

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



ITA101 DAILY DINING

May 13-14

FRIULI VENEZIA GIULIA REGION

Robiola con Pere & Noci – 15

seared robiola cheese, pears, walnuts

Pappardelle ai semi di Papavero con Capesante & Gamberi – 16

poppyseed pappardelle, scallops, shrimp, pattypan squash

Cotoletta di Vitello – 45

cubed veal cutlet (7oz) cooked medium, artichoke and microgreen salad

Crostata di Noci con Crema Pasticcera & Fragole – 7

mini walnut tart, pastry cream, fresh strawberries

Antipasti

Focaccia di Taleggio – 5

taleggio focaccia bread

Polipo – 19

pan seared octopus, pear puree, pickled rhubarb

Cavoletti di Bruxelles – 9

pan seared brussel sprouts, ricotta, pecorino, brown butter sauce

Prosciutto di Parma & Mozzarella di Bufala – 21

prosciutto from Parma, half fresh buffalo mozzarella, focaccia bread

Zuppa

Zuppa di Funghi – 9

porcini mushroom soup, mozzarella

Insalata

Insalata di Spinaci – 5

spinach, walnuts, cranberries, pecorino, house vinaigrette

Insalata Microverde – 9

mache, sorrel & microgreens, parmesan, artichoke hearts

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 pesto, pecorino, pine nuts

Tagliolini con Funghi e Tartufo Nero – 19

tagliolini, porcini mushrooms, pecorino, parmesan,
house-made truffle paste, shaved black summer truffles

Cavatelli con Fave e Parmesan – 11

cavatelli, fava beans, parmesan

Tagliolini Nero di Seppia con Polipo – 14

squid ink tagliolini, seared octopus, roasted tomatoes,
pine nuts, lightly spicy garlic & evoo

Capelli d'Angelo con Prosciutto – 11

angel hair, crispy prosciutto, lemon zest

Tagliolini alla Bolognese di Manzo – 13

tagliolini, beef short rib sauce

Secondi

**all proteins are organic & sustainable*

Pesce del Giorno – 27

grouper, yellow oyster mushrooms, asparagus, ramp pesto

Pollo con Gnocchi – 27

chicken legs stuffed with spinach, pecorino & prosciutto, honeycomb from mill creek apiary,
potato gnocchi, gorgonzola, brown butter, walnuts

Brasato di Manzo – 35

beef short ribs braised in red wine, country mashed potatoes, spinach

Drinks

Still Water – 5 Sparking Water – 6

Iced Tea – 3

Coke & Diet Coke – 2.50

San Pellegrino Orange Soda – 3

Auburn Road Wines

We are happy to offer wines from New Jersey Vineyard - Auburn Road. Please scan the QR code below for descriptions and prices.

Auburn Road

VINEYARD. WINERY. ENOTECA.



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Dessert Specials

Crostata di Noci con Crema Pasticcera & Fragole – 7

mini walnut tart, pastry cream, fresh strawberries

Granita – 3

Italian ice- cranberry or lemon

Torta di Mele – 7

apple cake, vanilla ice cream

Torta di Fragole e Rabarbaro – 7

strawberry & rhubarb pie, pistachio crust,
basil ice cream

Mousse al Cioccolato – 7

chocolate mousse, pistachio crumb

Tortino al Cioccolato – 7

flourless chocolate cake with molten center, vanilla ice cream

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

Affogato – 7

double espresso with vanilla gelato

Caffe Americano – 4

Coffee – 3

regular or decaffeinated

Organic Hot Tea – 3