

ANTIPASTI

BRUSCHETTA DI BUFALA. Fresh mozzarella, tomatoes, basil and aged balsamic glaze.	\$ 18
FRIED CALAMARI. Crispy calamari, served with garlic alioli.	\$ 19
*TUNA TARTARE. Avocado mousse, marinated tuna with wonton chips and truffle ponzu sauce.	\$ 19
IT OCTOPUS. Grilled octopus with potatoes and rocoto mayo.	\$ 20
MEATBALLS. Homemade meatballs with shredded parmesan cheese on top.	\$ 20
BURRATA FRESCA. Served with arugula, cherry tomatoes,shaved parmesan, fresh figs, balsamic glaze and truffle oil.	\$ 21
CRAB CAKE. Crispy lump crab meat patty with lemon crab sauce.	\$ 22
TRUFFLE BEEF CARPACCIO. 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 SALAD. Baby arugula, orange segments, cranberries, toasted almonds, shaved parmesan, lemon vinaigrette.	\$ 19
ADD CHICKEN	\$ 8
ADD SHRIMP	\$ 10
ADD SALMON	\$ 13

HEALTHY BOWLS

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

PASTAS

FETTUCCINI CARBONARA. Smoked pancetta, with parmesan cream egg sauce.	\$ 24
RIGATONI A LA VODKA. Creamy pink sauce and vodka reduction.	\$ 25
GNOCCHI AL PESTO. Pesto cream sauce, cherry tomatoes and goat cheese.	\$ 26
SPAGHETTI MEATBALLS. Spaghetti with homemade meatballs.	\$ 27
RIGATONI AMATRICIANA. Pancetta, fresh tomatoes sauce and crushed red pepper.	\$ 28
TRUFFLE GNOCCHI. Truffle parmesan sauce and wild mushrooms.	\$ 28
SHORT RIB RAVIOLI. Served with a creamy truffle glaze sauce.	\$ 29
LOBSTER RAVIOLI. Creamy lobster sauce garnished with garlic breadcrumbs.	\$ 30
LASAGNA. Four cheese and beef classic lasagna sauce.	\$ 32
BLACK LINGUINI FRUTTI DI MARE. Sauteed shrimps, calamari, clams, mussels and cherry tomatoes with a rich white wine and tomato sauce.	\$ 33
SHORT RIB PAPPARDELLE. Homemade pappardelle with braised short ribs in a tomato and red wine sauce.	\$ 35
SCALLOP AND SHRIMP PASTA. Fettuccini and lemon cream sauce.	\$ 38
ADD CHICKEN.	\$ 8
ADD SHRIMP.	\$ 10

PIZZA FLATBREADS

MARGARITA. Tomato sauce, mozzarella, fresh tomatoes and basil.	\$ 20
PEPPERONI. Pepperoni, mozzarella and tomato sauce.	\$ 21
BOSCAIOLA. Mix of wild mushrooms, mozzarella cheese and tomato sauce.	\$ 21
IT!. Tomato sauce, mozzarella cheese, sundried tomatoes, prosciutto, shaved parmesan and basil.	\$ 23
GAMBERI. 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. Onions, lettuce, tomato, mushrooms, avocado spread, brioche bun.	\$ 21
IT BURGER. Cheddar cheese, caramelized onions, mushrooms, bacon, fried egg, brioche bun.	\$ 24
ADD CHEDDAR.	\$ 2 ⁵⁰
ADD BACON.	\$ 5 ⁵⁰
ADD MUSHROOM.	\$ 6

CHICKEN

GRILLED CHICKEN. Skinless chicken breast, served with mashed potatoes and grilled asparagus.	\$ 24
CHICKEN PARM. Italian breaded chicken breast covered in tomato sauce with melted cheese and a side of spaghetti pomodoro.	\$ 28

FISH

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

STEAKS

NEW YORK STEAK. 12oz grilled, served with truffle baby potatoes, grilled asparagus and a side of chimichurri.	\$ 46
FILET MIGNON. 8oz, served with truffle baby potatoes and grilled asparagus accompanied by truffle demi-glace sauce.	\$ 49
THE ITALY STEAK. Ribeye steak with garlic and mushrooms confit served with truffle baby potatoes and asparagus, accompanied by truffle demi-glace 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 tiramisu.	\$ 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 CHOCOLATE. With fior di latte ice cream.	\$ 16



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.