

*ITA 101 Daily Menu  
March 14, 2019*

**Antipasti**

**Polipo Grigliato – 16**

octopus, artichoke salad, fennel puree

**Carpaccio di Manzo\* – 18**

filet mignon thinly sliced served raw, mixed greens, parmesan, evoo

**Robiola & Prosciutto – 17**

robiola cheese, prosciutto, fig & almond compote

**Zuppa**

**Zuppa di Funghi – 7**

mushroom soup

**Insalata**

**Insalata Mista – 9**

seasonal greens, walnuts, cranberries, pecorino, house vinaigrette

**Pasta**

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

*\*gluten free pasta (made in-house) available for an additional \$5*

**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

**Maltagliati con Guancialdi Maiale, Asparagi – 24**

maltagliati, pork cheeks, asparagus

**Tagliolini con Tartufo Bianchetto – 35**

tagliolini, mixed mushrooms, shaved white bianchetto truffles

**Fettuccine al Cioccolato con Ragù di Cinghiale – 25**

chocolate fettuccine, wild boar ragu

**Secondi**

*\*all proteins are sustainable and organic*

**Pesce con Granchio a Guscio Morbido – 32**

stuffed fluke with soft shell crab, spring vegetables

**Piccioncino con Risotto Farro – 25**

seared half squab, farro risotto, spring vegetables

**Pollo con Gnocchi – 29**

chicken breast, ricotta gnocchi, ricotta salata, artichokes

**Brasato di Manzo – 34**

grass-fed beef short ribs, Barbera d'Asti wine, celery root 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*