



Take Out Menu

All items are served with homemade bread

~ APPETIZERS ~

SAUSAGE & PEPPERS

Grilled Italian Sausage, Bocconcini Cheese, Roasted Bell Peppers, Red Onion, Basil, Garlic Tomato Sauce & Wild Arugula \$18

MOZZARELLA & HEIRLOOM TOMATOES

Buffalo Mozzarella, Heirloom Cherry Tomatoes & Pesto Sauce \$18

~ SALADS ~

With Chicken or Shrimp add \$6

FETA & STRAWBERRY SALAD

Baby Greens Tossed with Feta, Strawberries, Shaved Almonds.
Balsamic Vinaigrette Served on the Side \$14

HOUSE SALAD

Baby Greens Tossed with Hearts of Palm, Cherry Tomatoes and Kalamata Olives. Prosecco Vinaigrette Served on the Side \$14

CAESAR SALAD

Romaine Lettuce, Shaved Parmigiano, Garlic Crostini.
Homemade Caesar Dressing Served on the Side \$13

Make it an ANTONELLI Cucumbers, Olives, Red Onion, Tomatoes ADD \$3

~ PASTA ~

PENNE ALFREDO

Penne Pasta Sautéed with Alfredo Sauce \$20
With Chicken or Shrimp add \$6

PENNE PESTO

Penne Pasta Sautéed with Homemade Pesto Sauce \$20
With Chicken or Shrimp add \$6

RIGATONI & SAUSAGE

Rigatoni Pasta Sautéed with Sausage, Peppers, Red Onion & Garlic
Tomato Sauce \$26

BUTTERNUT SQUASH RAVIOLI

Homemade Butternut Squash Raviolis; Served with Brown Butter Sage &
Lightly Spicy Marinara Sauce; Topped with Shaved Parmigiano & Fried
Sage (traces of pine nuts & walnuts) \$25

SHORT RIB RAVIOLI

Homemade Short Rib & Ricotta Raviolis; Topped with a Gorgonzola
Cream Sauce, Garnished with Wild Arugula \$24

RIGATONI & MUSHROOM

Rigatoni Pasta Sautéed with Mushrooms, Garlic & White
Wine Sauce \$22

~ENTREES~

SALMON & CIDER MUSTARD SAUCE

Pan Seared Salmon Drizzled with an Apple Cider Mustard Sauce, Topped with an Apple, Fennel, Celery Leaf Salad; Served with Fingerling Potatoes Sautéed with Smoke Pancetta (Italian bacon) & leeks \$37

CHICKEN PARMIGIANO

Breaded Chicken Breast Topped with Tomatoes, Basil, Melted Mozzarella & Parmigiano; Served with Patate al Parmigiano, Farmer's Market Vegetables \$33

LAMB CHOPS

Grilled New Zealand Lamb Chops, Deep Fried Baby Artichokes, Drizzled with a Balsamic Mint Reduction; Served with Sautéed Spinach, Patate al Parmigiano \$48

FILET MEDALLIONS

Grilled Filet Medallions, Topped with a White Wine Caper Sauce; Served with Patate al Parmigiano, Farmer's Market Vegetables \$48

~DESSERT~

CHOCOLATE BOX

Dark Chocolate Box Filled with Zabaione and Fresh Fruit \$15

LOPERA'S TIRAMISU

Mascarpone Cheese Whipped with Rum, Layers of Ladyfingers Soaked in Illy Espresso, Mocha & Crème Anglaise Sauce \$13