

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



ITA101 DAILY DINING

June 22-23

Pasta Tasting Menu \$45

Zuppa di Fave
fava bean soup

Tagliolini con Funghi e Tartufo Nero
tagliolini, porcini mushrooms, pecorino, parmesan,
house-made truffle paste, shaved black summer truffles

Capelli d'Angelo con Granchio
angel hair, blue crab, crab-tomato sauce

Cavatelli con Peperoni Shishito e Salsiccia
cavatelli, shishito peppers, sausage filling, garlic and evoo

Torta di Mirtilli
blueberry pie, almond crust, candied chestnuts, vanilla ice cream

Antipasti

Focaccia di Taleggio – 5
taleggio focaccia bread

Aragosta e Zucchini – 21
boiled lobster with sauteed baby zucchini

Polipo – 19
pan seared octopus, eggplant caponata, orange reduction

Cavolfiore– 9
pan seared cauliflower, ricotta, pecorino, brown butter sauce

Prosciutto di Parma & Mozzarella di Bufala – 21
prosciutto from Parma, half fresh buffalo mozzarella, focaccia bread

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 pesto, pecorino, pine nuts

Tagliolini con Funghi e Tartufo Nero – 19

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

Capelli d'Angelo alla Bolognese di Manzo – 11

angel hair, beef short rib bolognese

Lasagne di Carne – 9

meat lasagna

Secondi

**all proteins are organic & sustainable*

Pesce del Giorno – 32

fluke stuffed with shrimp and ricotta, scallops, mussels, ramp pesto, cranberry beans

Pollo con Gnocchi – 29

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

Brasato di Manzo – 35

beef short ribs braised in red wine, romanesco, purple cauliflower, fava bean puree

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

Gelato – 4
chocolate

Pastiera Naoletana – 5
ricotta cheesecake, candied lemon

Torta di Mele – 7
apple cake, vanilla ice cream

Mousse al Cioccolato e Pere
chocolate mousse, poached pears

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

Caffè Freddo Italiano – 3

iced coffee, shaken

Affogato – 7

double espresso with vanilla gelato

Caffe Americano – 4

Coffee – 3

regular or decaffeinated

Organic Hot Tea – 3