

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. \$ 2⁵⁰
ADD MUSHROOM. \$ 6
ADD BACON. \$ 5⁵⁰

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. \$ 12
CREME BRULEE. Creamy vanilla crème brûlée. \$ 12
TIRAMISU. Traditional tiramisu. \$ 12
FRAGOLA MERENGATTA. Strawberries, meringue, cream, dulce de leche, fior di latte ice cream. \$ 12
VOLCANO DULCE DE LECHE. With fior di latte ice cream. \$ 12
VOLCANO DE CHOCOLATE. With fior di latte ice cream. \$ 12



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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WINES, CHAMPAGNE, PROSECCO & SPARKLING

CHAMPAGNE, PROSECCO & SPARKLING

CHANDON BRUT ROSE 187ML	\$ 19	MOET & CHANDON BRUT IMPERIAL	\$ 135
XXVI IMPERIALE SPUMANTE MILLESIMATO EXTRA DRY	\$ 40	VEUVE - CLICQUOT	\$ 175
MOET & CHANDON BRUT IMPERIAL 187ML	\$ 36	DOM PERIGNON	\$ 450
CHANDON BRUT	\$ 65		

WHITE WINE

SAUVIGNON BLANC

PROVERB, CALIFORNIA	\$ 43
HONIG WINERY, NAPA VALLEY	\$ 58
GROTH VINEYARDS, NAPA VALLEY	\$ 77

ITALIAN WHITES

SANTA MARINA PINOT GRIGIO, PAVIA	\$ 35
CORVO MOSCATO, SICILY	\$ 44
CA'MONTINI PINOT GRIGIO, TRENTINO	\$ 46
BROGLIA GAVI, LA MEIRANA	\$ 64
IL BORRO FERRAGAMO LAMELLE CHARDONNAY	\$ 90

CHARDONNAY

PROVERB, CALIFORNIA	\$ 43
PRINCIPI DI BUTERA, SICILY, ITALY	\$ 44
PAGO DE CIRSUS, SPAIN	\$ 62
ET-CETERA, CALIFORNIA	\$ 64

ALBARINO

DEUSA NAI, RIAS-BAIXAS	\$ 44
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ROSE

PROVERB, CALIFORNIA	\$ 37
JULIETTE MEDITERRANEE, FRANCE	\$ 40
PAGO DE CIRSUS, GRAN CUVÉE ESPECIAL	\$ 62

BY GLASS

RED

CRIOS BY SUSANA BALBO, MENDOZA	\$ 13
CABERNET SAUVIGNON, PROVERB, CALIFORNIA	\$ 13
PINOT NOIR, PROVERB, CALIFORNIA	\$ 13
MERLOT, PROVERB, CALIFORNIA	\$ 13
BANFI CHIANTI CLÁSICO, TUSCANY	\$ 13

WHITE

CHARDONNAY, PROVERB, CALIFORNIA	\$ 13
PINOT GRIGIO, SANTA MARINA, ITALY	\$ 13
SAUVIGNON BLANC, PROVERB, CALIFORNIA	\$ 13
ROSE, PROVERB, CALIFORNIA	\$ 13
PROSECCO, XXVI IMPERIALE SPUMANTE MILLESIMATO EXTRA DRY, ITALY	\$ 13
MOSCATO, CORVO, SICILY	\$ 13

RED WINE

CABERNET SAUVIGNON

BROADSIDE, PASO ROBLES	\$ 40
PROVERB, CALIFORNIA	\$ 43
PRINCIPI DI BUTERA, SICILY, ITALY	\$ 44
BERINGER "KNIGHTS VALLEY", NAPA VALLEY	\$ 70
ARROWOOD, SONOMA VALLEY	\$ 80
NAPA CELLARS, NAPA VALLEY	\$ 84
2016 HUNDRED ACRE "WRAITH", NAPA VALLEY	\$ 990

MALBEC

PADRILLO, BY ERNESTO CATENA	\$ 40
CRIOS, BY SUSANA BALBO, MENDOZA	\$ 40
KAIKEN ESTATE, MENDOZA	\$ 44
ERNESTO CATENA "SIESTA", MENDOZA	\$ 53
TERRAZAS RESERVA, MENDOZA	\$ 55
HERMANDAD, FAMILIA FALASCO, MENDOZA	\$ 66

PINOT NOIR

PROVERB, CALIFORNIA	\$ 43
"A" BY ACACIA, CALIFORNIA	\$ 44
LUIGI BOSCA, MENDOZA	\$ 62
WINEMAKER SERIES HERMANDAD, FAMILIA FALASCO, MENDOZA	\$ 66
THE CALLING, RUSSIAN RIVER VALLEY	\$ 84
LA CREMA, RUSSIAN RIVER VALLEY	\$ 106

TEMPRANILLO

MARQUES DE CACERES LA RIOJA SPAIN	\$ 48
PAGO DE CIRSUS, CUVÉE ESPECIAL	\$ 72

MERLOT

BOGLE VINEYARDS, CALIFORNIA	\$ 40
PROVERB, CALIFORNIA	\$ 43
ROBERT HALL, PASO ROBLES	\$ 46
NORTHSTAR, COLUMBIA VALLEY	\$ 66
RUTHERFORD HILL, NAPA VALLEY	\$ 81

ITALIAN SELECTION

DECORDI, SANGUE DI GIUDA, DELL'OLTREPO PAVESE	\$ 42
BANFI CHIANTI CLASSICO, TUSCANY	\$ 52
ANTIRONI, VILLA TOSCANA	\$ 54
TARTARONE EDNA ROSSO SICILIA	\$ 75
ORNELAIA LE VOLTE, TOSCANA	\$ 105
CARPAZO BRUNELLO DI MONTALCINO, TOSCANA	\$ 160
FONTAFREDDA BAROLO, LAZZARITO, PIEMONTE	\$ 275
CHIANTI, CLASSICO CASTELLO DI AMA, BELLAVISTA, TOSCANA	\$ 340
BRUNELLO DI MONTALCINO, COL D'ORCIA, RISERVA, TOSCANA	\$ 429
LUCE DELLA VITE, TOSCANA	\$ 465

MARTINI

ITALIAN STAR. Vanilla vodka, passion fruit, fresh lemon juice, agave. \$ 17

STRAWBERRY MARTINI. Vodka, Cointreau, fresh lime juice, strawberry Puree. \$ 17

LYCHEE MARTINI. Gin, St. germain elderflower lychee. \$ 17

FRENCH. Vanilla vodka, pineapple, chambord. \$ 17

NESPRESSO. Espresso vodka, kahlua, baileys, nespresso ristretto coffee. \$ 18

MANGOPOLITAN. Mango vodka, cointreau, cranberry, lime. \$ 17

DRINKS

SAN PELLEGRINO SPARKLING WATER 1LT	\$ 10
ACQUA PANNA 1LT	\$ 10
FOUNTAIN SODAS	\$ 4
CANNED SODAS	\$ 3
FRESH LEMONADE	\$ 6
ICE TEA	\$ 5

BEERS

BLUE MOON	\$ 8
GOOSE ISLAND IPA DRAFT	\$ 8
PERONI DRAFT	\$ 8
STELLA ARTOIS DRAFT	\$ 8
MODELO	\$ 6
BUD LIGHT	\$ 6
CORONA	\$ 6
HEINEKEN	\$ 6

HOOKAHS

LOVE 66	\$ 75
BLUEBERRY	\$ 75
MINT	\$ 75
WATERMELON	\$ 75
ASK FOR MORE FLAVORS	

COCKTAIL

SPANISH GIN & TONIC. Bombay gin, rosemary and lime, elderflower tonic.....\$ 15

CUCUMBER GIN. Bombay gin, cucumber, elderflower tonic.....\$ 15

BERRIES GIN. Bombay gin, fresh berries, elderflower tonic.....\$ 15

ORANGE GIN. Tanqueray orange gin, elderflower tonic.....\$ 15

APEROL SPRITZ. Aperol, prosecco, sparkling, soda.....\$ 15

ITALIAN SAINT. St.Germain elderflower, sparkling rose, lime juice, cranberry & mint.....\$ 15

GUAVA MOJITO. Rum, guava, fresh lime juice, sugar & soda.....\$ 15

APPASIONATO. Tequila, passion fruit, agave, lime.....\$ 15

STRAWBERRY KISS SPRITZ. Beefeater strawberry Gin, Domain ginger liquor.....\$ 16
elderflower liquor, Prosecco.

BUTTERFLY HAZE. Butterfly Pea Gin, Lychee, Lemon, Elderflower Tonic.....\$ 16

NEGRONI . Bombay gin, Campari, Martini & Rossi sweet vermouth.....\$ 15

SMOKED OLD FASHIONED . Woodford Reserve Bourbon whisky, simple sirup.....\$ 19
angostura bitters, cherry, smoked Oak.

TEQUILA:

Clase Azul Plata	\$40.00
Clase Azul Reposado	\$45.00
Clase Azul Gold	\$80.00
Clase Azul Añejo	\$115.00
Don Julio Blanco	\$14.00
Don Julio Reposado	\$18.00
Don Julio Añejo	\$20.00
Don Julio Añejo 70	\$22.00
Don Julio 1942	\$45.00
Casamigos Blanco	\$14.00
Casamigos Reposado	\$18.00
Casamigos Añejo	\$22.00
Patrón Silver	\$14.00
Patrón Reposado	\$18.00
Patrón Añejo	\$20.00
Patrón el Alto	\$45.00
Cazadores Blanco	\$13.00
Cazadores Cafe	\$16.00

WHISKEY:

SCOTCH

ohnnie Walker BLACK	\$14.00
Johnnie Walker GREEN	\$26.00
Johnnie Walker GOLD	\$28.00
Johnnie Walker 18 YR	\$34.00
Johnnie Walker BLUE	\$70.00
Buchanan's 12 YR	\$16.00
Buchanan's 15 YR	\$23.00
Buchanan's 18 YR	\$35.00
Chivas Regal 12 YR	\$14.00
Chivas Regal 18 YR	\$32.00
Dewars White	\$14.00
Dewars 12 YR	\$16.00
Glenfidich 12 YR	\$16.00
Glenfiddich 15 YR	\$24.00
Glenlivet 12 YR	\$18.00
Glenlivet 15 YR	\$32.00
Glenmorangie	\$15.00
Macallan 12 YR	\$18.00
Macallan 15 YR	\$28.00
Macallan 18 YR	\$85.00
Oban 14 YR	\$28.00
Ardbeg Ten 10 YR	\$15.00
Old Parr 12 YR	\$16.00
The Balvenie 15 YR	\$16.00

AMERICAN:

Four Roses Bourbon	\$14.00
Angel Envy Rye	\$25.00
Angel's Envy Bourbon	\$19.00
Basil Hayden's Bourbon	\$15.00
Bulleit Rye	\$14.00
Bulleit Bourbon	\$14.00
Jack Daniels Tennessee	\$14.00
Jack Daniels Gentleman Tennessee	\$16.00
Jack Fire Tennessee	\$14.00
Jack Honey Tennessee	\$14.00
Jim Beam Bourbon	\$14.00
Knob Creek Bourbon	\$14.00
Makers Mark Bourbon	\$14.00
Woodford Reserve Bourbon	\$16.00
Evan Williams Bourbon	\$15.00
Widow Jane 10	\$16.00
Screwball Peanut Butter	\$15.00

WORLD:

Crown Royal	\$14.00
Crown Royal Apple /.....	\$14.00
Jameson	\$14.00
Red Breast	\$14.00
Fireball Cinnamon	\$14.00
HIBIKI Suntory	\$30.00
TOKI Suntory	\$18.00

MEZCAL:

Clase Azul Mezcal Joven	\$75.00
Papalote Guerrero	
Clase Azul Mezcal Joven	\$75.00
Cenizo Durango	
Casamigos Mezcal Joven	\$25.00

COGNAC:

Courvoisier VS	\$20.00
Hennessy VS	\$20.00
Hennessy VSOP	\$25.00
Remy Martin VSOP	\$25.00
Louis XIII One Half Ounce	\$120.00
Louis XIII One Ounce	\$240.00
Louis XIII Two Ounces	\$480

VODKA:

Absolut	\$14.00
Absolut Pear Swedish	\$15.00
Belvedere	\$16.00
Clix Vodka	\$110.00
Beluga Gold Line	\$45.00
JCB Truffle-Infused	\$55.00
JCB Caviar-Infused	\$55.00
JCB Spirits Vodka	\$45.00
Ciroc Coconut	\$17.00
Ciroc Pineapple	\$17.00
Ciroc White Grape	\$17.00
Ciroc Honey Melon	\$17.00
Chopin Potato	\$16.00
Elite	\$25.00
Grey Goose	\$16.00
Haku Japanese	\$18.00
Ketel One Cucumber mint	\$16.00
Ketel One	\$16.00
New Amsterdam Vodka	\$13.00
Smirnoff	\$14.00
Smirnoff Apple	\$14.00
Smirnoff Pink	\$14.00
Smirnoff Vanilla	\$14.00
Stoli	\$16.00
Tito's	\$14.00
Van Gogh Espresso	\$15.00
Van Gogh Mango	\$15.00

GIN:

Aviation United	\$14.00
New Amsterdam	\$13.00
Beefeater	\$16.00
Beefeater Strawberry	\$16.00
Monkey 47 Dry Gin	\$35.00
Bombay Dry	\$14.00
Bombay Sapphire	\$15.00
Hendrick's	\$16.00
Tanqueray	\$15.00

RUM:

Bacardi	\$14.00
Captain Morgan	\$14.00
Captain Morgan Coconut	\$14.00
Flor De Cana	\$13.00
Malibu	\$14.00
Zacapa N23	\$16.00
Zacapa XO	\$35.00
Myers's Rum	\$14.00
Rum Chata	\$14.00