

ANTIPASTI

- BRUSCHETTA DI BUFALA.** Fresh mozzarella, tomatoes, basil and aged balsamic glaze. \$ 18
- 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
- MEATBALLS.** Homemade meatballs with melted cheese on the top. \$ 20
- BURRATA FRESCA.** Served with arugula, cherry tomatoes, fresh figs, olive oil truffle & balsamic glaze. \$ 21
- 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

- CAPRESE.** Heirloom tomatoes, fresh mozzarella, prosciutto, balsamic glaze and olive oil. \$ 18
- CAESAR.** Romaine lettuce, parmesan cheese, croutons, classic caesar dressing. \$ 18
- BEET SALAD.** three color baby beets, orange wedges, watermelon and mediterranean dressing, feta cheese crumbles on the top. \$ 19
- ARUGULA.** Baby arugula, orange segments, cranberries, toasted almonds, shaved parmesan, lemon vinegrette. \$ 19
- 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
- RIGATONI A LA VODKA.** Creamy pink sauce and vodka reduction. \$ 25
- GNOCCHI AL PESTO.** Potato gnocchi, pesto cream sauce, cherry tomato and goat cheese. \$ 27
- SPAGHETTI CON POLPETTE.** Spaghetti pasta with House made meatballs. \$ 27
- SHORT RIB RAVIOLI.** Ravioli served in a creamy truffle glaze sauce. \$ 29
- TRUFFLE POTATOES GNOCCHI.** Truffle parmesan sauce and wild mushrooms. \$ 30
- RAVIOLI ALL'ARAGOSTA.** Maine lobster ravioli with creamy lobster sauce garnished with garlic breadcrumbs. \$ 30
- SHORT RIB PAPPARDELLE.** Homemade pappardelle pasta with braised short ribs in a tomato and red wine sauce. \$ 35
- 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
- TRUFFLE AND MUSHROOM RISOTTO.** Wild mushroom and truffle risotto. \$ 39
- 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
- IT!** Tomato sauce, prosciutto, sundried tomatoes, parmesan and mozzarella cheese, basil. \$ 23
- GAMBERI PIZZA.** Shrimp, goat cheese, topped with arugula and olive oil. \$ 25
- BURRATA AND TRUFFLE.** Tomato sauce, arugula, cherry tomatoes, truffle oil. \$ 28

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.** \$ 2⁵⁰
- ADD BACON.** \$ 5⁰⁰
- ADD MUSHROOM.** \$ 6

CHICKEN

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

BEEF

- 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 Fillet mignon steak. Served with Truffle baby potatoes and grilled asparagus accompanied with truffle demi glaze sauce. \$ 49
- THE ITALY STEAK.** Ribeye steak with garlic and mushrooms confit served with truffle baby potatoes and asparagus, accompanied with truffle demi glaze sauce. \$ 63

SIDES

- BABY POTATOES.** \$ 9
- MASHED POTATOES.** \$ 9
- JASMINE RICE.** \$ 9
- GRILLED ASPARAGUS.** \$ 9
- HOUSE SALAD.** \$ 9
- FRENCH FRIES.** \$ 9
- PARMESAN TRUFFLED FRIES.** \$ 13
- MUSHROOMS.** \$ 12

DESSERT

- ITALIAN AFFOGATO.** Creamy vanilla ice cream topped with hot espresso and finished with shavings of dark chocolate. \$ 10
- TIRAMISU.** Traditional tiramisù. \$ 11
- 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
- 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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