

ITA101 DAILY DINING

September 12

PEAR TASTING \$45

Le Tur con Le Pere

le tur cheese with pears

Risotto alle Pere con Porri

pear risotto with leeks & fontina

Pollo con Purea di Pere

chicken breast, pear puree, gnocchi with plum, walnuts, brown butter

Torta con Cioccolato & Pera

pear and chocolate pie

Antipasti

Cavoletti di Bruxelles – 9

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

Focaccia– 15

mini focaccia served with caprese (buffalo mozzarella, basil, tomatoes), peppers

Polipo – 14

octopus, eggplant caponata (olives, capers, nuts),
lemon vinaigrette, roasted pepper sauce

Insalata

Insalata di Spinaci – 5

spinach, walnuts, blueberries, 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 & pistachio pesto, pecorino, pine nuts

Tagliolini con Nero di Seppia con Gamberi & Spinaci – 15 *Spicy (can be made mild)

black squid ink tagliolini, shrimp, spinach, tomato, garlic, evoo

Ravioli con Prosciutto di Parma – 11

ravioli with crispy Prosciutto di Parma, sage & butter sauce

Pappardelle di Spinaci con Bolognese di Carne– 13

spinach pappardelle, meat bolognese

Secondi

**all proteins are organic & sustainable*

Pesce del Giorno – 27

wild king salmon, cannelloni beans, heirloom cherry tomatoes,

shishito peppers, pistachio cream

Brasato di Manzo – 35

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

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:

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

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



September 12

Dessert Specials

Torta di Mele – 5

apple pie, crust with fennel pollen & walnuts

Granita – 3

lemon ice

Torte della Nonna alle Mele – 5

apple cake

Tortino al Cioccolato – 5

flourless chocolate cake, molten center

Mousse al Cioccolato – 7

chocolate mousse, cherries, 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

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