

DAILY TAKEOUT & TO GO January 24

****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 22-23

Broccoli Rabe (Rapini) Tasting \$45

Cozze e Rapini

mussels and broccoli rabe

Pasta con Rapini e Ragù di Maiale

pasta with broccoli rabe and pork ragu

Agnello e Rapini

lamb chops and broccoli rabe

Boccanotto

pastry with chocolate pastry cream
& blueberries

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

Cachi con Formaggio – 11

persimmon thinly sliced, la tur cheese

Focaccia – 4

mini focaccia bread with taleggio cheese

Insalata

Insalata Mista – 6

spinach, walnuts, cranberries, pecorino,
dehydrated organic NJ blueberries, house vinaigrette

Zuppa Ribolitta – 8

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

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

Tortellini di Spinaci – 11

spinach tortellini, mixed fish, langoustine sauce

Tagliolini con Uni – 17

tagliolini with uni, cockles, pistachio

Taglioni con Nero di Seppia & Gamberi – 21

black ink tagliolini, rock shrimp, cockles, light tomato seafood sauce

Secondi

**all proteins are organic & sustainable*

Pesce del Giorno – 27*

tuna two ways, tartare (served raw) mandarin salad with green olives;
tuna loin, black olive puree with orange & pistachios, roasted fennel

Pollo con Gnocchi – 28

chicken legs stuffed with spigarello, asiago, prosciutto, honeycomb
black truffle gnocchi, porcini mushrooms

Brasato di Manzo – 34

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

Crepes con Gorgonzola & Stinco di Maiale – 21

crepes, gorgonzola, pork shank, cabbage

Dessert

Boccanotto – 5

pastry with chocolate pastry cream & blueberries

Pan di Spagna con Mousse al Cioccolato – 5

chocolate mousse sponge cake, fig compote, pistachios, orange reduction

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

Torta di Pere e Cioccolato – 5

pear & chocolate pie, cranberry

Mousse al Cioccolato – 7

chocolate mousse, candied chestnuts, orange reduction

Tiramisu – 7 (served tableside)*

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:

Solé (Vidal Blanc) \$18/ split \$10, Dry Rosé - \$22

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