

ITA 101 MENU  
*January 12, 2018*

**Antipasti**

**Polipo Grigliato – 15**

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

**Scamorza – 17**

Smoked mozzarella with speck, Prosciutto di Parma and grilled baby lettuce  
over a sun-dried tomato puree and topped with aged balsamic

**Zuppa**

**Zuppa di Manzo – 8**

Farro, pea shoots, coco beans and short rib soup in a hen based broth

**Insalata**

**Insalata Mista – 9**

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

**Spaghetti con Nero di Seppia – Half – 14, Full – 27**

Black ink spaghetti with pea shoots, shrimp and scallops  
in a garlic and oil sauce

**Gnocchi con Gorgonzola & Noci – 22 (Full Only)**

Gnocchi with a gorgonzola cream and walnuts

**Secondi**

**Pesce del Giorno – 32**

Black drum served with swiss chard, squash puree  
and roasted button mushrooms

**Capesante con Broccolini – 35**

Seared sea scallops with sautéed broccolini over a  
puree of broccolini topped with an almond crumb

**Pollo con Puree di Patate – 21**

Chicken pan-seared and served with brussel sprouts  
mashed sweet potatoes and a chicken au jus

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