

ITA101 DAILY DINING

July 21-22

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*Pasta Tasting \$45*

**Ali di Pollo all'Italiana**

chicken wings (Italian-style), lemon, rosemary, garlic

**Spaghetti alla Norma**

spaghetti with eggplant and mozzarella

**Capelli d'Angelo con Halibut e Calamari**

angel hair, halibut, squid, heirloom tomato sauce with garlic & spring onion

**Ravioli con Brasato di Manzo**

beef short rib ravioli, reduction sauce, porcini mushrooms

**Torta di Mirtilli**

blueberry pie, pistachio crust, whipped cream

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*Antipasti*

**Cavoletti di Bruxelles – 9**

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

**Focaccia con Mozzarella di Bufala & Pomodoro – 15**

mini focaccia, buffalo mozzarella & tomatoes

**Polipo – 14**

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

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*Insalata*

**Insalata Romana – 7**

romaine hearts, gorgonzola, heirloom grape tomatoes,  
white balsamic & guanciale dressing

**Insalata di Spinaci – 5**

spinach, walnuts, blueberries, pecorino, house vinaigrette

**Panzanella – 6**

heirloom tomatoes, toasted bread, spring onion, basil, white balsamic

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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 – 15**

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

**Ravioli di Ricotta – 11**

ricotta ravioli, zucchini puree

**Spaghetti alla Bolognese di Manzo – 11**

spaghetti, beef bolognese

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*Secondi*

*\*all proteins are organic & sustainable*

**Pesce del Giorno – 33**

halibut, scallops, olives, capers, roasted tomatoes, ramp pesto, pistachio

**Agnello con Pomodoro & Melanzane – 36**

seared rack of lamb served with fried eggplant  
tomato sauce, shishito peppers, roasted potatoes

**Pollo e Gnocchi – 30**

chicken legs stuffed with fontina & spinach,  
Lower Forge beer reduction (healthy, wealthy & weizen)  
& black truffle gnocchi, english peas, porcini mushrooms

**Brasato di Manzo – 35**

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

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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**

**Whites:**

Pinot Grigio \$21, Chardonnay (blanc NU) \$22,

Solé (Vidal Blanc) \$18/ split \$10,

**Rosé:**

Dry Rosé - \$22

**Reds:**

Good Karma (red blend Merlot, Sangiovese, Pinot Noir) \$19 /split \$10

Gaia (red blend of Cabernet Franc, Merlot, Petite Verdot) \$27

Eidólon (red blend of Merlot, Chambourcin, Petit Verdot) \$24



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**Dessert Specials**

**Granita – 3**

lemon ice

**Torte della Nonna alle Mele – 5**

apple cake

**Tortino al Cioccolato – 5**

flourless chocolate cake, molten center

**Mousse al Cioccolato con Composta di Albicocche – 7**

chocolate mousse, apricot compote, almond 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**

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