

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



ITA101 DAILY DINING

December 8-9

Pasta Tasting \$45

Insalata di Spinaci

spinach, walnuts, cranberries, pecorino, house vinaigrette

Spaghetti con Cavoletti di Bruxelles e Zucca

spaghetti, brussel sprouts, butternut squash, ricotta salada

Tagliolini con Gamberi, Vongole & Cozze

tagliolini, shrimp, clams, mussels, garlic & evoo

Fettuccine con Brasato di Cinghiale

fettuccine, braised wild boar, blueberry reduction

Tortino al Cioccolato Caldo

chocolate cake with molten center,
fresh whipped cream

Antipasti

Cavoletti di Bruxelles – 9

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

Polipo – 16

octopus, mandarin orange, green olives

Robiola con Prosciutto e Focaccia – 21

seared robiola, prosciutto, focaccia

Zuppa

Zuppa di Zucca – 7

pumpkin soup topped with cranberries,
almond slices and fontina cheese

Insalata

Insalata di Spinaci – 5

spinach, walnuts, cranberries, pecorino, house vinaigrett

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

Capelli d'Angelo con Funghi e Tartufo Nero – 30

angel hair, mixed mushrooms, shaved black winter truffles

Tagliolini alla Bolognese di Manzo – 13

tagliolini, beef short rib sauce

Pappardelle di Spinaci al Ragù di Cinghiale – 13

spinach pappardelle, wild boar ragu

Secondi

**all proteins are organic & sustainable*

Pesce del Giorno – 27

black bass, coco beans, mushrooms, pistachio puree

Pollo con Gnocchi – 27

chicken breast, honeycomb from mill creek apiary,
black winter truffle gnocchi, mushrooms, garlic oil

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

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Dessert Specials

Torta di Cachi – 5
persimmon cake

Torta di Zucca – 5
butternut squash pie

Torte della Nonna alle Mele – 5
apple cake

Torta al Limoncello – 5
limoncello pie

Tiramisu – 7 (served tableside)*
lady fingers, mascarpone cream, espresso, imported cocoa powder

Mousse al Cioccolato con Castagne Caramellate – 8
chocolate mousse with caramelized chestnuts

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