

# ITA 101 DAILY MENU

*Friday May 19*

## Antipasti

### **Trio di Pesce Affumicato -12**

Trio of smoked fish- tuna, opah and mackerel served with black rice, apricots and a spring vegetable salad topped with a lemon vinaigrette

### **Polipo Grigliato con Arugula - 15**

Grilled octopus served over an arugula and fennel salad with a lemon vinaigrette

### **Northern Italian Cheese Plate -17**

Selection of different cheeses served with honeycomb, red onion balsamic marmalade, pears and walnuts

### **Mozzarella Fresca con Vegetali – 15**

Fresh mozzarella served with pickled ramps and asparagus

## Zuppa

Puree of chickpea with grass fed short ribs -10

## Insalata

### **Mista Salad - Half - 7, Full - 12**

Baby greens topped with walnuts, oranges, cranberries and shaved pecorino cheese tossed with house vinaigrette

## Pasta

\*All pastas are handmade fresh daily and served al dente

### **Ravioli con Nero di Seppia -21**

Black ink ravioli filled smoked mackerel, ricotta and pistachio in an orange chive sauce

### **Linguine Carbonara con Uovo D'Oca Full- 23**

Linguine tossed with goose egg, Pecorino Romano cheese, fresh ground black pepper and pan seared guanciale

### **Tartufo Nero Half- 18 Full- 30**

Tagliolini with black summer truffles from Umbria and shitake mushrooms

### **Spaghetti alla Chitarra con Cacio & Pepe - Half- 12, Full- 20**

Spaghetti tossed with a creamy grated Pecorino Romano cheese and fresh ground black pepper

### **Fettucine Verdi con Ragù di Cinghiale Half- 14, Full- 25**

Ramps fettuccine tossed with a wild boar ragù

### **Linguine allo Scoglio - Half- 14, Full- 25 \*Spicy\***

Linguine served with spring vegetables, sautéed prawns, mussels and clams in a white garlic & oil sauce

### **Tagliolini Pesto - Half- 12, Full- 20**

Tagliolini tossed with Chef Kevin's housemade pesto sauce topped with roasted pine nuts

## Secondi

### **Pesce del Giorno - 28**

8oz Tuna loin pan seared and served over a farro salad with spring vegetables, pea sprouts and a puree of garbanzo beans

### **Brasato di Manzo – 32**

Slow roasted grass fed beef short ribs braised in red wine served with a cream of peas and a cauliflower garnish

**\*Please notify your server of any allergies**