

ITA101 DAILY OUTSIDE DINING

August 6-8

Marche Region

Prosciutto e Melone – 15

prosciutto & melon

Ravioli con Prosciutto – 13

prosciutto ravioli, puree of mozzarella, heirloom tomatoes, evoo

Stufato di Pescatore – 29

fishermans stew: shrimp, scallops, mussels,
tomato & lobster sauce

Mini Torte con Frutti di Bosco & Ciliegie – 5

mini pies, berries, cherries, pastry cream, fennel

Antipasti

Peperoni Shishito con Salsa di Pomodoro – 7

sautéed shishito peppers & tomato sauce

Melanzane alla Parmigiana – 11

thinly sliced eggplant layered with
fresh tomato sauce and mozzarella then baked

Polipo – 14

octopus, eggplant caponata (olives, capers, nuts), lemon vinaigrette

Cozze con Salsa di Aragosta – 16

mussels, lobster sauce

Piatto Antipasti – 23

prosciutto, speck, caprese (buffalo mozzarella & tomatoes), green olives

Focaccia – 4

mini focaccia bread with taleggio cheese

Zuppa

Zuppa di Pomodoro & Aragosta – 9

lobster & tomato soup (served cold)

Insalata

Insalata Mista – 7

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

Panzanella – 7

heirloom tomatoes, toasted bread, spring onion, basil, white balsamic

Pasta

all pastas are handmade fresh daily and served al dente-

**gluten free pasta (made in-house) available*

full portion available

Spaghetti alla Chitarra con Cacio & Pepe – 12

spaghetti, pecorino, fresh ground pepper

Capelli d'Angelo Pesto Sicilian con Pomodoro – 11

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

Spaghetti all'Aglio, Olio Extra Vergine di Oliva e Spezie – 11 *Spicy

spaghetti, fresno chilis, shishito peppers, garlic, evoo, & spice

Tagliolini con Funghi & Tartufo Nero – 17

tagliolini, mixed mushrooms, fontina, truffle paste, fresh shaved truffles

Spaghetti all'Amatriciana – 13 *Spicy

spaghetti, guanciale, onions, spicy tomato sauce

Cavatelli con Salsiccia – Half – 14

cavatelli, sausage, sungold tomatoes, smoked provolone

Ravioli di Manzo – 12

beef oxtail ravioli, mushrooms, beef reduction

Secondi

**all proteins are organic & sustainable*

Pesce del Giorno – 27

red snapper, braised leeks, stuffed squash blossoms

Brasato di Manzo – 32

braised beef short ribs, sunchokes, zucchini

Pollo al Miele – 29

pan roasted chicken legs stuffed with cabbage, honeycomb, farro salad,
heirloom cherry tomatoes, white balsamic vinaigrette

Drinks

Still Water – 5

Sparkling Water – 5

Ice Tea – 3

Coke & Diet Coke– 2.50

Wine- Auburn Road Winery

Whites:

Pinot Grigio \$21

Chardonnay (blanc NU) \$22

Solé (Vidal Blanc) \$18/ split \$10

Dry Rosé - \$22

Reds:

Good Karma (red blend Merlot, Sangiovese, Pinot Noir) \$19 /split \$10

Classico (red blend Sangiovese, Merlot, Cabernet Sauvignon) \$23

Gaia (red blend of Cabernet Franc, Merlot, Petite Verdot) \$27

Eidólon (red blend of Merlot, Chambourcin, Petit Verdot) \$24