

*ITA 101 Daily Menu
April 14, 2019*

Antipasti

Polipo Grigliato – 16

octopus, artichoke salad, olive & pistachio puree

Provolone & Asparagi – 15

seared provolone, asparagus

Pane Fritto con Prosciutto – 17

fried bread, prosciutto, buffalo mozzarella

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

Tagliolini con Funghi & Tartufo Nero – 30

tagliolini, wild mushrooms, fontina, shaved black summer truffles

Pappardelle e Ragù di Cinghiale – 24

pappardelle, wild boar ragu

Secondi

**all proteins are sustainable and organic*

Pesce del Giorno – 32

sushi grade bluefin tuna “2 ways”, raw with artichoke & olive salad
and seared with pistachio puree

Pollo con Gnocchi – 29

chicken breast, ricotta gnocchi, ricotta salata, artichokes

Brasato di Manzo – 34

grass-fed beef short ribs, Barbera d’Asti wine, cauliflower,
garbanzo beans, fava beans, celery root puree

Please notify your server of any allergies