

*ITA 101 Daily Menu
September 6*

Antipasti

Formaggio – 21

variety of Italian cheeses, honey, walnuts
robiola (sheep & cow) smoked provolone (goat and sheep),
fontina - (cow), speck & prosciutto

Parmigiana di Melazana – 14

thinly sliced eggplant, tomato sauce, parmesan

Insalata

Insalata Mista – 11

seasonal greens, mache, walnuts, cranberries, pecorino, house vinaigrette

Insalata di Pomodoro con Capesante, Polipo & Gamberi – 16

seared scallops, octopus, shrimp, mixed heirloom tomato salad

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

Capelli d'Angelo Pesto Siciliano con Pomodoro – 21

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

Tagliolini con Funghi & Tartufo Nero – 30

tagliolini, wild mushrooms, fontina, shaved black summer truffles

Ravioli di Arugula con Fluke & Salsa di Aragosta – 25

arugula ravioli with fluke, lobster reduction sauce

Pappardelle al Cioccolato con Ragù di Cinghiale – 25

chocolate chestnut pappardelle, boar ragu

Secondi

**all proteins are sustainable and organic*

Pesce del Giorno – 27

swordfish, stuffed squid, ricotta, scallops, shrimp, snapper, caponata

Pollo con Gnocchi – 29

chicken breast, gnocchi with plums & walnuts, brown butter and fontina

Brasato di Manzo – 34

grass-fed beef short ribs, Barbera d'Asti wine,
mixed cauliflower with cauliflower puree

Cotoletta di Maiale, Arugula, Insalata di Pomodori – 33

pork cutlet, arugula, sungold tomato
salad, white balsamic vinaigrette

Please let your server know of any allergies!