

ITA101 DAILY DINING

May 2

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

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*Shrimp Tasting Menu \$45*

**Gamberi e Piselli**

sauteed shrimp, fresh English pea puree

**Spaghetti con Gamberi, Vongole e Asparagi**

spaghetti, shrimp, clams, asparagus,  
lightly spicy garlic & evoo

**Gamberi Ripieni Fiore di Zucca con Grouper**

grouper, cannellini beans, morels, ramp pesto,  
zucchini flowers battered, fried and stuffed with shrimp

**Torta di Crema Pasticcera al Cocco**

coconut pastry cream pie

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*Antipasti*

**Cavoletti di Bruxelles – 9**

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

**Pesce e Ricotta Crostini – 12**

smoked bluefish & ricotta crostini with black olive tapenade

**Cozze – 15**

mussels & tomato 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

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*Zuppa*

**Zuppa di Funghi- 7**

mixed mushroom soup, mozzarella

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*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

**Ravioli con Funghi Porcini,**

**Ricotta e Le Tur Su Crema di Piselli – 11**

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

**Tagliolini con Tartufo – 15**

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

**Spaghetti con Salsiccia – 13**

spaghetti, sausage, sungold sauce

**Fettuccine al Ragù di Vitello – 13**

fettuccine, veal white ragu, porcini mushrooms

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*Secondi*

*\*all proteins are organic & sustainable*

**Pollo con Gnocchi – 30**

chicken breast, honeycomb

potato & ricotta gnocchi, peas, asparagus

**Brasato di Manzo – 35**

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

**Cotoletta di Vitello – 39**

thick veal cutlets breaded and cooked to medium in clarified butter,

mache, sorrel & artichoke salad

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***Drinks***

Still Water – 5 Sparking Water – 5

Iced Tea – 3

Coke & Diet Coke – 2.50

San Pellegrino Orange Soda – 3

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**Wine- Auburn Road Winery**

**Red:**

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

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**Dessert Specials**

**Granita – 3**

almond granita

**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

**Torte della Nonna alle Mele – 5**

apple cake, vanilla, whipped cream

**Tortino al Cioccolato – 5**

flourless chocolate cake, molten center, 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

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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