

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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DRINKS, WINES, CHAMPAGNE & MORE

COCKTAILS

SPANISH GIN & TONIC. Lemon gin, fever-tree lemon tonic water	\$ 15
ORANGE GIN & TONIC. Orange gin, orange, fever-tree tonic water	\$ 15
CUCUMBER GIN & TONIC. Gin, cucumber, fever-tree tonic water	\$ 15
BERRIES GIN & TONIC. Strawberry gin, berries, fever-tree tonic water	\$ 15
APEROL SPRITZ. Aperol, orange, soda, prosecco	\$ 15
ITALIAN SPRITZ. Elderflower liqueur, mint, soda, prosecco	\$ 15
ITALIAN SAINT. Elderflower liqueur, fresh lime juice, mint, cranberry, prosecco	\$ 15
APPASSIONATO. Tequila, passion fruit, agave, fresh lime juice, tajin rim	\$ 15
SPICY MARGARITA. Tequila, triple sec, chile liqueur, agave, fresh lime juice	\$ 15
MOSCOW MULE. Vodka, ginger beer, fresh lime juice	\$ 16
LONG ISLAND. Gin, tequila, vodka, white rum, triple sec, simple syrup, fresh lemon juice, coke	\$ 19
BUTTERFLY HAZE. Butterfly pea gin, lychee, lime juice	\$ 16
NEGRONI. Gin, sweet vermouth, campari	\$ 16
SMOKED OLD FASHIONED. Bourbon, simple syrup, bitters, smoked oak	\$ 19
FRENCH 75. Gin, prosecco, simple syrup, fresh lime juice	\$ 15
RED OR WHITE SANGRIA. Triple sec, orange juice, fruit mix, red moscato or white moscato....	\$ 16
MARGARITAS. Tequila, triple sec, agave, fresh lime juice (choose the flavor).....	\$ 15

MARTINIS

CUCUMBER MARTINI	\$ 17
Gin, elderflower liquor, syrup, cucumber, fresh lime juice.	
WHITE CHRISTMAS	\$ 18
Irish cream, vanilla vodka, white chocolate.	
CHOCO SEDUCTION	\$ 18
Marula liqueur, vanilla vodka, buttershots, chocolate.	
MANHATTAN	\$ 18
Whiskey, sweet vermouth, angostura bitters.	
STRAWBERRY MARTINI	\$ 17
Vodka, triple sec, strawberry, fresh lime juice.	
ITALIAN STAR	\$ 17
Vanilla vodka, triple sec, passion fruit, fresh lime juice.	
LYCHEE MARTINI	\$ 17
Gin, elderflower liqueur, lychee, fresh lime juice.	
FRENCH MARTINI	\$ 17
Vanilla vodka, raspberry liqueur, pineapple.	
ESPRESSO MARTINI	\$ 18
Vanilla vodka, coffee liqueur, irish cream, fresh espresso.	
MANGOPOLITAN	\$ 17
Vanilla vodka, triple sec, mango, fresh lime juice.	
COSMOPOLITAN	\$ 17
Vodka, triple sec, cranberry, fresh lime juice.	

BEERS

DRAFT:

PERONI	\$ 9
STELLA ARTOIS	\$ 9
BLUE MOON	\$ 9
YUENGLING LAGER	\$ 9

BOTTLES:

COORS LIGHT	\$ 7
MILLER LITE	\$ 7
MICHELOB ULTRA	\$ 7
HEINEKEN	\$ 7
CORONA	\$ 7
LAGUNITAS IPA	\$ 7
MODELO	\$ 7
MODELO NEGRA	\$ 7
GUINNESS	\$ 7
BUD LIGHT	\$ 7

MALBEC:

ERNESTO CATENA "SIESTA", MENDOZA	\$ 60
TERRAZAS RESERVA, MENDOZA	\$ 65
HERMANDAD, FAMILIA FALASCO, MENDOZA	\$ 66

MERLOT:

ROBERT HALL, PASO ROBLES	\$ 60
STERLING NAPA VALLEY	\$ 66
RUTHERFORD HILL, NAPA VALLEY	\$ 81

SOFT DRINKS

VIRGIN MARGARITA FLAVORS	\$10
VIRGIN PIÑA COLADA	\$10
SAN PELLEGRINO SPARKLING WATER 1LT	\$ 10
ACQUA PANNA 1LT	\$ 10
CANNED SODAS	\$ 6
SHIRLEY TEMPLE	\$ 6
GINGER ALE	\$ 5
APPLE JUICE	\$ 5
ORANGE JUICE	\$ 5
CRANBERRY JUICE	\$ 5
FEVER-TREE GINGER BEER	\$ 4
FEVER-TREE TONIC WATER	\$ 4
RED BULL	\$ 6
RED BULL SUGAR FREE	\$ 6
SPARKLING PINK GRAPEFRUIT	\$ 6

PINOT NOIR:

LUIGI BOSCA, MENDOZA	\$ 66
WINEMAKER SERIES HERMANDAD, FAMILIA FALASCO, MENDOZA	\$ 70
THE CALLING, RUSSIAN RIVER VALLEY	\$ 84
LA CREMA, RUSSIAN RIVER VALLEY	\$ 106

CABERNET:

BERINGER "KNIGHTS VALLEY"	\$ 70
NAPA VALLEY ARROWOOD	\$ 80
LUIGI BOSCA, MENDOZA	\$ 80
2016 HUNDRED ACRE "WRAITH", NAPA VALLEY	\$ 990

ITALIAN SELECTION:

BANFI CHIANTI CLASSICO	\$ 60
ANTINORI, VILLA TOSCANA	\$ 65
TORNATORE ETNA ROSSO	\$ 75
ORNELLAIA LE VOLTE	\$ 105
CAPARZO BRUNELLO DI MONTALCINO	\$ 160
FONTAFREDDA BAROLO	\$ 275
CHIANTI, CLASSICO CASTELLO DI AMA	\$ 340
BRUNELLO DI MONTALCINO, COL D'ORCIA	\$ 429
LUCE DELLA VITE, TOSCANA	\$ 465

ITALIAN WHITES:

LA PERLINA MOSCATO	\$ 60
CA'MONTINI PINOT GRIGIO, TRENTO	\$ 60
BROGLIA GAVI, LA MEIRANA	\$ 64

SAUVIGNON BLANC:

HONIG WINERY, NAPA VALLEY	\$ 66
GROTH VINEYARDS, NAPA VALLEY	\$ 77

CHARDONNAY:

LA CREMA CHARDONNAY	\$ 80
IL BORRO FERRAGAMO LAMELLE CHARDONNAY	\$ 90

ROSE:

JULIETTE MEDITERRANEE, FRANCE	\$ 60
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BY THE GLASS

RED:

BERINGER "KNIGHTS VALLEY" CABERNET	\$ 18
ERNESTO CATENA "SIESTA" MALBEC	\$ 17
LUIGI BOSCA PINOT NOIR	\$ 17
BANFI CHIANTI CLASSICO	\$ 16
STERLING NAPA VALLEY MERLOT	\$ 17

WHITE:

HONIG SAUVIGNON BLANC	\$ 17
LA CREMA CHARDONNAY	\$ 18
CA'MONTINI PINOT GRIGIO	\$ 17
LA PERLINA MOSCATO	\$ 16

SPARKLING:

CHANDON BRUT ROSE 187ML	\$ 19
CHANDON BRUT 187ML	\$ 19
MOET & CHANDON BRUT 187ML	\$ 36
MOET & CHANDON BRUT ROSE 187ML	\$ 36
PROSECCO XXVI IMPERIALE MILLESIMATO EXTRA DRY	\$ 15

HOOKAHS

LOVE 66
LADY KILLER
SKYFALL
HAWAII
HAVANA
BLUEBERRY
MINT
WATERMELON
GRAPE
ASK FOR MORE FLAVORS

CHAMPAGNE, PROSECCO & SPARKLING

PROSECCO XXVI IMPERIALE MILLESIMATO EXTRA DRY 750ML	\$ 55	VEUVE CLICQUOT BRUT 750ML	\$ 185
CHANDON BRUT 750ML	\$ 70	VEUVE CLICQUOT BRUT ROSE 750ML	\$ 185
MOET & CHANDON BRUT 750ML	\$ 135	DOM PERIGNON 750ML	\$ 550

SPIRITS:

WHISKEY:

SCOTCH

Johnnie Walker BLACK	\$14
Johnnie Walker GREEN	\$26
Johnnie Walker GOLD	\$28
Johnnie Walker 18 YR	\$34
Johnnie Walker BLUE	\$70
Buchanan's 15 YR	\$23
Buchanan's 18 YR	\$35
Chivas Regal 12 YR	\$14
Chivas Regal 18 YR	\$32
Glenfiddich 12 YR	\$16
Glenfiddich 15 YR	\$24
Glenlivet 12 YR	\$18
Glenlivet 15 YR	\$32
Macallan 12 YR	\$18
Macallan 15 YR	\$28
Macallan 18 YR	\$85
Oban 14 YR	\$28

AMERICAN:

Angel Envy Rye	\$25
Angel's Envy Bourbon	\$19
Basil Hayden's Bourbon	\$15
Bulleit Rye	\$14
Bulleit Bourbon	\$14
Jack Daniels Tennessee	\$14
Jack Daniels Gentleman Tennessee	\$16
Knob Creek Bourbon	\$14
Makers Mark Bourbon	\$14
Woodford Reserve Bourbon	\$16
Screwball Peanut Butter	\$15

WORLD:

Crown Royal	\$14
Crown Royal Apple	\$14
Jameson	\$14
HIBIKI Suntory	\$30
TOKI Suntory	\$18

COGNAC:

Courvoisier VS	\$20
Hennessy VS	\$20
Hennessy VSOP	\$25
Remy Martin VSOP	\$25
Louis XIII One Half Ounce	\$120
Louis XIII One Ounce	\$240
Louis XIII Two Ounces	\$480

RUM:

Bacardi	\$14
Captain Morgan	\$14
Malibu	\$14
Zacapa N23	\$16
Zacapa XO	\$35
Rum Chata	\$14

TEQUILA:

Clase Azul Plata	\$40
Clase Azul Reposado	\$45
Clase Azul Gold	\$80
Clase Azul Añejo	\$115
Don Julio Blanco	\$14
Don Julio Reposado	\$18
Don Julio Añejo	\$20
Don Julio Añejo 70	\$22
Don Julio 1942	\$45
Casamigos Blanco	\$14
Casamigos Reposado	\$18
Casamigos Añejo	\$22
Patrón Silver	\$14
Patrón Reposado	\$18
Patrón Añejo	\$20
Patrón el Alto	\$45
Cazadores Cafe	\$16

MEZCAL:

Clase Azul Mezcal Joven	\$75
Papalote Guerrero	
Clase Azul Mezcal Joven	\$75
Cenizo Durango	
Casamigos Mezcal Joven	\$25

VODKA:

Belvedere	\$16
Clix Vodka	\$110
Beluga Gold Line	\$45
JCB Truffle-Infused	\$55
JCB Caviar-Infused	\$55
JCB Spirits Vodka	\$45
Chopin Potato	\$16
Elite	\$25
Grey Goose	\$16
Haku Japanese	\$18
Ketel One	\$16
Stoli	\$16
Tito's	\$14

GIN:

Aviation United	\$14
Beefeater	\$16
Beefeater Strawberry	\$16
Monkey 47 Dry Gin	\$35
Bombay Sapphire	\$15
Hendrick's	\$16
Tanqueray	\$15

BOTTLES:

WHISKEY:

SCOTCH

Johnnie Walker BLACK	\$295
Johnnie Walker GREEN	\$395
Johnnie Walker GOLD	\$430
Johnnie Walker 18 YR	\$495
Johnnie Walker BLUE	\$1099
Buchanan's 15 YR	\$370
Buchanan's 18 YR	\$495
Chivas Regal 12 YR	\$295
Chivas Regal 18 YR	\$650
Glenfiddich 12 YR	\$310
Glenfiddich 15 YR	\$380
Glenlivet 12 YR	\$320
Glenlivet 15 YR	\$485
Macallan 12 YR	\$320
Macallan 15 YR	\$450
Macallan 18 YR	\$1320
Oban 14 YR	\$430

AMERICAN:

Angel Envy Rye	\$380
Angel's Envy Bourbon	\$320
Basil Hayden's Bourbon	\$295
Bulleit Rye	\$295
Bulleit Bourbon	\$295
Jack Daniels Tennessee	\$340
Jack Daniels Gentleman Tennessee	\$295
Knob Creek Bourbon	\$295
Makers Mark Bourbon	\$295
Woodford Reserve Bourbon	\$360
Screwball Peanut Butter	\$350

WORLD:

Crown Royal	\$295
Crown Royal Apple	\$295
Jameson	\$295
HIBIKI Suntory	\$485
TOKI Suntory	\$320

COGNAC:

Courvoisier VS	\$310
Hennessy VS	\$430
Hennessy VSOP	\$495
Remy Martin VSOP	\$495
Louis XIII	\$6900

RUM:

Bacardi	\$310
Captain Morgan	\$295
Malibu	\$320
Zacapa N23	\$350
Zacapa XO	\$795
Rum Chata	\$310

TEQUILA:

Clase Azul Plata	\$650
Clase Azul Reposado	\$750
Clase Azul Gold	\$1240
Clase Azul Añejo	\$1700
Don Julio Blanco	\$250
Don Julio Reposado	\$320
Don Julio Añejo	\$360
Don Julio Añejo 70	\$370
Don Julio 1942	\$750
Casamigos Blanco	\$310
Casamigos Reposado	\$380
Casamigos Añejo	\$420
Patrón Silver	\$250
Patrón Reposado	\$320
Patrón Añejo	\$370
Patrón el Alto	\$750
Cazadores Cafe	\$380

MEZCAL:

Clase Azul Mezcal Joven	\$1175
Papalote Guerrero	
Clase Azul Mezcal Joven	\$1175
Cenizo Durango	
Casamigos Mezcal Joven	\$490

VODKA:

Belvedere	\$320
Clix Vodka	\$1700
Beluga Gold Line	\$750
JCB Truffle-Infused	\$795
JCB Caviar-Infused	\$795
JCB Spirits Vodka	\$740
Chopin Potato	\$370
Elite	\$430
Grey Goose	\$370
Haku Japanese	\$310
Ketel One	\$340
Stoli	\$290
Tito's	\$330

GIN:

Aviation United	\$295
Beefeater	\$360
Beefeater Strawberry	\$360
Monkey 47 Dry Gin	\$795
Bombay Sapphire	\$315
Hendrick's	\$370
Tanqueray	\$350