

ITA 101 MENU
October 12, 2017

Antipasti

Polipo Grigliato – 15

Grilled octopus served with oranges and olives
over a fennel puree tossed with an orange vinaigrette

Melanzane alla Parmigiana – 10

Thinly sliced eggplant layered with fresh
tomato sauce and cheese then baked

Mozzarella con Speck & Peperoni Grigliati – 15

Mozzarella with grilled peppers, speck and pickled ramps

Zuppa

Zuppa del Giorno – 8

Pumpkin soup topped with cranberries,
pumpkin seeds and fontina cheese

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

Cavatelli con Vongole & Cozze Half – 14, Full – 23

Cavatelli with clams and mussels
in a tomato and fish based sauce

**Pappardelle con Ragù di Anatra Half – 14, Full – 25
con Mirtilli & Ciliegie Secche**

Pappardelle with duck ragù, cranberries and dried cherries

Secondi

Pesce del Giorno – 29

Red drum served with sautéed artichokes and black rice

Pollo con Puree di Patate – 19

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

Brasato di Manzo – 32

Slow roasted grass-fed beef short ribs braised in red wine served
with a squash puree with sautéed romanesco and guanciale

****Please let your server know of any allergies***