

ITA 101 MENU  
*December 6, 2017*

**Antipasti**

**Polipo Grigliato – 15**

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

**Scamorza – 15**

Smoked mozzarella with grilled baby lettuce over a sun-dried tomato puree and topped with aged balsamic

**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 tomato pesto sauce with almonds and Pecorino and topped with roasted pine nuts

**Pasta con Nero di Seppia Gamberi & Spinaci Half – 13, Full – 27**

Black ink pasta with shrimp and spinach in a lightly spicy garlic and oil sauce

**Secondi**

**Pesce del Giorno – 32**

Snapper fillet served with broccoli rabe over a sunchoke and vanilla puree topped with almonds

**Pollo con Puree di Patate – 19**

8 oz. chicken, pan-seared and served with brussel sprouts, mashed sweet potatoes and a chicken au jus

**Brasato di Manzo – 32**

Slow roasted grass-fed beef short ribs braised in red wine served with cabbage and guancia over a carrot puree

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