

ITA101 DAILY OUTSIDE DINING (*2 hour dining limit*)

September 16-20

LOMBARDIA

Fichi Ripieni – 12

figs stuffed with fontina and wrapped in prosciutto

Ravioli di Brasato di Manzo – 13

beef short rib ravioli, porcini mushrooms

Involtini di Maiale con Composta di Pesche – 30

pork involtini rolled with provolone, peach compote

Pasta Sfoglia con Pesche – 5

puff pastry, peaches stuffed with dried figs & walnuts

Antipasti

Cavoletti di Bruxelles – 9

pan seared brussel sprouts, provolone, brown butter sauce

Polipo – 14

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

Cozze – 14

mussels, lobster sauce

Melanzane alla Parmigiana – 11

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

Focaccia – 4

mini focaccia bread with taleggio cheese

Pasta Sfoglia con Pomodori – 9

puff pastry with tomatoes

Zuppa

Zuppa di Zucca

pumpkin soup topped with cranberries, aged balsamic vinegar
pumpkin seeds and fontina cheese

Insalata

Insalata Mista – 9

baby greens, mache, walnuts, cranberries, pecorino,
dehydrated organic NJ blueberries, 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

Tagliolini con Funghi & Tartufo Nero – 17
tagliolini, mixed mushrooms, fontina, truffle paste,
fresh shaved black summer truffles

Ravioli di Zucca e Parmigiano – 11
pumpkin & parmesan ravioli, pistachio puree, brown butter, honey

Tagliolini allo Scoglio – 15 *SPICY (can be made mild)
squid ink tagliolini, shrimp, muscles, lobster sauce

Spaghetti con Salsiccia– 12 *SPICY
spaghetti, sausage, sungold tomatoes, light spice

Ravioli con Prosciutto – 13
prosciutto ravioli, puree of mozzarella, heirloom tomatoes, evoo

Pappardelle di Rucola con Ragù di Agnello e Cinghiale – 13
arugula pappardelle, wild boar & lamb ragu

Secondi

**all proteins are organic & sustainable*

Pesce del Giorno - 30
red snapper, scallops, squash blossoms stuffed with
bacala, fluke & grouper, puree of pumpkin

Pollo al Miele & Gnocchi – 30
pan roasted chicken legs stuffed with spinach, honey
porcini mushrooms, black truffle gnocchi

Brasato di Manzo – 32
braised beef short ribs, country mashed potatoes & spinach,
sauteed romanesco

Drinks

Still Water – 5

Sparkling Water – 5

Iced 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