

*\*Due to limited capacity, there is a 2 hour time limit for dining*



ITA101 DAILY DINING

November 24

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Pasta Tasting \$45

**Insalata di Spinaci**

spinach, walnuts, cranberries, pecorino, house vinaigrette

**Ravioli di Ricotta**

ravioli, ricotta, pistachio puree

**Fregola con Frutti di Mare**

fregola, opah, crab, shrimp & clams, crab tomato sauce

**Malloreddus con Salsiccia e Pomodori**

malloreddus, sausage, tomato

**Torte della Nonna alle Mele**

apple cake

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*Antipasti*

**Cavoletti di Bruxelles – 9**

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

**Focaccia con Ricotta e Prosciutto – 17**

mini focaccia served with sheep's ricotta & prosciutto

**Polipo – 16**

octopus, broccoli rabe, garlic, pistachio cream

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*Zuppa*

**Zuppa di Zucca – 7**

pumpkin soup topped with cranberries,  
almond slices and fontina cheese

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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 – 12**

angel hair, sun-dried tomato with almond & pistachio pesto, pecorino, pine nuts

**Tagliolini al Tartufo Nero – 25**

tagliolini, wild mushrooms, parmesan, fontina, burgundy black truffles

**Ravioli al Nero di Seppia con Salmone – 13**

black squid ink ravioli, cold smoked  
wild coho salmon, ricotta, orange reduction

**Tagliolini alla Bolognese – 13**

tagliolini, beef short rib sauce

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*Secondi*

*\*all proteins are organic & sustainable*

**Pesce del Giorno – 27**

moonfish (opah), coco beans, broccoli rabe, pistachio puree

**Pollo con Gnocchi – 27**

chicken breast, honeycomb from mill creek apiary,  
pumpkin gnocchi, walnuts, gorgonzola, brown butter

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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**

**Rosé:**

Dry Rosé - \$22

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***Dessert Specials***

**Torte della Nonna alle Mele – 5**  
apple cake

**Torta di Pere e Cioccolato – 5**  
pear and chocolate pie

**Pere al Vino Rosso & Mousse al Cioccolato – 7**  
pears poached in red wine, chocolate mousse

**Tortino al Cioccolato Caldo – 7**  
chocolate cake with molten center,  
fresh whipped cream (baked to order)

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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*