

APPETIZERS

CALAMARI 8

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

GRILLED CHICKEN SATAY 8

GRILLED ORGANIC BREAST OF CHICKEN, CHILI GARLIC
PEANUT SAUCE, FRESH CILANTRO, FRESH LIME

HOUSE SPECIALTY

HOISIN BBQ PORK STEAMED BUNS

SMALL PLATE (2) 6 BIG PLATE (4) 9

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

STEAMED MUSSELS 12

PRINCE EDWARD ISLAND MUSSELS STEAMED IN
COCONUT CURRY BROTH OR WITH
SPICY MARINARA SAUCE

ANTIPASTO PLATE

SMALL PLATE 9 BIG PLATE 16

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

SPRING ROLL 6

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

BEEF CARPACCIO 11

TENDERLOIN OF BEEF SERVED, ARUGULA SALAD,
PARMIGIANO-REGGIANO CHEESE, CAPER BERRIES,
SOY WASABI VINAIGRETTE

BRUSCHETTA TRIO

SMALL PLATE (3) 6 BIG PLATE (6) 10

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

SOUPS

MISO SOUP

CUP 3 BOWL 5

TOFU, WAKAME SEAWEED

TUSCAN WHITE BEAN

CUP 3 BOWL 5

PANCETTA HAM

SOUP OF THE DAY

CUP 3 BOWL 5

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

ROMAINE HEARTS

SMALL PLATE 5 BIG PLATE 8

HEARTS OF ROMAINE LETTUCE, PARMESAN CRISPS,
MISO DRESSING

ADD MARINATED GRILLED CHICKEN - SMALL PLATE 3 BIG PLATE 6

ADD MARINATED GRILLED SHRIMP - SMALL PLATE 5 BIG PLATE 10

CAPRESE 9

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

GRILLED SEAFOOD

SMALL PLATE 8 BIG PLATE 15

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

SIMPLE GREENS

SMALL PLATE 5 BIG PLATE 8

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 5 BIG PLATE 10

TOFU NOODLE

SMALL PLATE 7 BIG PLATE 12

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

MEDITERRANEAN

SMALL PLATE 6 BIG PLATE 12

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 5 BIG PLATE 10

CHOP CHOP ITALIAN 14

CHOPPED ROMAINE LETTUCE, MORTADELLA,
SALAME FELINO, PROSCIUTTO DI PARMA, PROVOLONE
CHEESE, GORGONZOLA CHEESE, OIL CURED BLACK
OLIVES, RED WINE VINAIGRETTE

BEVERAGES

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, 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 8

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

MEATBALL 8

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

ITALIAN SAUSAGE 7

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

ITALIASIA KOBE BURGER 13

ITALIAN, ASIAN OR NAKED AMERICAN

CHICKEN KATSU 9

PANKO CRUSTED ORGANIC CHICKEN BREAST DEEP FRIED, JAPANESE WORCESTERSHIRE SAUCE, NAPA CABBAGE, ASIAN SLAW, HOAGIE ROLL

TEMPEH PARMESAN 8

DEEP FRIED TEMPEH CAKE, MARINARA SAUCE, PARMIGIANO-REGGIANO, MOZZARELLA, GARLIC FOCACCIA BREAD

GRILLED CHICKEN TERIYAKI 8

MARINATED GRILLED ORGANIC CHICKEN BREAST, LETTUCE, TOMATO, GINGER AILOI, HOAGIE ROLL

TRIO OF MINI SLIDERS 9

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

PIZZERIA

INDIVIDUAL 8" PIZZAS

HOISIN CHICKEN 9

SHAVED ORGANIC CHICKEN BREAST, HOISIN SAUCE, MOZZARELLA CHEESE, RED AND GREEN PEPPERS, FRESH CILANTRO

MARGHERITA 8

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

ARUGULA AND PANCETTA 10

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 8

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

HOUSE SPECIALTY

SAUSAGE AND FENNEL 8

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

PEPERONATA 8

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

ENTREES

CHICKEN MILANESE 12

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 14

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

LINGUINE WITH GULF SHRIMP AND

PEPPADEW PEPPERS 16

LINGUINE PASTA, SAUTEED SHRIMP, SWEET PEPPADEW PEPPERS, FRESH MINT, TOASTED PINENUTS

SEARED AHI TUNA PUTTANESCA 24

SEARED SUSHI GRADE FRESH TUNA, GRILLED POLENTA, TEAR DROP TOMATOES, CAPER BERRIES, NICOISE OLIVES, GARLIC, FRESH BASIL

SEAFOOD TEMPURA MISTO 18

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

BUCATINI WITH MEATBALLS 14

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

POLENTA WITH MUSHROOM RAGOUT 12

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

MISO GLAZED SALMON 16

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

SZECHWAN PEPPER CRUSTED NEW YORK 24

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

FILET OF BEEF ITALIASIA 26

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

SIGNATURE ITEM

LOBSTER RISOTTO FRA DIAVLO 28

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

VEAL OSSO BUCO 28

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

CHICKEN VESUVIO 14

SPIT ROASTED HALF AMISH CHICKEN, WHITE WINE, LEMON, GARLIC, FRESH OREGANO, OVER 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
7

GINGER CRÈME BRULEE

SERVED WITH FRESH RASPBERRIES
6

MILK CHOCOLATE CAPPUCCINO

WITH PRALINE CRUST AND ESPRESSO TUILE
7

WONTON CANNOLI

FRIED WONTONS LAYERED WITH SWEET RICOTTA
CHEESE, SUGAR, CHOCOLATE CHIPS AND
PISTACHIO NUTS WITH A MILK CHOCOLATE SAUCE
5

COCONUT CREAM & PINEAPPLE-CILANTRO

LIGHT PASTRY CRUST WITH A COCONUT CREAM
TOPPED WITH PINEAPPLE-CILANTRO
AND TOASTED COCONUT
7

TRADITIONAL SPUMONI WEDGE

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

CHOCOLATE STRAWBERRY TARTUFO

STRAWBERRY GELATO COATED WITH A HARD
CHOCOLATE COATING
5

AUTHENTIC GELATO

GREEN TEA, CINNAMON VANILLA OR LEMON
3

BEVERAGES

FRESH BREWED RAINFOREST ALLIANCE

COFFEE OR DECAF
2.5

ESPRESSO

3

CAPPUCCINO

3.5

CAFÉ MOCHA

3.5

ARTISAN CRAFTED WHOLE LEAF TEAS

ORGANIC DARJEELING ESTATE, ORGANIC BREAKFAST,
EARL GREY DECAF, BOMBAY CHAI, ORGANIC HIJICHA,
GREEN, GREEN TROPICAL, WHITE ORCHARD,
GINGER TWIST OR CHAMOMILE CITRUS
2.5

SINGLE MALT SCOTCH

Glenfiddich 12 Year

Distinctively fresh and fruity with a hint of pear - long and smooth
8

Laphroaig 10 Year

Pungent earthy aroma of blue peat smoke and seed nuttiness
9

Balvenie 12 Year

Sweet fruit and oloroso sherry notes layered with honey and vanilla
9

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 Old

Very subtle, aromatic with a vanilla bouquet and floral overtones
8

P.F. Reserve - 20 Year Old

Lovely vanilla bouquet with overtones of dried roses and apricot jam
12

P.F. Selection des Agnes - 30 Year Old

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

P.F. Abel - 45 Year Old

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
9

Courvoisier V.S.O.P.

From the Grande and Petite Champagne crus with vanilla and dried fruit
11

Hennessy V.S.

A blend of 40 different "eaux-de-vie" vivacious and lively
9

Hennessy Privilege V.S.O.P.

Harmony and subtlety touched with mild notes of licorice and honey
11

PORTS

Dow's Fine Ruby Port

The youngest of the Dow's wood-aged ports with fine balance and flavor
8

Dow's Crusted Port

Vibrant ripe red-berry flavor with rich chocolate overtones
11