

DAILY TAKEOUT & TO GO April 21-22

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

**Please email orders to [ita101medfordnj@gmail.com](mailto:ita101medfordnj@gmail.com) (preferred)**

**or call 609-654-0101.**

**(Please do not leave a voicemail with your order)**

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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

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

**Boar:** \$20 Pint, \$30 Quart

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

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

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

**Cheese** \$25

**Vegetable** \$30

**Meat** \$30

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### *Takeout Meals April 21-22*

Pasta tasting \$45

#### **Tonno Cotto con Insalata di Carciofi**

cooked tuna, artichoke salad

#### **Ravioli con Funghi Porcini, Ricotta e Le Tur Su Crema di Piselli**

ravioli with porcini mushrooms, ricotta & le tur over a cream of peas

#### **Risotto ai Frutti di Mare**

seafood risotto with clams, mussels, shrimp, fluke and snow peas

#### **Spaghetti alla Bolognese di Carne**

spaghetti, meat bolognese

#### **Torta di Arance e Olio d'Oliva**

orange & extra virgin olive oil cake

### *Antipasti*

#### **Cavoletti di Bruxelles – 9**

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

#### **Polipo – 14**

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

#### **Focaccia con Mozzarella di Bufala, Olive e Prosciutto – 17**

mini focaccia, buffalo mozzarella, olives served with Prosciutto di Parma

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### *Zuppa*

#### **Zuppa di Funghi- 7**

mixed mushroom soup, mozzarella

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### *Insalata*

#### **Insalata di Spinaci – 5**

spinach, walnuts, cranberries, pecorino, 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 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 – 15**

tagliolini, porcini mushrooms, fontina & parmesan, shaved summer black truffles

#### **Tagliolini con Nero di Seppia allo Scoglio – 15 \*Spicy** (can be made mild)

black squid ink tagliolini, shrimp, spicy garlic seafood marinara sauce

#### **Spaghetti all'Amatriciana – 12 \*Spicy**

spaghetti, guanciale, onions, spicy tomato sauce

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### *Secondi*

*\*all proteins are organic & sustainable*

#### **Pesce del Giorno – 27**

swordfish, mussels, tomato sauce

#### **Pollo con Gnocchi – 29**

chicken legs stuffed with spigarello, fontina cheese, prosciutto, honeycomb potato & ricotta gnocchi, peas, asparagus

#### **Brasato di Manzo – 35**

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

#### **Involtini di Agnello ai Funghi – 35**

lamb involtini rolled with pecorino, porcini mushrooms, sungold sauce

### **Dessert Specials**

#### **Granita al Limone – 3**

lemon granita

#### **Pan di Spagna al Cioccolato – 5**

chocolate sponge cake, honey & dried fig sauce, pistachio crumb

#### **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

**Tiramisu – 7 \***

lady fingers, mascarpone cream, espresso, imported cocoa powder

*\*usually served tableside so will be deconstructed to go*

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***Drinks***

Still Water – 5

Sparkling Water – 5

Iced Tea – 3

Coke & Diet Coke– 2.50

San Pellegrino Blood Orange Soda – 3

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***Wine- Auburn Road Winery***

**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