

## LOCKDOWN @RIPIENA

### COOKED BY RIPIENA

Cooked pasta will be available for take-away between 5PM and 8PM during the lockdown. To order ahead, just call, or otherwise place your order in store.

#### **CAVATELLI DI SALSICIA \$23**

A short, egg based pasta served with a slow cooked pork Sausage and pork shoulder sauce.

#### **CASARECCE ALLA NORMA \$20**

From Sicily, Norma is made is made using San Marzano tomato sauce, fried eggplant, and basil. Served with an egg-free pasta.

#### **TORTELLINI DI BOLOGNA \$27**

Classic Tortellini di Bologna made with pork loin, Prosciutto Crudo di Parma, Mortadella di Bologna, Parmigiano, and nutmeg cooked in a cream and Parmigiano sauce.

#### **CAPPELLACCI AI PORCINI \$25**

A large filled pasta, folded by hand and filled with a mixture of local fresh mushrooms, porcini mushrooms, and truffle. Cooked and served in butter and topped with parmigiano.

#### **PLIN ALL'NDUJA \$24**

A Ripiena Creation. Agnolotti del plin gets its name from the regional dialect for "pinch," which is how you made the pasta. Filled with spicy nduja, ricotta and pecorino and served in a butter sauce.

#### **TAGLIATELLE ALLA BOLOGNESE \$20**

The real Bolognese. Our Ragù alla Bolognese is made following the traditional recipe registered at the Chamber of Commerce of Bologna, Italy.

#### **SPAGHETTI POMODORO \$18**

Pomodoro San Marzano IGT, fresh Picadilly Tomatoes and the Lucariello yellow tomato, the most simple yet complex tomatoes sauce you've ever had.

#### **PUTTANESCA \$18**

Taggiasche olives, melted anchovies, and capers cooked in a rich tomato sauce.

### COOKED AT HOME

#### OVEN-READY

Ready to go in the oven when you get home.

#### **LASAGNA ALLA BOLOGNESE \$30 2PAX / \$50 4PAX**

Sheets of fresh, egg pasta layered between béchamel and traditional Bolognese sauce.

#### **LASAGNA VEGETARIANA \$25 2PAX / \$40 4PAX**

A traditional vegetarian lasagne from Bologna. Sheets of fresh, egg pasta layered with ricotta and spinach.

#### SOCIALLY DISTANT PASTA PARTY PACKS

A pack containing everything you need to cook the pasta yourself at home.

#### **BOLOGNESE X FETTUCINE \$17.50 2PAX // \$33 4PAX**

Ragu alla Bolognese, paired with fresh egg fettucine.

#### **PESTO X LINGUINE \$16 2PAX // \$30 4PAX**

Fresh basil Pesto alla Genovese and egg linguine.

#### **SUGO DI SALSICIA X CAVATELLI \$17.50 2PAX // \$33 4PAX**

A slow-cooked ragu with pork shoulder and sausages, paired with cavatelli – a short, egg pasta.

#### **NORMA X CASARECCE \$15 2PAX // \$28 4PAX**

From Sicily, Norma is made is made using San Marzano tomato sauce, fried eggplant, and basil. Paired with an egg-free pasta.

#### **PUTTANESCA X TONARELLI \$15 2PAX // \$28 4PAX**

Taggiasche olives, melted anchovies, and capers cooked in a rich tomato sauce, paired with tonarelli pasta.

#### **POMODORO X TONARELLI \$15 2PAX // \$28 4PAX**

A slow-cooked three-tomato sauce, paired with tonarelli pasta.

#### **CACIO E PEPE X TONARELLI \$14.5 2PAX // \$29 4PAX**

A creamy, peppery sauce made using just Pecorino Romano DOP, Parmigiano Reggiano DOP, and pepper. Paired with tonarelli.

#### **CARBONARA X TONARELLI \$16 2PAX // \$32 4PAX**

A creamy sauce made using egg-yolk and Pecorino Romano DOP. The carbonara sauce comes with fresh guanciale to cook at home, and fresh tonarelli pasta.