

ANTIPASTI

BRUSCHETTA DI BUFALA. Fresh mozzarella, tomatoes, basil and aged balsamic glaze.	\$ 18
FRIED CALAMARI. Crispy calamari, served with spicy aioli.	\$ 19
*TUNA TARTARE. Avocado mousse, marinated tuna with wonton chips and truffle ponzu sauce.	\$ 19
MEATBALLS. Homemade meatballs with shredded parmesan cheese on top.	\$ 20
IT OCTOPUS. Grilled octopus with potatoes and rocoto mayo.	\$ 21
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

SALADS

CAPRESE. Heirloom tomatoes, fresh mozzarella, prosciutto, balsamic glaze and olive oil.	\$ 18
CAESAR. Romaine lettuce, parmesan cheese, croutons, classic caesar dressing.	\$ 18
ARUGULA SALAD. Baby arugula, orange segments, cranberries, toasted almonds, shaved parmesan, lemon vinaigrette.	\$ 19
WATERMELON SALAD. Cucumber feta dressing micro mint.	\$ 19
BEET SALAD. three color baby beets, orange wedges, watermelon and mediterranean dressing, feta cheese crumbles on the top.	\$ 21
ADD CHICKEN	\$ 9
ADD SHRIMP	\$ 12
ADD SALMON	\$ 14

HEALTHY BOWLS

SALMONE BOWL. Grilled salmon, quinoa, arugula, avocado, mango, cherry tomatoes, pickled cabbage, green tahini dressing, elaborated with sesame seeds.	\$ 28
*TUNA BOWL . Ahi tuna, jasmine rice, arugula, avocado, cucumber, radish, scallions, micro cilantro, sesame, spicy aioli.	\$ 28
MEDITERRANEAN CHICKEN BOWL. Tomato, onions, cucumber, romaine lettuce, rice, olives and feta cheese.	\$ 28

PESCE

SALMON. Fresh pan seared salmon served with mashed potatoes and grilled asparagus.	\$ 32
BRANZINO. Fresh pan seared branzino served with truffle baby potatoes and grilled asparagus.	\$ 38

PASTAS

FETTUCCINI CARBONARA. Smoked pancetta, with parmesan cream egg sauce.	\$ 25
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
TRUFFLE GNOCCHI. Truffle parmesan sauce and wild mushrooms.	\$ 28
MUSHROOM PAPPARDELLE. Green pea and asparagus with mushrooms and truffle sauce.	\$ 29
SHORT RIB RAVIOLI. Served with a creamy truffle glaze sauce.	\$ 29
LOBSTER RAVIOLI. Creamy lobster sauce garnished with garlic breadcrumbs.	\$ 31
BLACK LINGUINI FRUTTI DI MARE. Sauteed shrimps, calamari, clams, mussels and cherry tomatoes with a rich white wine and tomato sauce.	\$ 36
SHRIMP PASTA. Fettuccini and lemon cream sauce.	\$ 36
SHORT RIB PAPPARDELLE. Homemade pappardelle with braised short ribs in a tomato and red wine sauce.	\$ 39
ADD CHICKEN.	\$ 9
ADD SHRIMP.	\$ 12

PIZZA FLATBREADS

MARGHERITA. 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.	\$ 22
IT!. Tomato sauce, mozzarella cheese, sundried tomatoes, prosciutto, shaved parmesan and basil.	\$ 24
GAMBERI. Shrimp, goat cheese, topped with arugula and olive oil.	\$ 25
SHORT RIB AND JALAPEÑO. Tomato sauce and mozzarella cheese.	\$ 26
BURRATA AND TRUFFLE. Tomato sauce, arugula, cherry tomatoes, truffle oil.	\$ 28

HAMBURGER

VEGAN IMPOSSIBLE BURGER. Lettuce, tomato, caramelized onion, vegan mayo, brioche bun.	\$ 24
IT BURGER. Cheddar cheese, caramelized onions, bacon, spice mayo, barbecue sauce, lettuce, tomato, brioche bun.	\$ 24

CHICKEN

GRILLED CHICKEN. Skinless chicken breast, served with mashed potatoes and grilled asparagus.	\$ 27
CHICKEN PARM. Italian breaded chicken breast covered in tomato sauce with melted cheese and a side of spaghetti pomodoro.	\$ 31

STEAKS

NEW YORK STEAK. 12oz grilled, served with truffle baby potatoes, grilled asparagus and a side of chimichurri.	\$ 48
THE ITALY STEAK. Ribeye steak with garlic and mushrooms confit served with truffle baby potatoes and asparagus, accompanied by truffle demi-glace sauce.	\$ 58

SIDES

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

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
TRES LECHES CAKE. Sponge cake soaked in three types of milk (evaporated, condensed and whole milk) with Vanilla ice cream.	\$ 12
GELATO. Choice of two ice cream scoops: dulce de leche, chocolate, vanilla, pistacho, strawberry.	\$ 13
CREME BRULEE.	\$ 13
WARM DULCE DE LECHE CAKE. 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.
Please note a service charge of 15% will be added to your final bill
Checks may be split into a maximum of two (2) separate checks per assigned server.

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