepper linguine, sautéed shrimp, sun dried tomatoes, arugula, mascarpone, white wine	 FETTUCINE CON ASPARAGI 22 fettuccine, asparagus, sun dried tomatoes, fresh basil, lemon butter	ORECCHIETTE ALLA CALABRESE 25 ear shaped pasta, broccolini, crumbled italian sausage, calabrian peppers, touch of marinara
 GNOCCHI GRATINATI 25 potato dumplings, shiitakes, fresh basil, truffles, blue cheese gratin	LASAGNA BOLOGNESE 23 family recipe	RIGATONI CON POLLO 25 rigatoni, shaved chicken, corn, peas, tomatoes, white wine sauce, parmesan cheese, gratin
RAVIOLO APERTO AL SALMONE 29 folded pasta sheet, sautéed salmon, julienne vegetables, tomatoes, olive oil, roasted garlic, basil pesto	BUCATINI ALLO SCOGLIO 40 hollow spaghetti, sea scallops, mussels, shrimp, clams, calabrian peppers, fresh tomatoes, basil, touch of marinara	FETTUCINE VERDI AL GRANCHIO 39 spinach fettuccini pasta, jumbo lump crab meat, red bell peppers, basil, creamed saffron sauce
CACIO E PEPE ALLA GRICIA 28 hollow spaghetti, guanciale cured pork cheeks, aged sardinian pecorino cheese, craked black pepper	TAGLIERINI NERI ALL'ARAGOSTA 50 squid ink infused linguine, 2 sautéed lobster tail halves, fresh tomato, basil, olive oil, garlic, calabrian pepper, vodka sauce	CANNELLONI DI POLLO E SALSICCIA 26 rolled sheet pasta stuffed with ground chicken breast, spicy sausage and fontina, roasted red pepper alfredo, basil pesto

SECONDI

CHICKEN PARMIGIANA 25 breaded chicken breast, tomato sauce, mozzarella, angel hair, marinara	CIOPPINO DI MARE 39 seafood stew, shrimp, scallops, white fish, mussels, crab claws, clams, toasted garlic crostini	 SALMONE ALL'ANETO 32 grilled salmon, green beans, calabrian peppers, fingerling potatoes and dill sauce
CERNIA IN CROSTA DI AGRUMI 46 rosemary, lemon zest crusted chilean sea bass, cauliflower mousse, grilled asparagus, spicy orange sauce	 EGGPLANT PARMESAN 23 crispy layers of golden eggplant, ricotta, mozzarella, fontina	SCALOPPINE ALLA PARMIGIANA 38 veal scaloppini lightly breaded, tomato sauce, fettuccine creamed truffle sauce
 BRANZINO CON SPINACI 42 grilled mediterranean sea bass, white wine, lemon, diced tomatoes, jumbo lump crab meat, sautéed spinach, cherry tomatoes	OSSOBUCO DI MAIALE CON SCALOGNO ARROSTO E POLENTA 40 bourbon braised pork shank, sautéed shallots, mushrooms, gorgonzola polenta	