

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



ITA101 DAILY DINING

January 14-15

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***Lombardy Region***

**Cipolle Caramellate con Prosciutto – 17**  
sweet & sour caramelized onions with prosciutto

**Risotto allo Zafferano con Salsiccia – 14**  
saffron risotto with sausage

**Guanciali con Polenta e Cavolo Brasato – 29**  
pork cheeks, polenta, braised cabbage

**Torta di Polenta – 5**  
polenta cake

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*Antipasti*

**Cavoletti di Bruxelles – 9**  
pan seared brussel sprouts, fresh ricotta, provolone, brown butter sauce

**Raviolo con Uovo d'Anatra, Prosciutto e Ragù di Vitello – 13**  
raviolo- duck egg & crispy prosciutto, white veal ragu

**Polipo – 16**  
octopus, mandarin orange, olives

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*Zuppa*

**Zuppa di Zucca – 7**  
squash soup topped with cranberries,  
almond slices and fontina cheese

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*Insalata*

**Insalata di Barbabietole**  
beets, ricotta, pistachio crumb, orange dressing

*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 al Nero di Seppia con Salmone – 12**

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

**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**

**Torta di Polenta – 5**  
polenta cake

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**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