

*ITA 101 Daily Menu
February 10, 2018*

Antipasti

Polipo Grigliato – 16

octopus, potatoes, olives, celery, fennel puree

Ricotta e Prosciutto – 17

sheep ricotta, prosciutto

Insalata

Insalata Mista – 9

seasonal greens, walnuts, cranberries, pecorino, house vinaigrette

Zuppa

Zuppa di Funghi – 7

mushroom soup

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

Ravioli con Cipolle Caramellate & Crema di Noci – 21

ravioli, caramelized onions, walnut cream

Tagliolini con Tartufo Nero – 35

tagliolini, mixed mushrooms, shaved black truffles

Fettuccine al Cioccolato con Ragù di Cinghiale – 25

chocolate fettuccine, boar ragu

Secondi

**all proteins are sustainable and organic*

Pollo con Gnocchi – 28

chicken breast, beet gnocchi, taleggio,

brown butter & sage, pistachio crumb

Brasato di Manzo – 34

grass-fed beef short ribs, Barbera d'Asti wine, kale, parsnip puree

Please notify your server of any allergies

**Consuming raw or undercooked eggs, meat, poultry seafood
or shellfish may increase your risk of foodborne illness*