

ITA101 DAILY DINING

March 5-6

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

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*Puglia Region*

**Calamari Ripieni di Crema di Bacala – 13**  
squid stuffed with cream of bacala over pea puree

**Orecchiette con Salsiccia – 14**  
orecchiette, sausage filling, sungold sauce

**Black Bass con Capesante & Cozze – 29**  
black bass, scallops, mussels (out of shell), chickpeas, asparagus

**Torta al Rabarbaro e Fragole – 5**  
rhubarb & strawberry pie, chocolate pastry cream, pistachio crust

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*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

**Focaccia – 4**  
mini focaccia bread with taleggio cheese

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*Zuppa*

**Zuppa Ribolitta – 8**  
hearty soup made with cabbage, Tuscan kale, mixed beans, fennel,  
celery, carrots, onions, sage, fennel pollen

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*Insalata*

**Insalata di Spinaci – 5**  
spinach, 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 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

**Ravioli al Nero di Seppia – 11**

black squid ink ravioli, ricotta, pistachio,

smoked shad, mandarin orange sauce

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

black squid ink tagliolini, razor clams, cockles,

shrimp, spicy garlic seafood marinara sauce

**Ravioli di Coda di Bue – 12**

oxtail ravioli, truffle paste, porcini mushrooms

**Pappardelle al Ragù di Cinghiale con Stinco di Maiale – 13**

pappardelle, wild boar & pork shank ragu

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*Secondi*

*\*all proteins are organic & sustainable*

**Pollo con Gnocchi – 30**

chicken breast, honeycomb

potato & ricotta gnocchi, peas, asparagus

**Carré di Cervo – 32**

rack of venison cold-smoked then seared (rare), braised black kale,

balsamic vinegar, prosciutto, baby carrots, cranberry & venison au jus

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***Drinks***

Still Water – 5 Sparking 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

**Red:**

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

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**Dessert Specials**

**Torta al Rabarbaro e Fragole – 5**

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**Cannoli con Ricotta & Cioccolato – 7 (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, mandarin orange reduction, pistachio crumb

\*made with chocolate from the Dominican Republic

**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**

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