



(207) 536-0846

<http://www.carhopme.com>

# Leeward Lunch

**\*\* All prices reflect actual menu prices.  
CarHop does not charge this vendor  
any commissions or fees on your  
order(s) \*\***

## Lunch Menu

Rigatoni	\$15.00
<i>freshly extruded pasta with beef and pork Ragu Bolognese</i>	
Squash Tortelli	\$14.00
<i>with brown butter &amp; sage.</i>	

## Desserts

Chocolate-Orange Gelato	\$10.00
<i>One pint.</i>	
Elderberry Frozen Yogurt	\$10.00
<i>One pint.</i>	
Poached Peach Sorbetto	\$10.00
<i>One pint.</i>	

## Pasta Shop

Squash Tortelli	\$15.00
<i>Roasted futsu squash, ricotta, parmigiano-reggiano, lemon zest, and nutmeg. 12oz</i>	
Fresh Rigatoni	\$7.00
<i>Hometown hero. 10oz.</i>	
Ricotta Gnocchi	\$13.00
<i>Fan fave. We make it fresh then freeze it, you cook it from frozen. Enough for two.</i>	
Gluten-Free Ricotta Gnocchi	\$14.00
<i>We can't believe it's not gluten! We make it fresh then freeze it, you cook it from frozen. Enough for two.</i>	

## Frozen Sauces

Smoked Lamb Ragu	\$15.00
<i>Ingredients: tomato, red wine, North Star Sheep Farms lamb, fennel, rosemary. One pint.</i>	
Amatriciana	\$12.00
<i>As the Romans Do. One pint. Frozen. Ingredients: tomato conserva, cured pork belly, red onion, garlic, chili flake, butter.</i>	
Beef & Pork Bolognese	\$13.00
<i>That slow-cooked meat ragu of cozy home fame. One pint. Frozen. Ingredients: beef, pork, tomato, celery, carrot, onion, garlic, white wine, tomato, milk.</i>	
Vodka Sauce	\$9.00
<i>A creamy tomato sauce with just the tiniest kick. Frozen. Ingredients: tomato, garlic, onion, cream, vodka, chili flake.</i>	
Cacio e Pepe	\$9.00
<i>Your ideal cacio e pepe dish is but a half pint away. Ingredients: Tellicherry black peppercorns, Pecorino-Romano, and Parmigiano-Reggiano. Frozen.</i>	
Pomodoro	\$7.00
<i>A classic tomato sauce, cooked low and slow. Frozen. One pint. Ingredients: tomato, onion, extra</i>	

virgin olive oil, salt (vegan)

## **Wine, Beer, and the Like**

Dead Ringer \$22.00

*Rye, Cynar 70, Dry Curaçao, Pineapple Gomme: a little brooding, a little fruity. Shake gently and serve on the rocks. Each bottle is two servings.*

Negroni \$20.00

*Gin, campari, vermouths. Each bottle is two servings!*

Cantina Martinelli "Il Gigante" \$25.00

Soave 2019

*Not your granny's garganega! (No offense, we really love our grandmas.) But what we mean to say is: characterless swill of the Veneto, this is not. This is a soft and waxy white with a slightly fuller body, notes of toasty almond, and a lush, peachy depth.*

Miller High Life Pony \$1.50

*For when you just want a few sips. 7oz.*

Allagash White \$7.00

*Maine's most famous Belgian. 12oz.*

Graft "Farm Flor" Dry Cider \$8.00

*Tart and earthy! 12oz can.*

Mountain Valley Sparkling \$8.00

Water

*A tall drink of (sparkling) water. 750ml.*

Diet Coke \$4.00

Coke \$4.00

## **Pantry Staples**

Grated Parmigiano-Reggiano \$6.00

*Cheese it!! 4oz.*

Grated Pecorino \$6.00

*Cheese it!! 4oz.*

Whole Calabrian Chiles in Oil \$5.00

*A great way to spice up any pasta/life in general. Half pint.*