

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



***January 13-17***

**Dessert Specials**

**Torta di Cachi – 5**

persimmon cake, whipped cream

**Budino di Pane Panettone – 5**

orange & chocolate panettone bread pudding, mascarpone cream

**Cannoli con Ricotta & Cioccolato – 9 (for 3)**

tube-shaped shells of fried pastry dough, filled with sheep's milk ricotta and chocolate pieces and topped with orange zest

**Tortino al Cioccolato – 5**

flourless chocolate cake, molten center, whipped cream

**Torte della Nonna alle Mele – 5**

apple cake, vanilla, whipped cream

**Mousse al Cioccolato – 7**

chocolate mousse, candied chestnuts, orange reduction

**Tiramisu – 7 (served tableside)\***

lady fingers, mascarpone cream, espresso, imported cocoa powder

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**Caffe**

*\*organic whole milk*

**Espresso**

single – 2, double – 4, macchiato – 3

**Cappuccino – 5**

espresso, organic milk, steamed foam

**Caffe Americano – 4**

**Coffee – 3**

regular or decaffeinated

**Organic Hot Tea – 3**

assorted varieties

\*ITA101 pasteurizes their own eggs. Consuming raw or undercooked eggs, meat, poultry seafood or shellfish may increase your risk of foodborne illness