

ITA101 DAILY DINING

October 13 – 14

Pasta Tasting \$45

Mozzarella e Prosciutto

mozzarella, prosciutto di parma

Orecchiette e Broccoli

orecchiette & broccoli

Capelli d'Angelo con Gamberi & Vongole – 15

angel hair, rock shrimp, clams, fresh heirloom tomato sauce

Ravioli con Brasato di Manzo

beef short rib ravioli, reduction sauce

Cannoli con Ricotta & Cioccolato

tube-shaped shells of fried pastry dough,
filled with sheep's milk ricotta & chocolate pieces

Antipasti

Cavoletti di Bruxelles – 9

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

Polipo – 14

octopus, broccoli, garlic

Mozzarella e Prosciutto – 17

mozzarella, prosciutto di parma

Insalata

Insalata di Spinaci – 5

spinach, walnuts, cranberries, pecorino, house vinaigrette

Zuppa

Zuppa di Zucca

pumpkin soup topped with cranberries,
almond slices and fontina cheese

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 al Tartufo – 75

tagliolini, white truffles from Alba, mushrooms, parmesan, fontina

Tagliolini Capelli d'Angelo alla Bolognese – 13

angel hair, beef short rib sauce

Secondi

**all proteins are organic & sustainable*

Pesce e Zucca – 27

grouper, pumpkin puree, porcini mushrooms

Pollo con Gnocchi – 30

pan seared chicken breast, pumpkin gnocchi, walnuts, gorgonzola, brown butter

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



October 13 – 14

Dessert Specials

Pere al Vino Rosso & Mousse al Cioccolato – 7

pears poached in red wine, chocolate mousse (chocolate from Guatemala)

Tortino al Cioccolato – 5

flourless chocolate cake, molten center

Torta di Prugne – 5

plum pie

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