

ITA101 DAILY DINING

April 21-22

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

Pasta Tasting \$45

Tonno Cotto con Insalata di Carciofi

cooked tuna, artichoke salad

**Ravioli con Funghi Porcini,
Ricotta e Le Tur Su Crema di Piselli**

ravioli with porcini mushrooms, ricotta & le tur over a cream of peas

Risotto ai Frutti di Mare

seafood risotto with clams, mussels, shrimp, fluke and snow peas

Spaghetti alla Bolognese di Carne

spaghetti, meat bolognese

Torta di Arance e Olio d'Oliva

orange & extra virgin olive oil cake

Antipasti

Cavoletti di Bruxelles – 9

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

Polipo – 14

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

Focaccia con Mozzarella di Bufala, Olive e Prosciutto – 17

mini focaccia, buffalo mozzarella, olives served with Prosciutto di Parma

Zuppa

Zuppa di Funghi- 7

mixed mushroom soup, mozzarella

Insalata

Insalata di Spinaci – 5

spinach, walnuts, cranberries, pecorino, 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 – 15

tagliolini, porcini mushrooms, fontina & parmesan, shaved summer black truffles

Tagliolini con Nero di Seppia allo Scoglio – 15 **Spicy* (can be made mild)

black squid ink tagliolini, shrimp, spicy garlic seafood marinara sauce

Spaghetti all'Amatriciana – 12 **Spicy*

spaghetti, guanciale, onions, spicy tomato sauce

Secondi

**all proteins are organic & sustainable*

Pesce del Giorno – 27

swordfish, mussels, tomato sauce

Pollo con Gnocchi – 29

chicken legs stuffed with spigarello, fontina cheese, prosciutto, honeycomb potato & ricotta gnocchi, peas, asparagus

Brasato di Manzo – 35

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

Involtini di Agnello ai Funghi – 35

lamb involtini rolled with pecorino, porcini mushrooms, sun-dried tomato sauce

Drinks

Still Water – 5 Sparking Water – 5

Iced Tea – 3

Coke & Diet Coke – 2.50

San Pellegrino Orange Soda – 3

Wine- Auburn Road Winery

Red:

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

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Dessert Specials

Granita al Limone – 3

lemon granita

Pan di Spagna al Cioccolato – 5

chocolate sponge cake, honey & dried fig sauce, pistachio crumb

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

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