

*ITA 101 Daily Menu
November 8, 2018*

Antipasti

Polipo Grigliato – 16

octopus, eggplant, olives, fennel puree

Focaccia con Prosciutto e Mozzarella di Bufala – 17

focaccia, prosciutto, buffalo mozzarella, pickled ramps

Zuppa

Zuppa di Zucca – 7

pumpkin soup, cranberries, pepitas, fontina

Pasta

**All pastas are handmade fresh daily and served al dente*

Spaghetti alla Chitarra con Cacio & Pepe – Half – 14, Full – 22

spaghetti, pecorino, fresh ground pepper

Tagliolini Pesto Siciliano con Pomodoro – 21

tagliolini, sun-dried tomato & almond pesto, pecorino, roasted pine nuts

Ravioli al Nero di Seppia con Ricotta & Tonno – 22

ravioli with squid ink, ricotta, smoked
bluefin tuna, chives, orange reduction

Tagliolini con Tartufo Nero – 35

tagliolini, mixed mushrooms, black truffles

Fettucine con Cioccolato e Ragù di Cinghiale – 25

fettuccini, cocoa powder, wild boar ragu

Secondi

**all proteins are sustainable and organic*

Pesce del Giorno – 35

scallops, mushrooms, coco beans and artichokes

Pollo con Gnocchi – 26

chicken breast, pumpkin gnocchi,
speck, fontina brown butter & sage

Brasato di Manzo – 33

grass-fed beef short ribs, Barbera d'Asti wine,
brussel sprouts, roasted pumpkin

Please inform your server of any allergies!

**Due to the availability and quality of our local, seasonal
and organic ingredients, some specials may be limited*