

DAILY TAKEOUT & TO GO November 18-22 (4pm-8:30pm)
****please order 12-24 hours in advance for pastas & sauces**

Emilia Romagna

Pasta Fritta con Prosciutto – 14

fried dough with prosciutto

Tagliolini con Filetto di Manzo – 15

tagliolini, beef tenderloin, tomato sauce

Risotto con Cosce d'Anatra Brasato – 29

risotto, porcini mushrooms, braised duck legs, orange reduction

Brownie alla Pera – 5

pear brownie, whipped cream

Antipasti

Cavoletti di Bruxelles – 9

pan seared brussel sprouts, provolone, ricotta, brown butter sauce

Carpaccio di Manzo – 21

beef carpaccio, evoo, parmesan, roman artichokes

Fichi Ripieni – 12

black mission figs stuffed with fontina and wrapped in prosciutto

Polipo – 14

octopus, eggplant caponata (olives, capers, nuts), lemon vinaigrette

Loaf of Bread – 3

Focaccia con Taleggio – 3

mini focaccia bread with taleggio cheese

Zuppa

Zuppa di Zucca – 9

pumpkin soup topped with cranberries & aged balsamic vinegar
pumpkin seeds and la tur cheese

Zuppa di Lenticchie & Salsiccia – 7

lentil soup, sausage

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Insalata

Insalata Mista – 6

baby greens, walnuts, cranberries, pecorino,
dehydrated organic NJ blueberries, house vinaigrette

Pasta

all pastas are handmade fresh daily and served al dente

**gluten free pasta (made in-house) available*

3oz (half), 6oz (full)

Spaghetti alla Chitarra con Cacio & Pepe Half– 12, Full – 24

spaghetti, pecorino, fresh ground pepper

Capelli d'Angelo Pesto Sicilian con Pomodoro Half – 11, Full – 22

angel hair, sun-dried tomato with almond pesto, pecorino, pine nuts

Tagliolini con Tartufo Bianco – 35

tagliolini, porcini mushrooms, Alba white truffles

Cavatelli con Broccoli e Salsiccia Half – 12, Full – 24

cavatelli, broccoli, sausage

Tagliolini al Nero di Seppia con Frutti di Mare – 21

***SPICY** (can be made mild)

squid ink tagliolini, rock shrimp, cockles, garlic & oil

Pappardelle di Spinaci con Cinghiale Half – 12, Full – 24 *SPICY

spinach pappardelle, spicy wild boar tomato sauce

Secondi

**all proteins are organic & sustainable*

Pesce del Giorno – 27

black bass, langoustines,

ramp pesto, black rice, broccoli, garlic

Brasato di Manzo – 32

beef short ribs braised in red wine, country mashed potatoes & spinach

Cinghiale in Riduzione di Mirtilli – 32

wild boar braised in a blueberry reduction, roasted vegetables, pear puree

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Dessert

Cannoli con Ricotta & Cioccolato – 9 (for 3)

tube-shaped shells of fried pastry dough, filled with sheep's milk ricotta and chocolate pieces and topped with orange zest

Tortino al Cioccolato – 5

flourless chocolate cake, molten center, whipped cream

Torte della Nonna alle Mele – 5

apple cake, vanilla, whipped cream

Torta di Pere e Cioccolato – 7

pear & chocolate pie, chocolate & pine nut crust

Mousse al Cioccolato – 7

chocolate hazelnut caramel mousse

Tiramisu – 7*

lady fingers, mascarpone cream, espresso, imported cocoa powder

*ITA101 pasteurizes their own eggs. Consuming raw or undercooked eggs, meat, poultry seafood or shellfish may increase your risk of foodborne illness

TO GO Pastas & Sauces

Fresh Pasta:

Egg Pasta \$5 1/2 lb, \$8 1lb

Gluten Free Pasta \$7 1/2 lb, \$12 1lb

Squid Ink Pasta \$8 1/2lb, \$15 1lb

Sauces:

Tomato: \$7 Pint, \$12 Quart

Spicy Tomato: (made from Chef Kevin's 6 month fermentation process- if you like it spicy it is HOT): \$8 Pint, \$16 Quart

Sun-Dried Tomato and Almond Pesto: \$13 Pint, \$25 Quart

Spicy Boar: \$20 Pint, \$30 Quart

Lasagna (Half-Pan) – must be ordered 24 hrs in advance

Cheese \$25

Vegetable \$30

(zucchini, fava beans, spinach & bechamel sauce)

Meat \$30

Wine

Auburn Road Winery let us know that along with your takeout meals, we can sell their wine to go. So if you'd like a bottle of wine too just let us know.

Whites:

Pinot Grigio \$21

Chardonnay (blanc NU) \$22

Solé (Vidal Blanc) \$18/ split \$10

Dry Rosé - \$22

Reds:

Good Karma (red blend Merlot, Sangiovese, Pinot Noir) \$19 /split \$10

Classico (red blend Sangiovese, Merlot, Cabernet Sauvignon) \$23

Gaia (red blend of Cabernet Franc, Merlot, Petite Verdot) \$27

Eidolon (red blend of Merlot, Chambourcin, Petit Verdot) \$24