

DAILY TAKEOUT & TO GO November 27-29 (4pm-8:30pm)  
**\*\*please order 12-24 hours in advance for pastas & sauces**

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**Campania Region**

**Mozzarella e Prosciutto – 17**

mozzarella & prosciutto

**Tagliolini con Gamberi e Vongole – 20**

tagliolini, rock shrimp, clams, lightly spicy garlic & oil

**Halibut con Cachi – 32**

halibut, seared persimmons, porcini mushrooms, pistachio puree

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*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

**Cozze – 14**

mussels, garlic & oil

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**Loaf of Bread – 3**

**Focaccia con Taleggio – 3**

mini focaccia bread with taleggio cheese

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*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

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*Pasta*

***all pastas are handmade fresh daily and served al dente***

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

*\*\*full portion available\*\**

**Spaghetti alla Chitarra con Cacio & Pepe – 12**

spaghetti, pecorino, fresh ground pepper

**Capelli d'Angelo Pesto Sicilian con Pomodoro – 11**

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

**Tagliolini con Tartufo Nero – 17**

tagliolini, porcini mushrooms, black truffles

**Cavatelli con Broccoli e Salsiccia – 12**

cavatelli, broccoli, sausage

**Pappardelle di Spinaci con Cinghiale & Anatra – 12**

spinach pappardelle, wild boar & duck ragu

**Risotto con Cosce d'Anatra Brasato – 29**

risotto, porcini mushrooms, braised duck legs, orange reduction

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*Secondi*

*\*all proteins are organic & sustainable*

**Brasato di Manzo – 32**

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

**Pollo con Gnocchi – 32**

chicken breast, pumpkin gnocchi, gorgonzola sauce

**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

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## 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

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### **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

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**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

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