

## ANTIPASTI

- CALAMARI FRITTI.** Crispy calamari, served with garlic alioli. \$ 19  
**\*TONNO TARTARE.** Avocado mousse, small diced tuna marinated with our secret recipe wonton chips and ponzu sauce. \$ 19  
**IT OCTOPUS.** Slow cooked octopus, finished on the grill, potatoes rocoto mayo and cilantro oil. \$ 20  
**BURRATA FRESCA.** Served with arugula, cherry tomatoes, fresh figs, olive oil truffle & balsamic glaze. \$ 21  
**MEATBALLS.** Homemade meatballs with melted cheese on the top. \$ 20  
**BRUSCHETTA DI BUFALA.** Fresh mozzarella, tomatoes, basil and aged balsamic glaze. \$ 18  
**TRUFFLE BEEF CARPACCIO.** Thin slices of fresh raw beef tenderloin garnished with arugula, crispy fried onion, shaved parmesan and drizzled with truffle oil and citrus vinaigrette. \$ 23

## SALADS

- BEET SALAD.** three color baby beets, orange wedges, watermelon and mediterranean dressing, feta cheese crumbles on the top. \$ 19  
**CAPRESE.** Fresh mozzarella, prosciutto, balsamic & olive oil. \$ 18  
**ARUGULA.** Baby arugula, orange segments, cranberries, toasted almonds, shaved parmesan, lemon vinegrette. \$ 19  
**CAESAR.** Romaine lettuce, parmesan cheese, croutons, classic caesar dressing. \$ 18  
**ADD CHICKEN** \$ 8  
**ADD SHRIMP** \$ 10  
**ADD SALMON** \$ 13

## HEALTHY BOWLS

- SALMONE BOWL.** Salmon, quinoa, arugula, avocado, mango, cherry tomatoes, pickled cabbage, green tahini dressing, elaborated with sesame seeds. \$ 27  
**\*TONNO BOWL.** Ahi tuna, jasmine rice, arugula, avocado, cucumber, radish, scallions, micro cilantro, sesame, spicy alioli. \$ 27  
**MEDITERRANEAN CHICKEN BOWL.** Marinated chicken, tomato, onions, cucumber, romaine lettuce, rice, olives and feta cheese. \$ 27

## PASTAS

- FETTUCCINE ALLA CARBONARA.** Smoked panceta, egg, cream & parmesan cheese. \$ 24  
**GNOCCHI AL PESTO.** Potato gnocchi, pesto cream sauce, cherry tomato and goat cheese. \$ 27  
**TRUFFLE POTATOES GNOCCHI.** Truffle parmesan sauce and wild mushrooms. \$ 30  
**FRUTTI DI MARE.** Sauteed shrimps, calamari, clams, mussels and cherry tomatoes with a rich white wine and tomato sauce with a choice of black linguine or spaghetti. \$ 33  
**RIGATONI A LA VODKA.** Creamy pink sauce and vodka reduction. \$ 25  
**SHORT RIB RAVIOLI.** Ravioli served in a creamy truffle glaze sauce. \$ 29  
**RAVIOLI ALL'ARAGOSTA.** Maine lobster ravioli with creamy lobster sauce garnished with garlic breadcrumbs. \$ 30  
**TRUFFLE AND MUSHROOM RISOTTO.** Wild mushroom and truffle risotto. \$ 39  
**SPAGHETTI CON POLPETTE.** Spaghetti pasta with House made meatballs. \$ 27  
**ADD CHICKEN.** \$ 8  
**ADD SHRIMP.** \$ 10

## PESCE

- SALMONE.** Fresh pan seared salmon served with mashed potatoes and grilled asparagus, accompanied with lemon caper sauce. \$ 31  
**BRANZINO.** Fresh pan seared served with mashed potatoes and asparagus, accompanied with lemon caper sauce. \$ 41

## PIZZA FLATBREADS

- MARGHERITA.** Mozzarella, fresh tomatoes, basil & tomato sauce. \$ 20  
**PEPPERONI.** Pepperoni, mozzarella & tomato sauce. \$ 21  
**BOSCAIOLA.** Mix of trumpet, crimini and white mushrooms, mozzarella cheese and tomato sauce. \$ 21  
**GAMBERI PIZZA.** Shrimp, goat cheese, topped with arugula and olive oil. \$ 25  
**BURRATA AND TRUFFLE.** Tomato sauce, arugula, cherry tomatoes, truffle oil. \$ 28  
**IT.** Tomato sauce, prosciutto, sundried tomatoes, parmesan & mozzarella cheese, basil. \$ 23

## HAMBURGER

- VEGAN IMPOSSIBLE BURGER.** Grilled 6oz. Veggie burger, onions, lettuce, tomato, mushroom, avocado spread, brioche bun. \$ 21  
**IT BURGER.** Grilled 8oz beef burger, cheddar cheese, caramelized onions, mushrooms, bacon, fried egg, brioche bun. \$ 24  
**ADD CHEDDAR.** \$ 2<sup>50</sup>  
**ADD MUSHROOM.** \$ 6  
**ADD BACON.** \$ 5<sup>00</sup>

## CHICKEN

- PARMIGIANA.** Italian breaded chicken breast covered in tomato sauce and mozzarella with a side of spaghetti pomodoro. \$ 28  
**GRIGLIATO.** Grilled skinless chicken breast. Served with mashed potatoes and grilled asparagus. \$ 24

## BEEF

- THE ITALY STEAK.** Ribeye steak with garlic and mushrooms confit served with truffle baby potatoes and asparagus, accompanied with truffle demi glaze sauce. \$ 63  
**BISTECCA DI NEW YORK.** 12oz grilled new york steak. Served with truffle baby potatoes and grilled asparagus and a side of chimichurri. \$ 46  
**BISTECCA DI FILETTO MIGNON.** 8 oz Filet mignon steak. Served with Truffle baby potatoes and grilled asparagus accompanied with truffle demi glaze sauce. \$ 49

## SIDES

- BABY POTATOES.** \$ 9  
**MASHED POTATOES.** \$ 9  
**JASMINE RICE.** \$ 9  
**PARMESAN TRUFFLED FRIES.** \$ 13  
**BROCCOLINI.** \$ 9  
**GRILLED ASPARAGUS.** \$ 9  
**HOUSE SALAD.** \$ 9  
**FRENCH FRIES.** \$ 9

## DESSERT

- CARAMEL FLAN.** With dulce de leche & fresh cream. \$ 12  
**GELATO.** Choice of two ice cream scoops: dulce de leche, chocolate, vanilla, pistacho, strawberry. \$ 13  
**CREME BRULEE.** Creamy vanilla crème brûlée. \$ 13  
**TIRAMISU.** Traditional tiramisu. \$ 11  
**FRAGOLA MERENGATTA.** Strawberries, meringue, cream, dulce de leche, fior di latte ice cream. \$ 16  
**VOLCANO DULCE DE LECHE.** With fior di latte ice cream. \$ 16  
**VOLCANO DE CHOCOLATE.** With fior di latte ice cream. \$ 16



RISTORANTE & CAFÉ & BAR

# DINNER

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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