

*ITA 101 Daily Menu  
December 6, 2018*

**Antipasti**

**Polipo Grigliato – 16**

octopus, eggplant caponata, olives, roasted pepper puree

**Focaccia con Prosciutto e Mozzarella di Bufala – 15**

focaccia, prosciutto, buffalo mozzarella, pickled garlic scapes

**Carne di Cervo Arrostita e Affumicata – 12**

roasted & smoked venison loin, farro, seared apples

**Insalata**

**Insalata Mista – 9**

seasonal greens, walnuts, cranberries, pecorino, house vinaigrette

**Zuppa**

**Zuppa di Zucca – 7**

pumpkin soup, cranberries, pumpkin seeds, fontina

**Pasta**

*\*all pastas are handmade fresh daily and served al dente*

*\*Gluten Free pasta is available upon request*

**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

**Tagliolini con Tartufo Nero – 30**

tagliolini, mixed mushrooms, shaved black truffles

**Fettucine con Castagne e Ragù di Cinghiale – 25**

chestnut fettuccini, wild boar ragu

**Secondi**

*\*all proteins are sustainable and organic*

**Pesce del Giorno – 35**

scallops, mushrooms, roasted beet puree

**Pollo con Gnocchi – 26**

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

**Brasato di Manzo – 34**

grass-fed beef short ribs, Barbera d'Asti wine,  
brussel sprouts, romanesco puree

***Please inform your server of any allergies!***