

## APPETIZERS

### CALAMARI 9

GRILLED OR DUSTED & DEEP FRIED  
TRIO OF DIPPING SAUCES - MARINARA, KIM CHEE  
AIOLI, COCKTAIL

### GRILLED SATAY 9

GRILLED ORGANIC BREAST OF CHICKEN OR BEEF TENDERLOIN,  
CHILI GARLIC PEANUT SAUCE, FRESH CILANTRO, LIME, PEANUTS

#### HOUSE SPECIALTY

### HOISIN BBQ PORK STEAMED BUNS

**SMALL PLATE (2) 7    BIG PLATE (4) 10**

STEAMED BUNS FILLED WITH PULLED SMOKED PORK,  
HOISIN SAUCE, KIM CHEE

### STEAMED MUSSELS 13

PRINCE EDWARD ISLAND MUSSELS STEAMED  
IN COCONUT CURRY BROTH OR  
WHITE WINE SHALLOT SAUCE

### ANTIPASTO PLATE

**SMALL PLATE 12    BIG PLATE 18**

ASSORTED FINE CURED MEAT SELECTION OF PROSCIUTTO  
DI PARMA, SALAME FELINO, SALAME TOSCANO AND  
MORTADELLA SERVED WITH CURED OLIVES, ROASTED RED  
PEPPERS, MARINATED ARTICHOKE HEARTS, GORGONZOLA,  
PROVOLONE, FONTINA, PARMIGIANO-REGGIANO,  
SALTED HERB CRACKERS, CROSTINI

### SPRING ROLL 7

FLASH FRIED VEGETABLE SPRING ROLLS, KIM CHEE,  
TRIO OF DIPPING SAUCES - HOT MUSTARD, SWEET  
CHILI AND SOY CHILI

### PROSCIUTTO WRAPPED SCALLOPS 14

SEARED SEA SCALLOPS, PROSCIUTTO DI PARMA,  
WHITE CHOCOLATE DILL SAUCE,  
SPICY MUSTARD AIOLI

### BRUSCHETTA TRIO

**SMALL PLATE (3) 7    BIG PLATE (6) 11**

GRILLED TUSCAN BREAD, OLIVE TAPENADE,  
ROMA TOMATO & FRESH BASIL, OCTOPUS &  
CALAMARI SALAD WITH ORANGE YUZU VINAIGRETTE

## SOUPS

### MISO SOUP

**CUP 4    BOWL 6**

TOFU, WAKAME SEAWEED

### TUSCAN WHITE BEAN

**CUP 4    BOWL 6**

PANCETTA HAM

### SOUP OF THE DAY

**CUP 4    BOWL 6**

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, EGGS,  
SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD-  
BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

## SALADS

### DECONSTRUCTED CAESAR

**BIG PLATE 9**

ROMAINE LETTUCE, POLENTA CROUTONS, CAESAR DRESSING  
ADD MARINATED GRILLED CHICKEN - BIG PLATE 6  
ADD GRILLED STRIP STEAK - BIG PLATE 12  
ADD MARINATED GRILLED SHRIMP - BIG PLATE 12

### CAPRESE 9

VINE RIPENED RED AND YELLOW TOMATOES,  
FRESH D.O.P. BUFFALO MOZZARELLA, RED ONIONS,  
FRESH BASIL, AGED BALSAMIC, EVOO

### GRILLED SEAFOOD

**SMALL PLATE 9    BIG PLATE 16**

FRESH GRILLED OCTOPUS AND CALAMARI,  
ARUGULA, SHAVED FENNEL, ORANGE YUZU  
VINAIGRETTE

### SIMPLE GREENS

**SMALL PLATE 6    BIG PLATE 9**

FRESH FIELD GREENS, MIZUNA, SHAVED CUCUMBER,  
TEAR DROP TOMATOES, SPICY MUSTARD VINAIGRETTE  
ADD MARINATED GRILLED CHICKEN - SMALL PLATE 3    BIG PLATE 6  
ADD MARINATED GRILLED SHRIMP - SMALL PLATE 6    BIG PLATE 12

### TOFU NOODLE

**SMALL PLATE 8    BIG PLATE 13**

CHILLED TOFU, BUCKWHEAT SOBA NOODLES,  
SEAWEED SALAD, SCALLIONS, SOY MIRIN  
DIPPING SAUCE

### MEDITERRANEAN

**SMALL PLATE 7    BIG PLATE 13**

ROMAINE HEARTS, ROMA TOMATOES, OIL CURED  
BLACK OLIVES, PEPPERONCINI, RED ONIONS, FETA CHEESE  
RED WINE VINAIGRETTE  
ADD MARINATED GRILLED CHICKEN - SMALL PLATE 3    BIG PLATE 6  
ADD MARINATED GRILLED SHRIMP - SMALL PLATE 6    BIG PLATE 12

### ROMAINE HEARTS

**SMALL PLATE 6    BIG PLATE 9**

HEARTS OF ROMAINE LETTUCE, PARMESAN CRISP, MISO DRESSING  
ADD MARINATED GRILLED CHICKEN - SMALL PLATE 3    BIG PLATE 6  
ADD MARINATED GRILLED SHRIMP - SMALL PLATE 6    BIG PLATE 12

## BEVERAGES

**UNLIMITED NATURA STILL OR SPARKLING WATER 1**

**FRESH BREWED RAINFOREST ALLIANCE**

**COFFEE OR DECAF 2.5**

**ESPRESSO 3**

**CAPPUCCINO 3.5**

**CAFÉ MOCHA 3.5**

**ARTISAN CRAFTED WHOLE LEAF TEAS 2.5**

ORGANIC DARJEELING ESTATE, ORGANIC BREAKFAST,  
EARL GREY DECAF, BOMBAY CHAI, ORGANIC HIJICHA,  
GREEN, GREEN TROPICAL, WHITE ORCHARD, GINGER TWIST  
OR CHAMOMILE CITRUS

**ICED TEA - BLACK OR DIET GREEN PEACH 2**

**SOFT DRINKS 2**

PEPSI, DIET PEPSI, SIERRA MIST, ORANGE, ROOT BEER OR LEMONADE

**FOR PARTIES OF 6 OR MORE AN AUTOMATIC 18% GRATUITY WILL BE ADDED**

## SANDWICHES

SERVED WITH TRUFFLE OIL PARMIGIANO-REGGIANO  
SHOESTRING FRIES, ASIAN SLAW, SWEET & SPICY PICKLES

### CHICKEN PARMESAN 10

PANKO CRUSTED ORGANIC CHICKEN BREAST, MARINARA SAUCE, MOZZARELLA, PARMIGIANO-REGGIANO CHEESE, HERBED FOCACCIA

### MEATBALL 10

HOUSE MADE VEAL MEATBALLS, MARINARA SAUCE, PROVOLONE CHEESE, TOASTED TORPEDO ROLL

### ITALIAN SAUSAGE 10

HALF POUND GRILLED MILD ITALIAN SAUSAGE, MARINARA SAUCE, SWEET PEPPERS, TOASTED TORPEDO ROLL

### ITALIASIA KOBE BURGER 15

ITALIAN, ASIAN OR NAKED AMERICAN

### CHICKEN PESTO 10

GRILLED ORGANIC CHICKEN BREAST, PROSCIUTTO, TOMATO, AGED PROVOLONE, PESTO, KIM CHEE AIOLI, TOMATO FOCACCIA

### TOFU ASIAN SLAW 10

PANKO CRUSTED TOFU, ASIAN SLAW, ZUCCHINI, YELLOW SQUASH, RED ONIONS, ASIAN VINAIGRETTE, TOMATO FOCACCIA

### GRILLED CHICKEN TERIYAKI 10

MARINATED GRILLED ORGANIC CHICKEN BREAST, LETTUCE, TOMATO, GINGER AIOLI, TOASTED TORPEDO ROLL

### TRIO OF MINI SLIDERS 12

MINI VERSIONS OF CHICKEN PARMESAN, HOUSE MADE VEAL MEATBALL, ITALIAN SAUSAGE, HERBED FOCACCIA

## PIZZERIA

INDIVIDUAL 8" THIN CRUST

### CHICKEN VESUVIO 10

SHAVED ORGANIC CHICKEN BREAST, VESUVIO SAUCE, GARLIC, FRESH OREGANO, POTATO, PEAS, PROVOLONE, MOZZARELLA

### MARGHERITA 9

FRESH D.O.P BUFFALO MOZZARELLA, SLICED ROMA TOMATOES, EVOO, FRESH BASIL

### ARUGULA AND PANCETTA 11

BECHAMEL SAUCE, PANCETTA, PARMIGIANO-REGGIANO CHEESE, BABY ARUGULA

### SHRIMP ARRABIATA 12

SPICY TOMATO SAUCE, OVEN ROASTED SHRIMP, MOZZARELLA CHEESE, FRESH BASIL, MINT, CILANTRO

### FOUR CHEESE 9

BECHAMEL SAUCE, MOZZARELLA, PROVOLONE, FONTINA, PARMIGIANO-REGGIANO CHEESE

### HOUSE SPECIALTY SAUSAGE AND FENNEL 9

MILD ITALIAN SAUSAGE, TOMATO SAUCE, FONTINA CHEESE, SHAVED FENNEL, BASIL PESTO

### PEPERONATA 9

PEPPERONI, TOMATO SAUCE, FONTINA CHEESE, ROASTED RED & YELLOW PEPPERS

### FLORENTINE 9

FRESH SPINACH, CHERRY TOMATOES, RED ONIONS, FETA CHEESE, KALAMATA OLIVES, MOZZARELLA, RICOTTA SALATA

## ENTREES

### CHICKEN MILANESE 16

PANKO CRUSTED ORGANIC CHICKEN BREAST, INDONESIAN CURRIED UDON NOODLES, BOK CHOY, NAPA CABBAGE, FRESH BEAN SPROUTS, SHIITAKE MUSHROOMS, TOASTED PINE NUTS, FRESH LIME

### PASTA BOLOGNESE 18

PAPPARDELLE PASTA, BRAISED GROUND BEEF, PORK, SAN MARZANO TOMATOES, PECORINO CHEESE

### LINGUINE WITH GULF SHRIMP AND PEPPADEW PEPPERS 22

LINGUINE PASTA, SAUTEED SHRIMP, SWEET PEPPADEW PEPPERS, FRESH MINT, TOASTED PINE NUTS

### SEARED AHI TUNA PUTTANESCA 25

SEARED SUSHI GRADE FRESH TUNA, TEAR DROP TOMATOES, CAPER BERRIES, NICOISE OLIVES, GARLIC, FRESH BASIL, SESAME SEEDS, NATURAL BROWN AND FORBIDDEN RICE

### SEAFOOD TEMPURA MISTO 22

TEMPURA BATTERED SHRIMP, SCALLOPS, OCTOPUS, FRESH ASPARAGUS, UDON NOODLES, SOY CITRUS BROTH

### BUCATINI WITH MEATBALLS 18

HOUSE MADE VEAL MEATBALLS, BUCATINI PASTA, MARINARA SAUCE, RICOTTA SALATA CHEESE

### POLENTA WITH MUSHROOM RAGOUT 14

GRILLED POLENTA SQUARES, CREMINI AND PORTOBELLO MUSHROOMS, MARSALA WINE, GARLIC, ONIONS, EVOO

### SIGNATURE ITEM

### LOBSTER RISOTTO FRA DIAVLO 28

ARBORIO RICE, SAKE WINE, FRESH MAINE LOBSTER, SAN MARZANO TOMATOES, RED CHILI FLAKES, FINE HERBS

### SZECHWAN PEPPER CRUSTED NEW YORK 26

PAN ROASTED AND SLICED NEW YORK STRIP STEAK, STIR FRY VEGETABLES, POLENTA FRIES, TERIYAKI GLAZE

### FILET OF BEEF ITALIASIA 28

SESAME SAUTEED SPINACH, WASABI POTATO CAKE, TRIO OF SAUCES - TOMATO COULIS, YELLOW PEPPER, SOY CHILI

### MISO GLAZED SALMON 20

PAN ROASTED FRESH ATLANTIC SALMON, MISO GLAZE, STIR FRY ASIAN VEGETABLES, SOY MIRIN BROTH

### VEAL OSSO BUCO 28

SLOW BRAISED VEAL SHANK, SAKE WINE, SAFFRON SCENTED ARBORIO RICE, EDAMAME, GREMOLATA, VEAL DEMI GLACE

### CHICKEN VESUVIO 18

SPIT ROASTED HALF AMISH CHICKEN, WHITE WINE, LEMON, GARLIC, FRESH OREGANO, OVEN ROASTED POTATO WEDGES, PEAS

PLEASE INQUIRE ABOUT HAVING YOUR NEXT  
PRIVATE EVENT WITH ITALIASIA  
SEMI PRIVATE SECTIONS ARE AVAILABLE  
AND OUR PRIVATE TASTING ROOM CAN ACCOMMODATE  
PARTIES OF 8 PEOPLE  
CATERING AND CUSTOM MENUS ARE AVAILABLE

## DESSERTS

### RICOTTA CHEESECAKE

WITH AMARETTO AND ALMOND CRUST,  
FRESH BERRIES AND ALMOND BISCOTTI TUILE  
8

### GINGER CRÈME BRULEE

SERVED WITH FRESH RASPBERRIES  
7

### MILK CHOCOLATE CAPPUCCINO

WITH PRALINE CRUST AND ESPRESSO TUILE  
8

### WONTON CANNOLI

FRIED WONTONS LAYERED WITH SWEET RICOTTA  
CHEESE, SUGAR, CHOCOLATE CHIPS AND  
PISTACHIO NUTS WITH A MILK CHOCOLATE SAUCE  
6

### CHOCOLATE MOUSSE CAKE

VANILLA CREME BRULEE, PEANUT  
BUTTER CRUNCH, MINI MACAROONS  
8

### CARAMELIZED DRIED FRUIT TART

BALSAMIC REDUCTION, MASCARPONE MOUSSE  
8

### GREEN TEA TART

ALMOND NOUGATINE, CHOCOLATE CREAM  
8

### TRADITIONAL SPUMONI WEDGE

OVER 28 DELICATE FLAVORS INCLUDING RUM,  
PISTACHIO, STRAWBERRY AND CHOCOLATE PLUS  
A SPECIAL CREAM CENTER STUDDED WITH  
CANDIED MELON AND CHERRIES  
4

### CHOCOLATE STRAWBERRY TARTUFO

STRAWBERRY GELATO COATED WITH HARD  
CHOCOLATE  
6

### AUTHENTIC GELATO

GREEN TEA, CINNAMON VANILLA OR LEMON  
4

## BEVERAGES

**FRESH BREWED RAINFOREST ALLIANCE  
COFFEE OR DECAF 2.5**

**ESPRESSO 3**

**CAPPUCCINO OR CAFÉ MOCHA 3.5**

**ARTISAN CRAFTED WHOLE LEAF TEAS 2.5**

ORGANIC DARJEELING ESTATE, ORGANIC BREAKFAST,  
EARL GREY DECAF, BOMBAY CHAI, ORGANIC HIJICHA,  
GREEN, GREEN TROPICAL, WHITE ORCHARD,  
GINGER TWIST OR CHAMOMILE CITRUS

## SINGLE MALT SCOTCH

### Glenlivet - 12 Year

Distinctively fresh and fruity with a hint of pear - long and smooth  
9

### Laphroaig - 10 Year

Pungent earthy aroma of blue peat smoke and seed nuttiness  
10

### Balvenie - 12 Year

Sweet fruit and oloroso sherry notes layered with honey and vanilla  
10

### Glenmorangie - 10 Year

The original with aromas of Italian garden fruits and scent of vanilla  
12

### Glenmorangie Nectar - D'Or

Ten years in ex-bourbon casks, extra matured in wine barriques  
14

### Glenmorangie - 18 Year

Specially aged for 15 years then matured for 3 more in Spanish casks  
18

### Glenmorangie Signet 92

Super premium single malt produced from precious ingredients  
including high roasted chocolate barley  
26

### Yamazaki - 12 Year

Aromas of dried fruits and honey with a delicate mellow taste  
9

### Yamazaki - 18 Year

Full bodied with spicy cherry-like tones and toffee aromas  
15

## COGNACS

### P.F. Ambre - 10 Year

Very subtle, aromatic with a vanilla bouquet and floral overtones  
9

### P.F. Reserve - 20 Year

Lovely vanilla bouquet with overtones of dried roses and apricot jam  
14

### P.F. Selection des Agnes - 30 Year

Rich with vanilla and chocolate with hints of curry, jasmine and walnut  
20

### P.F. Abel - 45 Year

Subtle bouquet featuring pears, quince and figs  
97 points at BTI - Platinum Medal  
40

### Courvoisier V.S.

Blended from the Fins Bois and Petite Champagne crus  
10

### Courvoisier V.S.O.P.

From the Grande and Petite Champagne crus with vanilla and dried fruit  
12

### Hennessy V.S.

A blend of 40 different "eaux-de-vie" vivacious and lively  
10

### Hennessy Privilege V.S.O.P.

Harmony and subtlety touched with mild notes of licorice and honey  
12

## PORTS

### Dow's Fine Ruby Port

The youngest of the Dow's wood-aged ports with fine balance and flavor  
9

### Dow's Crusted Port

Vibrant ripe red-berry flavor with rich chocolate overtones  
12

**CHAMPAGNE & SPARKLING**

	Glass	Bottle
<b>#101 Mionetto Prosecco Brut</b> Italy	6	25
<b>#102 Cinzano Asti Spumante</b> Italy	6	25
<b>#103 Moet &amp; Chandon Imperial</b> France		50
<b>#104 Clicquot Le Grande Dame</b> 1998 - France		185
<b>#105 Clicquot Rose Reserve</b> 2000 - France		205

**SAKE - CHILLED**

	Glass	Bottle
<b>#201 Tentaka Kuni Hawk in the Heavens</b> (Junmai) 300ml	7	30
<b>#202 Momokawa Organic</b> (Junmai Ginjo) 750ml	7	30
<b>#203 Hakutsuru Sake Superior</b> (Junmai Ginjo) 750ml	8	35
<b>#204 - Tozai Snow Maiden</b> (Junmai Nigori) 720ml		35
<b>#205 Ginga Shizuku Divine Droplets</b> (Junmai Daiginjo) 300ml		46
<b>#206 Sake Sampler - Hakutsuru Superior, Momokawa and Hawk in the Heavens - (3) 2oz</b>	8	
<b>#207 Hakutsuru Plum Wine</b> (Hot) - 8oz carafe	9	

**WHITE AND BLUSH**

	Glass	Bottle
<b>#301 Casa LaPostolle</b> Sauvignon Blanc 2008 - Chile	6	25
<b>#302 Lumina</b> Pinot Grigio 2007- Italy	6	25
<b>#303 Tormeresca</b> Chardonnay 2007- Italy	6	25
<b>#304 Charles Smith "Kung Fu Girl"</b> Riesling 2009 - Washington	7	30
<b>#305 Salneval</b> Albarino 2007 - Spain	8	35
<b>#306 Montevina</b> White Zinfandel 2007- California	6	25
<b>#307 Napa Cellars</b> Chardonnay 2007- California		30
<b>#308 Crios de Susana Balbo</b> Torrantes 2008 - Argentina		30
<b>#309 Charles Krug</b> Sauvignon Blanc 2007- California		30
<b>#310 Max Ferd. Richter Zeppelin Label</b> Riesling Mulheimer Sonnenlay 2007- Germany		35
<b>#311 Palmina</b> Pinot Grigio 2008 - California		35

**RED**

	Glass	Bottle
<b>#401 Esser</b> Merlot 2006 - California	6	25
<b>#402 Hob Nob</b> Pinot Noir 2006 - France	6	25
<b>#403 337</b> Cabernet 2007 - California	6	25
<b>#404 Ruffino</b> Chianti 2007- Italy	6	25
<b>#405 Woop Woop</b> Shiraz 2007 - South Australia	6	25
<b>#406 Cellar No 8</b> Zinfandel 2006 - California	6	25
<b>#407 Jacob's Creek Reserve</b> Shiraz 2005 - California		25
<b>#408 Marchesi Di Barolo</b> Barbera 2006 - Italy		25
<b>#409 Tormeresca Neprica</b> Cabernet, Negroamaro, Primitivo 2007- Italy		25
<b>#410 Wyndam Bin 555</b> Shiraz 2007- Australia		25
<b>#411 Terra D'Oro</b> Sangiovese 2007- California		30
<b>#412 Santi Solane Valpolicella</b> Corvina, Rondeinella, Molinara 2006 - Italy		30
<b>#413 Cline Ancient Vines</b> Zinfandel 2007 - California		30
<b>#414 Casa LaPostolle</b> Cabernet Sauvignon 2007- Chile		30
<b>#415 Terrazzas Reserve</b> Malbec 2006 - Argentina		35
<b>#416 Marques De Riscal</b> Tempranillo, Graciano y Mazuelo 2004 - Spain		40
<b>#417 Riserva Ducale</b> Chianti 2005 - Italy		40
<b>#418 Owen Roe Sinister Hand</b> Grenache, Syrah, Mourvedre - 2007 Washington		40
<b>#419 Markham</b> Cabernet Sauvignon 2005 - California		40
<b>#420 Markham</b> Merlot 2005 - California		40
<b>#421 FFC Pinot Noir Director's Cut</b> Pinot Noir 2007- California		45
<b>#422 Gaja Promis</b> Merlot, Syrah, Sangiovese 2006 - Italy		48
<b>#423 Tomasso Bussola Valpolicella</b> Corvina 2004 - Italy		48