

ITA101 DAILY DINING

July 21-22

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

Antipasti

Cavoletti di Bruxelles – 9

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

Focaccia con Mozzarella di Bufala & Pomodoro & Prosciutto – 17

mini focaccia, buffalo mozzarella & tomatoes served with Prosciutto di Parma

Polipo – 14

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

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

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

Secondi

**all proteins are organic & sustainable*

Pesce del Giorno – 33

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

Pollo e Gnocchi – 30

chicken legs stuffed with fontina & spinach,

Lower Forge beer reduction (healthy, wealthy & weizen)

& black truffle gnocchi, english peas, porcini mushrooms

Agnello con Parmigiana di Melanzane – 36

seared rack of lamb served with eggplant parmesan - eggplant layered

and fried with roasted pepper and tomato sauce,

garlic scape puree, black olive lamb reduction 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

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

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