

ITA101 DAILY DINING

February 21

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

Blood Orange (Arance Rosse) Tasting

\$45

Insalata di Barbabietole con Arance Rosse

beet salad, blood oranges

Ravioli al Nero di Seppia con Arance Rosse

black squid ink ravioli, ricotta, pistachio,
smoked shad, blood orange reduction

Black Bass con Arancia rossa e Oliva

black bass, blood orange & olive salad

Crème Brulee con Arance Rosse Caramellate

crème brulee, caramelized blood oranges

Antipasti

Formaggio La Tur & Fragole – 12

la tur cheese, strawberries, balsamic drizzle

Cavoletti di Bruxelles – 9

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

Polipo – 14

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

Prosciutto & Mozzarella di Bufala – 17

prosciutto di Parma (aged 2yrs), buffalo mozzarella

Cozze – 14

mussels, garlic & evoo

Focaccia – 4

mini focaccia bread with taleggio cheese

Ali di Pollo all'Italiana (6) – 11

chicken wings (Italian-style), rosemary, garlic

Zuppa

Zuppa Ribolitta – 8

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

Insalata

Insalata di Spinaci – 5

spinach, 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, shaved black truffles

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

black squid ink tagliolini, clams, mussels, shrimp, spicy garlic marinara sauce

Spaetzle con Coda di Bue – 12

spaetzle, oxtail

Pappardelle al Ragù di Cinghiale con Stinco di Maiale – 13

pappardelle, wild boar & pork shank ragu

Secondi

**all proteins are organic & sustainable*

Dentice alla Mediterranean – 27

mediterranean sea bream, black rice, broccoli

Pollo con Gnocchi – 29

chicken legs stuffed with spigarello, asiago cheese, prosciutto, honeycomb

black truffle gnocchi, porcini mushrooms

Carré di Cervo – 36

rack of venison, braised black kale,

balsamic vinegar, prosciutto, baby carrots

Drinks

Still Water – 5 Sparking Water – 5

Iced Tea – 3

Coke & Diet Coke – 2.50

San Pellegrino Blood Orange Soda – 3

Wine- Auburn Road Winery

Whites:

Solé (Vidal Blanc) \$18/ split \$10

Red:

Peaceful Warrior \$18, Eidolon 2015 \$21, Gaia \$23

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



February 21

Dessert Specials

Torta di Mousse al Cioccolato – 5

chocolate mousse cake, candied chestnuts

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

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

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