

DAILY TAKEOUT & TO GO January 13-17

****please order 12-24 hours in advance for pastas & sauces**

Please email orders to ita101medfordnj@gmail.com (preferred)

or call 609-654-0101.

(Please do not leave a voicemail with your order)

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

Spinach Pappardelle \$5 1/2 lb, \$10 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

Boar: \$20 Pint, \$30 Quart

Langoustine: 20 Pint, \$30 Quart

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

(can be made gluten free- \$5 extra)

Cheese \$25

Vegetable \$30

(roasted vegetables- fennel, celery & carrots, bechamel sauce)

Meat \$30

Takeout Meals Jan 13-17

Pasta Tasting (Wed & Thurs only)

\$45

Zuppa Ribolitta

hearty soup made with cabbage, Tuscan kale, mixed beans, fennel, celery, carrots, onions, sage, fennel pollen

Ravioli di Ricotta

ricotta ravioli, pistachio pesto

Tagliolini con Gamberi

tagliolini egg pasta, shrimp, garlic, evoo

Risotto allo Zafferano con Osso Bucco

saffron risotto, braised beef shanks

Pan di Spagna con Mousse al Cioccolato

chocolate mousse sponge cake, fig compote

Antipasti

Cavoletti di Bruxelles – 9

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

Cozze – 14

mussels, spicy tomato sauce

Polipo – 14

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

Mozzarella e Prosciutto– 17

½ buffalo mozzarella & prosciutto

Focaccia – 4

mini focaccia bread with taleggio cheese

Zuppa

Zuppa Ribolitta – 8

hearty soup made with cabbage, Tuscan kale, mixed beans, fennel, celery, carrots, onions, sage, fennel pollen

Insalata

Insalata Mista – 7

mache, 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*

*****full portions 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

Taglioni con Nero di Seppia & Gamberi & Seppia – 21

black ink tagliolini, rock shrimp, light tomato seafood sauce

Pappardelle di Spinaci con Cinghiale – 12

spinach pappardelle, wild boar

Secondi

**all proteins are organic & sustainable*

Pesce del Giorno – 30

black bass, seared persimmon, porcini mushrooms, pistachio

Pollo con Gnocchi – 32

chicken breast, honeycomb

black truffle gnocchi, porcini mushrooms

Brasato di Manzo – 33

beef short rib braised in red wine, country mashed potatoes, spinach

Cassoeula – 33

pork shank, braised cabbage, polenta

Dessert

Torta di Cachi – 5

persimmon cake, whipped cream

Budino di Pane Panettone – 5

orange & chocolate panettone bread pudding, mascarpone cream

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

Mousse al Cioccolato – 7

chocolate mousse, candied chestnuts, orange reduction

Tiramisu – 7* (lady fingers, mascarpone cream, espresso, imported cocoa powder

Drinks

Still Water – 5

Sparkling Water – 5

Iced Tea – 3

Coke & Diet Coke– 2.50

San Pellegrino Blood Orange Soda – 3

Wine- Auburn Road Winery

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

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