



ITA Italian Kitchen

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Sparkling

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

Rose & Orange

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

White Wine

ITEM	PRICE
Bottle of Sauvignon Blanc, Arona	\$42.00
false	
Bottle of Moscato Ricco Peach	\$39.00
Bottle of Pinot Grigio Giuliano	\$60.00
false	
Bottle of Chardonnay Piazza Comm.	\$44.00
false	
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
false	
Bottle of Vermentino Fatoria Di Magliano	\$45.00
Bottle of Lugana Cesari	\$46.00

Red Wine

ITEM	PRICE
Bottle of Chianti Classico false	\$47.00
Bottle of Super Tuscan	\$58.00
Bottle of Malbec Giunta false	\$50.00
Bottle of Piedirosso false	\$38.00
Bottle of Montepulciano	\$50.00
Bottle of Negroamaro	\$34.00
Bottle of Barbera Vino Rosso	\$40.00
Bottle of Nebbiolo Languè false	\$60.00
Bottle of Barbera D'alba Superiore	\$50.00
Bottle of Pinto Nero	\$45.00
Bottle of Brunello Di Montalcino false	\$68.00
Bottle of Dolcetto D'Alba	\$44.00
Bottle of Barbaresco	\$75.00
Bottle of Sagrantino Montefalco	\$55.00
Bottle of Gattinara false	\$49.00
Bottle of Gaglioppo	\$45.00
Bottle of Schioppettino	\$50.00
Bottle of Amarone Valpolicella Classico false	\$65.00
Bottle of Barolo Marziano false	\$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 false	\$50.00
Bottle of Monastrell	\$50.00
Bottle of Primitivo	\$50.00
Bottle of Pinot Noir	\$50.00
Nebbiolo Bernadina false	\$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
Mussels And Clams	\$24.00
Foccacia false	\$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
Spaghetтини Pomodoro De délicates pâtes spaghetтини 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

ITEM	PRICE
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	
Kale Caesar gem lettuce, cherry tomato, granny smith apples, croutons, grana padano, house caesar dressing	\$14.00
Farmer's gem lettuces radicchio, strawberries, walnuts, dinosaur kale, endives, house vinaigrette	\$14.00
Arugula Salad	\$15.00
Mains	
Chicken Parmigiana mozzarella, pomodoro, basil - served with chef's choice pasta	\$24.00
Salmon false	\$29.00
Dessert	
Tiramisu ladyfinger cookies, espresso, mascarpone	\$12.50
Chocolate walnut brownie chocolate brownie, roasted walnuts	\$8.75