

*ITA 101 Daily Menu
October 20, 2019*

Antipasti

Polipo Grigliato – 16

octopus, eggplant caponata and sungold puree

Formaggio & Prosciutto – 21

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

Zuppa

Zuppa di Zucca – 9

pumpkin soup, dried cranberries,
pumpkin seeds, fontina, aged balsamic

Insalata

Insalata Mista – 11

seasonal greens, mache, 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

Capelli d'Angelo Pesto Siciliano con Pomodoro – 21

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

Mafaldine Seppia Nero - 27 *Spicy

squid ink mafaldine with sungold tomato, fluke, shrimp & clams

Arugula con Ragù di Cinghiale – 24

arugula pasta, boar ragu

Secondi

**all proteins are sustainable and organic*

Pesce del Giorno – 35

seared scallop chanterelle mushrooms & coco beans with pistachio puree

Involtini di Manzo con

Frittata di Carciofi, Lenticchie- 39

beef involtini rolled with an artichoke omelet, lentils

Brasato di Manzo – 35

grass-fed beef short ribs, Barbera d'Asti wine,
country mashed potatoes, cauliflower

Please let your server know of any allergies!