

ITA101 DAILY DINING

January 24

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

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**Broccoli Rabe (Rapini)**

**Cozze e Rapini**

mussels and broccoli rabe

**Pasta con Rapini e Ragù di Maiale**

pasta with broccoli rabe and pork ragu

**Agnello e Rapini**

lamb chops and broccoli rabe

**Boccanotto**

pastry with chocolate pastry cream  
& blueberries

**\$45**

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*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

**Cachi con Formaggio – 11**

persimmon thinly sliced, la tur cheese

**Focaccia – 4**

mini focaccia bread with taleggio cheese

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*Insalata*

**Insalata Mista – 6**

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

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**Zuppa Ribolitta – 8**

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

*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

**Tortellini di Spinaci – 11**

spinach tortellini, mixed fish, langoustine sauce

**Tagliolini con Uni – 17**

tagliolini with uni, cockles, pistachio

**Taglioni con Nero di Seppia & Gamberi – 21**

black ink tagliolini, rock shrimp, cockles, light tomato seafood sauce

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*Secondi*

*\*all proteins are organic & sustainable*

**Pesce del Giorno – 27\***

tuna two ways, tartare (served raw) mandarin salad with green olives;

tuna loin, black olive puree with orange & pistachios, roasted fennel

**Pollo con Gnocchi – 28**

chicken legs stuffed with spigarello, asiago, prosciutto, honeycomb

black truffle gnocchi, porcini mushrooms

**Brasato di Manzo – 34**

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

**Crepes con Gorgonzola & Stinco di Maiale – 21**

crepes, gorgonzola, pork shank, cabbage

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**Drinks**

Still Water – 5

Sparkling Water – 5

Iced Tea – 3

Coke & Diet Coke – 2.50

San Pellegrino Blood Orange Soda – 3

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**Wine- Auburn Road Winery**

**Whites:**

Solé (Vidal Blanc) \$18/ split \$10, Dry Rosé - \$22

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