

ITA 101 MENU
August 12, 2017

Antipasti

Mozzarella di Bufala con Pomodoro – 15

Fresh mozzarella served with heirloom tomatoes dressed in extra virgin olive oil

Polipo Grigliato con Caponata – 15

Grilled octopus served with caponata and fennel puree
in a lemon vinaigrette

Bruschetta con Peperoni & Cinghiale – 12

Bruschetta topped with sweet peppers and wild boar

Insalata

Insalata Mista – Half – 7, Full – 12

Baby greens topped with walnuts, blueberries 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

Tagliolini Pesto Siciliano con Pomodoro – Half – 13, Full – 21

Tagliolini tossed with Chef Kevin's house-made Sicilian sun-dried
pesto sauce with almonds and pecorino romano and topped with roasted pine nuts

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

Spaghetti tossed with guanciale and onions in a spicy tomato sauce

Orecchiette con salsiccia peperoni & Pomodoro Half – 14 Full - 23

Orecchiette with sausage, peppers
and sun gold tomatoes in garlic and oil sauce

Secondi

Pollo con Puree di Patate & Zucchine – 19

8 oz. chicken, pan-seared with country mashed potatoes and sun-dried
tomatoes served with sautéed pattypan squash and a chicken au jus

Brasato di Manzo – 32

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

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