

ITA 101 MENU

Sunday July 16

Antipasti

Duo di Pesce Affumicato – 12

Duo of fish cold smoked in-house – scallops and bonito tuna served with pistachios and blueberries and micro herbs salad topped with a balsamic vinaigrette

Polipo Grigliato con Arugula – 15

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

Barbabietola e Mozzarella – 15

Beets and mozzarella with prosciutto and balsamic vinegar

Polenta Grigliata con Funghi & Fontina – 9

Grilled polenta with kale, garlic, mushrooms and fontina cheese

Zuppa

Zuppa di Farro con Vegetali – 9

Farro soup with organic hen, spring onions, agretti, arugula and spinach

Insalata

Insalata Mista - Half - 7, Full - 12

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

Pasta

*All pastas are handmade fresh daily and served al dente

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

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

Cavatelli Capesante & Vongole - Half - 14, Full - 25 *Spicy

Cavatelli served with summer vegetables, sautéed local scallops, 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

Tagliolini con Funghi Zucchini & Tartufo Half - 15 Full - 30

Tagliolini tossed with mushrooms, zucchini, garlic and oil and topped with shaved black summer truffles

Spaghetti all'Amatriciana – Half - 13, Full- 21 *Spicy

Spaghetti tossed with guanciale and onions in a spicy tomato sauce

Secondi

Pesce del Giorno – M.P.

Salted encrusted black bass with caponata- capers, garlic, olives, tomatoes, celery and pine nuts served over an almond puree

Brasato di Manzo – 32

Slow roasted grass fed beef short ribs braised in red wine served with a puree of peas and pan seared potatoes with guanciale

Anatra Arrosto con Ciliege & Spinaci – 37

Organic roasted duck with cream of turnips, cherries and spinach