

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

September 9-13

Liguria Region

Torta Di Ricotta E Spinaci – 7

ricotta spinach pie

Ravioli di Zucca e Parmigiano – 11

pumpkin & parmesan ravioli, pistachio puree, brown butter, honey

Pesce con Fiori di Zucca Ripieni di Baccalà & Pesce – 27

fluke, squash blossoms stuffed with salt cod, fluke & grouper, puree of leeks

Torta al Cioccolato – 6

chocolate pie, chocolate & pine nut crust, raspberries

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

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
Spaghetti all'Aglio, Olio Extra Vergine di Oliva e Spezie – 11 *SPICY
spaghetti, fresno chilis, garlic, evoo, & spice
Tagliolini con Funghi & Tartufo Nero – 17
tagliolini, mixed mushrooms, fontina, truffle paste,
fresh shaved black summer truffles
Tagliolini allo Scoglio – 17 *SPICY (can be made mild)
squid ink tagliolini, mussels, scallops, shrimp, clams, lobster sauce
Orecchiette con Salsiccia & Cicoria – 12 *SPICY
orecchiette, sausage, chicory, 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*

Pollo al Miele & Gnocchi – 32
pan roasted chicken breast, 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
Eidolon (red blend of Merlot, Chambourcin, Petit Verdot) \$24