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ITA Italian Kitchen

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Menu Prices — October 25, 2026

ITA Italian Kitchen menu with prices in United States, updated May 2022: 79 items across 10 categories, prices from $5.00 to $100.00.

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ITA Italian Kitchen Menu with Prices (United States)

ITA Italian Kitchen menu with prices in United States, updated May 2022: 79 items across 10 categories, prices from $5.00 to $100.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/ita-italian-kitchen

Menu categories: Sparkling · Rose & Orange · White Wine · Red Wine · Starters · Pasta · Pizza · Salads · Mains · Dessert

Sparkling

ITEM	PRICE
Bottle of Sparkling Rose	$30.00
Bottle of Champagne	$57.00
Bottle of Prosecco	$50.00
Bottle of Lambrusco	$60.00
Bottle of La Gioiosa Prosecco	$50.00
Grechetto Bottle	$50.00
Notorious Bottle	$60.00

Rose & Orange

ITEM	PRICE
Bottle of Aragosta Rose Bottle	$40.00
Bottle of Bargemone	$60.00
Bottle of Notorius Pink Rose	$50.00
Bottle of Orange-Julius Bulli Bottle	$50.00
Bottle Penya	$45.00

White Wine

ITEM	PRICE
Bottle of Sauvignon Blanc, Arona	$42.00
Bottle of Moscato Ricco Peach	$39.00
Bottle of Pinot Grigio Giuliano	$60.00
Bottle of Chardonnay Piazzo Comm.	$44.00
Bottle of Moscato Claudio Manera	$39.00
Bottle of Moscato Ricco Cherry	$39.00
Bottle of White Bordeaux	$60.00
Bottle of Gavi	$45.00
Bottle of Grechetto	$50.00
Bottle of Vermentino Fatoria Di Magliano	$45.00
Bottle of Lugana Cesari	$46.00

Red Wine

ITEM	PRICE
Bottle of Chianti Classico	**$47.00**
Bottle of Super Tuscan	**$58.00**
Bottle of Malbec Giunta	**$50.00**
Bottle of Piedirosso	**$38.00**
Bottle of Montepulciano	**$50.00**
Bottle of Negroamaro	**$34.00**
Bottle of Barbera Vino Rosso	**$40.00**
Bottle of Nebbiolo Langue	**$60.00**
Bottle of Barbera D'alba Superiore	**$50.00**
Bottle of Pinto Nero	**$45.00**
Bottle of Brunello Di Montalcino	**$68.00**
Bottle of Dolcetto D'Alba	**$44.00**
Bottle of Barbaresco	**$75.00**
Bottle of Sagrantino Montefalco	**$55.00**
Bottle of Gattinara	**$49.00**
Bottle of Gaglioppo	**$45.00**
Bottle of Schioppettino	**$50.00**
Bottle of Amarone Valpolicella Classico	**$65.00**
Bottle of Barolo Marziano	**$80.00**
Bottle of Barolo Cru Cerretta	**$100.00**
Bottle of Barolo Garesio	**$95.00**
Bottle of Cabernet Sauvignon	**$60.00**
Bottle of Umbria Rosso	**$50.00**
Bottle of Monastrell	**$50.00**
Bottle of Primitivo	**$50.00**
Bottle of Pinot Noir	**$50.00**
Nebbiolo Bernadina	**$60.00**
Bottle Of Barolo Albarella	**$55.00**

Starters

ITEM	PRICE
Wings frank's hot + honey sauce, cashew cream, chives	**$12.00**
Crispy Potatoes Pommes de terre croquantes garnies de salsa verde et rehaussées de pecorino râpé.	**$12.00**

ITEM	PRICE
Mussels And Clams	**$24.00**
Foccacia	**$5.00**

Pasta

ITEM	PRICE
Rigatoni Bolognese beef, veal + pork bolognese, pomodoro, grana padano	**$27.00**
Spicy Rigatoni Vodka House-made rigatoni pasta, san marzano tomatoes, calabrian chili, cream	**$26.00**
Spaghettini Pomodoro De délicates pâtes spaghettini mélangées avec des tomates cerises confites, parsemées de grana padano râpé et de chapelu...	**$23.00**
Kid Pasta butter, grana padano	**$14.00**

Pizza

ITEM	PRICE
Margherita pomodoro, fresh mozzarella, basil, olive oil	**$20.00**
Pepperoni Tomate mûrie sous le soleil, tranches de pepperoni savoureuses et mozzarella fraîchement fondu pour une combinaison simp...	**$22.00**
Funghi Crème béchamel veloutée se marie à la mozzarella fraîche. Une variété de champignons apportent des saveurs boisées, reha...	**$22.00**
McGinley Pie sausage, pepperoni, pickled jalapeños, red onions, mozzarella	**$22.00**
Prosciutto Di Parma ricotta, prosciutto di parma, arugula, grana padano, black pepper	**$23.00**
Burrata Pie Une pâte fine garnie de sauce tomate fraîche, pesto de noix de cajou, ail, burrata crémeuse et feuilles de basilic parfu...	**$22.00**
Pizza Bianco bechamel, mozzarella, capocollo, charred fennel, za'atar honey	**$22.00**
Italian Stallion Tomates mûris au soleil, mozzarella crémeuse, capocollo tendre, salami généreux et tranches de pepperoni épicé.	**$24.00**
Sausage and Kale bechamel, baby kale, fresh mozzarella	**$23.00**
Diavola pomodoro, capocollo, moroccan olives, mozzarella, chili oil	**$21.00**
The Vegan vegan pesto, seasonal squash, cashew cream, red onion	**$23.00**
Verdura Pizza	**$22.00**
Rustica Un mariage d'ingrédients simples et riches, la Rustica met à l'honneur une pâte fine cuite au four à bois. Recouverte d'...	**$22.00**

Salads

ITEM	PRICE

Kale Caesar **$14.00**

gem lettuce, cherry tomato, granny smith apples, croutons, grana padano, house caesar dressing

Farmer's **$14.00**

gem lettucem radicchio, strawberries, walnuts, dinosaur kale, endives, house vinaigrette

Arugula Salad **$15.00**

Mains

ITEM	PRICE
Chicken Parmigiana mozzarella, pomodoro, basil - served with chef's choice pasta	**$24.00**
Salmon	**$29.00**

Dessert

ITEM	PRICE
Tiramisu ladyfinger cookies, espresso, mascarpone	**$12.50**
Chocolate walnut brownie chocolate brownie, roasted walnuts	**$8.75**