

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



ITA101 DAILY DINING

January 12-13

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***Pasta Tasting \$45***

**Zuppa di Lenticchie**

lentil soup

**Ravioli Ricotta e Pistacchio**

**con Purea di Barbabietola**

ravioli ricotta & pistachio, beet puree

**Ravioli al Nero di Seppia con Salmone**

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

**Fettuccine con Olive Nere e Ragù di Agnello**

fettuccine, black olives, lamb ragu

**Pere al Vino Rosso & Mousse al Cioccolato**

pears poached in red wine, chocolate mousse

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*Antipasti*

**Polipo – 16**

octopus, mandarin orange, olives

**Focaccia con Prosciutto di Parma – 17**

taleggio focaccia, prosciutto di Parma

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*Zuppa*

**Zuppa di Zucca – 7**

squash 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 – 12**

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

**Capelli d'Angelo con Funghi e Tartufo Nero – 25**

angel hair, mixed mushrooms, shaved black winter truffles

**Ravioli all'Aragosta – 21**

lobster ravioli, black truffles, butter sauce

**Tagliolini alla Bolognese di Manzo – 13**

tagliolini, beef short rib sauce

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*Secondi*

*\*all proteins are organic & sustainable*

**Pesce Del Giorno – 35**

scallops, coco beans, artichokes, pistachio puree

**Pollo con Gnocchi – 30**

boneless chicken legs stuffed with spigarello & fontina, 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

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***Drinks***

Still Water – 5 Sparking Water – 6

Iced Tea – 3

Coke & Diet Coke – 2.50

San Pellegrino Orange Soda – 3

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***Auburn Road Wines***

*Whites: Sole - 18.13*

*BlancNU - 19.20*

*Rose: Dry Rose - 22.26*

*Reds: Good Karma - 19.19*

*Lioness - 19.20*

*Gaia - 24.52*

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**Dessert Specials**

**Granita – 3**

Italian ice- cranberry or pomegranate

**Torta alle Arance – 5**

orange cake

**Tortino al Cioccolato – 5**

flourless chocolate cake with molten center

**Pere al Vino Rosso & Mousse al Cioccolato – 7**

pears poached in red wine, chocolate mousse

**Tiramisu – 7 (served tableside)\***

lady fingers, mascarpone cream, espresso, imported cocoa powder

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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