

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

September 16-20

Antipasti

Cavoletti di Bruxelles – 9

pan seared brussel sprouts, provolone, brown butter sauce

Polipo – 14

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

Piatto Antipasti – 23

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

Cozze – 16

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, mussels, shrimp, clams, lobster sauce

Orecchiette con Salsiccia – 12 *SPICY

orecchiette, 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

black bass, scallops, squash blossoms stuffed with

bacala, fluke & grouper, puree of pumpkin

Pollo al Miele & Gnocchi – 32

pan roasted chicken legs stuffed with cabbage, honey

porcini mushrooms, black truffle gnocchi

Brasato di Manzo – 32

braised beef short ribs, sunchokes, zucchini

Spalla di Cinghiale Brasata – 32

braised wild boar shoulder, sautéed chicory

country mashed potatoes, braised in blueberry au jus reduction

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