

ITA 101 MENU
December 7, 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

Risotto con Funghi di Bosco – 23

Wild mushroom risotto

Secondi

Pesce del Giorno – 32

Snapper fillet served with broccoli rabe over a sunchoke 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 guanciale over a carrot puree

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