

DAILY TAKEOUT & TO GO Feb 21

****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 Feb 21

Blood Orange (Arance Rosse) Tasting \$45

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nsalata di Barbabietole con Arance Rosse

beet salad, blood oranges

Ravioli al Nero di Seppia con Arance Rosse

black squid ink ravioli, ricotta, pistachio,

smoked shad, blood orange reduction

Black Bass con Arancia rossa e Oliva

black bass, blood orange & olive salad

Crème Brulee con Arance Rosse Caramellate

crème brulee, caramelized blood oranges

Antipasti

Formaggio La Tur & Fragole – 12

la tur cheese, strawberries, balsamic drizzle

Cavoletti di Bruxelles – 9

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

Prosciutto & Mozzarella di Bufala – 17

prosciutto di Parma (aged 2yrs), buffalo mozzarella

Polipo – 14

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

Cozze – 14

mussels, garlic & evoo

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 di Spinaci – 5

spinach, 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, shaved black truffles

Tagliolini allo Scoglio – 17 **Spicy* (can be made mild)

black squid ink tagliolini, clams, mussels, shrimp, spicy garlic marinara sauce

Spaetzle con Ragù di Coda di Bue – 12

spaetzle, oxtail

Pappardelle al Ragù di Cinghiale con Stinco di Maiale – 13

pappardelle, wild boar & pork shank ragu

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**all proteins are organic & sustainable*

Dentice alla Mediterranean – 27

mediterranean sea bream, black rice, broccoli

Pollo con Gnocchi – 29

chicken legs stuffed with spigarello, asiago cheese, prosciutto, honeycomb

black truffle gnocchi, porcini mushrooms

Carré di Cervo – 36

rack of venison, braised black kale, balsamic vinegar, prosciutto, baby carrots

Dessert Specials

Torta di Mousse al Cioccolato – 5

chocolate mousse cake, candied chestnuts

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 – 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

Red:

Peaceful Warrior \$18, Eidolon 2015 \$21, Gaia \$23

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