

ITA101 DAILY DINING

November 18-22

**\*Due to the limit on capacity there is a 2 hour time limit for dining**

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*Emilia Romagna*

**Pasta Fritta con Prosciutto – 14**

fried dough with prosciutto

**Tagliolini con Filetto di Manzo – 15**

tagliolini, beef tenderloin, tomato sauce

**Risotto con Cosce d'Anatra Brasato – 29**

risotto, porcini mushrooms, braised duck legs, orange reduction

**Brownie alla Pera – 5**

pear brownie, whipped cream

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*Antipasti*

**Cavoletti di Bruxelles – 9**

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

**Carpaccio di Manzo – 21\***

beef carpaccio, evoo, parmesan, roman artichokes

**Fichi Ripieni – 12**

black mission figs stuffed with fontina and wrapped in prosciutto

**Polipo – 14**

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

**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

**Zuppa di Lenticchie & Salsiccia – 7**

lentil soup, sausage

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*Insalata*

**Insalata Mista – 6**

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

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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

**Tagliolini con Tartufo Bianco – 35**

tagliolini, porcini mushrooms, white truffles

**Cavatelli con Broccoli e Salsiccia – 12**

catavelli, broccoli, sausage

**Tagliolini al Nero di Seppia con Frutti di Mare – 21**

**\*SPICY** (can be made mild)

squid ink tagliolini, rock shrimp, cockles, spinach, garlic & oil

**Pappardelle di Spinaci con Cinghiale – 12 \*SPICY**

spinach pappardelle, spicy wild boar tomato sauce

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*Secondi*

*\*all proteins are organic & sustainable*

**Pesce del Giorno – 27**

black bass, langoustines,

ramp pesto, black rice, broccolini, garlic

**Brasato di Manzo – 32**

beef short ribs braised in red wine, country mashed potatoes & spinach

**Cinghiale in Riduzione di Mirtilli – 32**

wild boar braised in a blueberry reduction, roasted vegetables, pear puree

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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

\* Consuming raw or undercooked eggs, meat, poultry seafood  
or shellfish may increase your risk of foodborne illness