

ITA 101 MENU
November 14, 2017

Antipasti

Polipo Grigliato – 15

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

Scamorza con Peperoni Grigliati – 15

Smoked mozzarella with grilled belgian endive and radicchio
over a puree of grilled yellow peppers

Carpaccio di Manzo con Parmigiano – 21

Beef carpaccio served with
arugula and shaved parmesan

Zuppa

Zuppa di Zucca – 8

Pumpkin soup topped with cranberries,
pumpkin seeds and fontina cheese

Insalata

Insalata Mista – Half – 7, Full – 12

Baby greens 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
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 and topped with roasted pine nuts

Orecchiette allo Scoglio Half – 15, Full – 27 *Spicy

"Fisherman's stew" Tomato base with orecchiette,
shrimp, cockles and mussels

Tagliolini con Tartufo Bianco – 75 (Full Only)

Tagliolini served with mushrooms in a garlic and oil sauce
topped with shaved white truffles

Secondi

Pesce del Giorno – 32

Black bass served with chickpeas, broccoli rabe,
green olives and topped with toasted almonds

Pollo con Puree di Patate – 19

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

Guancia di Vitello con Polenta – 30

Veal cheeks served with polenta,
cabbage and roasted root vegetables

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