

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

October 15-18

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**Lombardia**

**Brodo di Gallina con l'Uovo – 7**

toasted bread, fried egg, hen broth

**Risotto alla Salsiccia – 15**

saffron risotto with sausage

**Ossobuco con Lenticchie – 35**

braised beef shank, lentils,  
roasted vegetables

**Pan di Spagna al Cioccolato – 7**

chocolate sponge cake,  
hazelnut brittle cream

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*Antipasti*

**Cavoletti di Bruxelles – 9**

pan seared brussel sprouts, provolone, ricotta, brown butter sauce

**Melanzane alla Parmigiana – 11**

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

**Fichi Ripieni – 12**

black mission figs stuffed with fontina and wrapped in prosciutto

**Polipo – 14**

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

**Cozze – 14**

mussels, sun gold tomatoes

**Tartare di Manzo – 24**

cubed beef served raw tossed in truffle paste,  
shaved truffles & parmesan, lemon, artichoke & arugula salad

**Focaccia – 4**

mini focaccia bread with taleggio cheese

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*Zuppa*

**Zuppa di Zucca – 9**

pumpkin soup topped with cranberries & aged balsamic vinegar,  
pumpkin seeds and la tur cheese

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*Insalata*

**Insalata Mista – 6**

baby greens, walnuts, cranberries, pecorino,  
dehydrated organic NJ blueberries, house vinaigrette

**Panzanella – 7**

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

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*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

**Ravioli di Patate – 11**

potato ravioli, mint, lemon, tomato, saffron

**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, la tur cheese, pistachio puree, brown butter, honey

**Tagliolini allo Scoglio – 17 \*SPICY** (can be made mild)

squid ink tagliolini, shrimp, mussels, clams, tomato seafood sauce

**Spaghetti con Cavoletti di Bruxelles – 12 \*SPICY**

spaghetti, brussel sprouts, guanciale, white wine

**Ravioli con Prosciutto – 13**

prosciutto ravioli, ricotta, heirloom tomatoes, evoo

**Spaghetti alla Chitarra con Cinghiale – 12 \*SPICY**

spaghetti, spicy wild boar tomato sauce

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*Secondi*

*\*all proteins are organic & sustainable*

**Pesce del Giorno - 27**

red snapper, porcini mushrooms, coco beans, sungold puree

**Pollo con Gnocchi di Zucca e Gorgonzola – 32**

chicken legs stuffed with spigarello, pumpkin gnocchi & gorgonzola sauce

**Agnello e Insalata di Carciofi – 33**

lamb chops served mid-rare, artichoke & arugula salad

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**Drinks**

Still Water – 5

Sparkling Water – 5

Iced Tea – 3

Coke & Diet Coke– 2.50

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**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