

## SPUNTINI

### ALICI SOTT'OLIO 5

Cured white anchovies, olive oil & balsamic (GF)

### OLIVE MISTE 5

Marinated mixed olives, fennel, chillies, orange (GF)

### PANE RUSTICA 5

Rustic focaccia bread with olive oil & rosemary, served with house preserves

## ZUPPA'S

### ZUPPA DI POMODORO 10

"Quince style" Tomato soup, basil, olive oil, Crouton (GF)

### MINISTRONE 10

Bean and vegetable soup from Tuscany, Parmigiano Reggiano (GF)

**TAKE ME HOME - TAKEOUT**

# LA CUCINA

by Quince

**FRESH - SEASONAL - LOCAL**

## INSALATI

### INSALATA MISTO 10

Romaine lettuce, tomatoes, olives, red onion, Shallot/Champagne vinaigrette

### INSALATA CESARE 17

Classic Caesar salad, house made dressing, crispy capers, anchovies, radicchio, arugula, focaccia crouton, Parmigiano Reggiano  
- Add dbl smoked bacon \$5

### BURRATA 25

Fresh Grass fed Italian style Buffalo milk cheese from Wisconsin, Malden salt, heirloom tomatoes, olive oil, basil, arugula, pesto, nuts, focaccia crouton, balsamic reduction (GF)

## ANTIPASTI

### FRITTURA DI CALAMARI 19

Crispy fried calamari, served with garlic aioli

### ARANCINI 14

Deep fried, seasonal risotto balls, served with tomato sauce, pesto, nuts, Parmigiano Reggiano

### BRUSCHETTA 13

Fresh tomatoes, garlic, red onion, Parmigiano Reggiano, olive oil, balsamic reduction, grilled bread

### PURPLE BRUSSELS 15

House Specialty, lightly fried brussels sprouts, pepperoncino chili, olive oil, lemon, soy sauce (GF)

### CARCIOFI 15

Crispy fried artichoke hearts, Parmigiano Reggiano, Truffle oil, nuts, romesco sauce

#### PLEASE NOTE:

- ORDERS MUST BE PLACED BEFORE 5PM WITH PICKUP FROM 5-6:30PM ONLY.
- PLEASE CALL AND SPEAK TO US TO PLACE YOUR ORDER, WE CANNOT ACCEPT VOICEMAIL ORDERS.
- NO PIZZA TAKEOUT AT THIS TIME.

Please let us know if you are Gluten free or have any other allergies

# PASTA

## **LASSAGNE AL CAVOLFIORE 25**

*Smoked cauliflower, spinach, Ricotta, cream, greens, almond pesto, Smoked Provolone, mushrooms, garlic, Parmigiano Reggiano*

## **ORECCHIETTE 25**

*"Little Ear" pasta, grilled Italian sausage, red onion, rapini, roasted garlic, Parmigiano Reggiano, Vino Bianco, Smoked paprika*

## **PUMPKIN GNOCCHI 25**

*House made Gluten free Potato & Pumpkin gnocchi, brown butter, sage, Amaretti (Almond) crumbs, Parmigiano Reggiano*

## **BOLOGNESE 25**

*House made beef, pork & bacon ragu, tomato sauce, arugula, Parmigiano Reggiano, served with spaghetti*

"GOOD FOOD  
TAKES TIME."

# SECONDI

*"These are served with roasted lemon potatoes and chefs selection of vegetables." (unless stated otherwise)*

## **FRIED CHICKEN SCALLOPINI 29**

*Savoury crusted fried Chicken breast medalions, Giardiniera (pickled vegetables), Spicy Bomba sauce smashed potatoes*

## **PESCE DEL GIORNO 37**

*Pan seared Mediterranean Sea Bass "Branzino" served with seasonal twist*

## **EGGPLANT BRACIOLE 29**

*Grilled and baked eggplant stuffed with Provolone and Ricotta, house tomato sauce, basil, baked on a hot plate with roasted potatoes and greens, topped with Parmigiano Reggiano*

## **VITELLO DI MARSALA 38**

*Veal scallopini, porcini mushrooms, truffle oil, cream, Parmigiano Reggiano, olive oil, Marsala wine*