

Spring Menu

Antipasti

Mozzarella Fresca con Prosciutto san Daniele & Verdure - 15
Housemade mozzarella with San Daniele prosciutto and seasonal vegetables.

Polipo Grigliato con Arugula - 13
Grilled octopus served over an arugula and fennel salad with a lemon vinaigrette.

Timballo di Melanzane - 10
Thinly sliced eggplant layered with fresh tomato sauce, housemade mozzarella and Grana Padano cheese then finished in the oven and served over sautéed arugula.

Zuppa

Zuppa del Giorno - 6
Soup of the day.

Insalata

Insalata Mista - Half 4, Full 8
Baby greens topped with walnuts, orange slices, cranberries and shaved pecorino cheese with an orange vinaigrette.

Insalata Romana - Half 5, Full 10
Baby romaine hearts served with gorgonzola cheese and grape tomatoes with a pancetta glaze vinaigrette.

Pasta

*Chef Kevin's specialty

Spaghetti alla Chitarra con Cacio & Pepe - Half 10, Full 18
Handmade spaghetti tossed with a creamy grated Pecorino Romano cheese and fresh ground black pepper.

Pappardelle con Ragù di Cinghiale - Half 12, Full 24
Handmade pappardelle pasta tossed with a slow cooked wild boar ragù.

Tagliolini allo Scoglio - Half 12, Full 24 *Spicy
Handmade tagliatelle pasta served with sautéed prawns, mussels and clams in a garlic marinara sauce.

Malfadine Trapanese - Half 10, Full 18
Handmade malfadine pasta tossed with roasted pine nuts, roasted grape tomatoes and our housemade pesto sauce.

Secondi

Fish of the Day - Market Price

Agnello Aromatico con Farro & Verdure di Stagione - 35
Roasted lamb chops served with farro and seasonal vegetables and finished with a red wine reduction.

Brasato di Manzo con Verdure di Stagione - 30
Slow roasted beef short ribs braised in chianti wine and served with seasonal vegetables.

Pollo Arrosto alle Erbe - 25
Roasted free range half chicken with fresh herbs served with rosemary fingerling potatoes and sautéed escarole.

ITA101 supports local farms
by using local farm fresh ingredients