

DAILY TAKEOUT & TO GO March 5-6

****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

Seafood Tomato Sauce: \$12Pint, \$25 Quart

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

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

Cheese \$25

Vegetable \$30

Meat \$30

Takeout Meals March 5-6

PUGLIA REGION

Calamari Ripieni di Crema di Bacala – 13

squid stuffed with cream of bacala over pea puree

Orecchiette con Salsiccia – 14

orecchiette, sausage filling, sungold sauce

Black Bass con Capesante & Cozze – 29

black bass, scallops, mussels (out of shell), chickpeas, asparagus

Torta al Rabarbaro e Fragole – 5

rhubarb & strawberry pie, chocolate pastry cream, pistachio crust

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

Polipo – 14

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

Prosciutto & Mozzarella di Bufala – 17

prosciutto di Parma (aged 2yrs), buffalo mozzarella

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

Ravioli al Nero di Seppia– 11

black squid ink ravioli, ricotta, pistachio, smoked shad, mandarin orange juice

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

black squid ink tagliolini, razor clams, cockles, shrimp, spicy garlic seafood marinara sauce

Ravioli di Coda di Bue – 12

oxtail ravioli, truffle paste, porcini mushrooms

Pappardelle al Ragù di Cinghiale con Stinco di Maiale – 13

pappardelle, wild boar & pork shank ragu

Secondi

**all proteins are organic & sustainable*

Pollo con Gnocchi – 30

chicken breast, honeycombpotato & ricotta gnocchi, peas, asparagus

Carré di Cervo – 32

rack of venison cold-smoked then seared (rare), braised black kale, balsamic vinegar, prosciutto, baby carrots, cranberry & venison au jus

Dessert Specials

Torta al Rabarbaro e Fragole – 5

rhubarb & strawberry pie, chocolate pastry cream, pistachio crust

Cannoli con Ricotta & Cioccolato – 7 (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, mandarin orange reduction, pistachio crumb

*made with chocolate from the Dominican Republic

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:

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