

ITA101 DAILY DINING

January 13-17

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

Pasta Tasting

\$45

Zuppa Ribolitta

hearty soup made with cabbage, Tuscan kale, mixed beans, fennel, celery, carrots, onions, sage, fennel pollen

Ravioli di Ricotta

ricotta ravioli, pistachio pesto

Tagliolini con Gamberi

tagliolini egg pasta, shrimp, garlic, evoo

Risotto allo Zafferano con Osso Bucco

saffron risotto, braised beef shanks

Pan di Spagna con Mousse al Cioccolato

chocolate mousse sponge cake, fig compote

Antipasti

Cavoletti di Bruxelles – 9

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

Cozze – 14

mussels, spicy tomato sauce

Polipo – 14

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

Mozzarella e Prosciutto– 17

½ buffalo mozzarella & prosciutto

Focaccia – 4

mini focaccia bread with taleggio cheese

Zuppa

Zuppa Ribolitta – 8

hearty soup made with cabbage, Tuscan kale, mixed beans, fennel, celery, carrots, onions, sage, fennel pollen

Insalata

Insalata Mista – 7

mache, walnuts, cranberries, pecorino, dehydrated organic NJ blueberries, house vinaigrette

Pasta

all pastas are handmade fresh daily and served al dente

**gluten free pasta (made in-house) available*

*****full portions 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 Nero – 17

tagliolini, porcini mushrooms, black truffles

Taglioni con Nero di Seppia & Gamberi & Seppia – 21

black ink tagliolini, rock shrimp, light tomato seafood sauce

Pappardelle di Spinaci con Cinghiale – 12

spinach pappardelle, wild boar

Secondi

**all proteins are organic & sustainable*

Pesce del Giorno – 30

black bass, seared persimmon, porcini mushrooms, pistachio

Pollo con Gnocchi – 32

chicken breast, honeycomb

black truffle gnocchi, porcini mushrooms

Brasato di Manzo – 33

beef short rib braised in red wine, country mashed potatoes, spinach

Cassoeula – 33

pork shank, braised cabbage, polenta

Drinks

Still Water – 5

Sparkling Water – 5

Iced Tea – 3

Coke & Diet Coke – 2.50

San Pellegrino Blood Orange Soda – 3

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