

Current curbside take-out, prepared foods and grocery offerings.

Call 845.876.7200 to place your order. We're open 5:00-9:30 Sunday- Thursday, and 5:00-10:30 Friday and Saturday.

We will be accepting credit card payments exclusively.

Please have your credit card number handy when you call to place your order.

curbside take out menu

cocktails

8oz 21 (serves 2) / 16 oz 39 (serves 4) *bottled without ice*

witchcraft, knob creek, strega, ginger, lemon

Market Street negroni, gin, campari, sweet vermouth

ginger margarita, tequila, triple sec , ginger, lime

appetizers

stracciatella soup: chicken broth, eggs, parmesan cheese, kale 9

baked marinated olives, chunks of parmesan, balsamic vinegar 10

grass fed beef meatballs, tomato sauce 13

eggplant parmigiana, mozzarella, tomato, basil, oregano 14

salads

baby greens, sherry shallot vinaigrette 10

caesar, anchovy creamy dressing, focaccia croutons 13

mozzarella, avocado, prosciutto, baby greens 15

organic lacinato kale salad, Tuscan pecorino, currants, pine nuts 14

heirloom tomatoes, arugula, burrata, basil, balsamic 15

pizza

Neapolitan style, wood burning brick oven, DOP tomato, fresh mozzarella

MARGHERITA mozzarella, tomato, oregano, basil 18

CAPRINA fig-rosemary spread, Coach Farm goat cheese, pear, arugula, truffle oil 19

PARMA prosciutto, arugula, tomato, mozzarella 18

PANUOZZO sausage, tomato, hot pepper, mozzarella 18

ROBBIOLA robiolina cheese filled pizza, truffle oil, sea salt 19

pasta *gluten free and whole wheat available +3*

penne puttanesca, olives, capers, garlic, parsley, spicy tomato 19

rigatoni, sausage, peas, cream, tomato, pepper flakes 20

porcini ravioli, roasted tomatoes, olive oil, basil 21

fusilli col buco, Bolognese, olive oil, ricotta 20

linguine, shrimp, garlic, jalapeño, tomato, olive oil 23

small linguine and tomato 12

main dishes

slowly baked salmon, corn pudding, cherry tomato vinaigrette 29

chicken parmigiana, linguine tomato sauce 27

pork tenderloin scaloppini, lemon, white wine, capers, gigante and summer beans 27

grass fed aged ribeye steak (14 oz), rosemary fries, herb-cornichon aioli 39

organic quinoa bowl, summer beans, peas, kale, tahini dressing 19.5

add chicken 8 salmon 10 shrimp 10

sides

white gigante beans 7

rosemary fries, herb cornichon aioli 7

wood oven roasted summer beans, pistachio-sesame gremolata 8

corn pudding, lime, cayenne 8

desserts

Italian ricotta cheesecake 8

tirami su 8

flourless chocolate cake 8

biscotti (12 pieces) 5

prepared foods

Take Market Street home with you!

A selection of prepared foods to be re-heated or consumed tomorrow or the next!

House made focaccia, rosemary, sea salt (13x9 pan) \$5

Focaccia "nonna," mozzarella, tomato, basil, oregano (13x9 pan) \$12

Vegetable Minestrone with white beans (quart) \$13

Lasagna Emiliana, meat ragu, bechamel, tomato, parmesan (13x9 ready to cook pan) \$30

Eggplant Parm, basil, oregano, tomato, mozzarella (13x9 pre-baked pan) \$29

Meatballs and tomato sauce (8) \$14

Curry chicken salad, golden raisins, coconut, almonds, red pepper, cilantro (1 lb) \$10

Marinated salmon (2 fillets) \$28

Tomato sauce (quart) \$12

Bolognese sauce, beef, pork, tomato (quart) \$14

Rigatoni sausage sauce (quart) \$14

Puttanesca sauce, garlic, tomato, capers, olives, parsley (quart) \$14

grocery items

dozen organic eggs \$4

chicken stock (quart) \$8

one bunch of kale \$6

two avocado \$5

bag of mesclun greens \$6

bag of romaine lettuce \$6

four lemons \$4

four limes \$4

large can of San Marzano tomatoes \$10

half pound of prosciutto \$14

one pound of grated parmesan \$22

one pound block of parmesan \$20

four red onions \$5

pint of pre peeled garlic \$9

organic oat milk (quart) \$8

twelve frozen porcini ravioli \$8

aged balsamic (500 ml) \$44

extra virgin olive oil, Barbera, Sicily (1 liter) \$26

extra virgin olive oil, (3 liter) \$36

toilet paper (1 roll) \$2

marinated olives (pint) \$6

Our full wine list, beer, as well as bottles of spirits are all available at LIQUOR STORE PRICING!

We will also be updating and adding to our prepared foods and grocery lists regularly, make sure to check back