

DAILY TAKEOUT & TO GO May 2

**\*\*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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### **Shrimp Tasting \$45**

#### **Gamberi e Piselli**

sauteed shrimp, fresh English pea puree

#### **Spaghetti con Gamberi,**

#### **Vongole e Asparagi**

spaghetti, shrimp, clams, asparagus,  
lightly spicy garlic & evoo

#### **Grouper con Fiori di Zucca**

#### **Ripieni di Gamberi**

grouper, cannellini beans, morels,  
ramp pesto, zucchini flowers battered,  
fried and stuffed with shrimp

#### **Torta di Crema Pasticcera al Cocco**

coconut pastry cream pie

**Cavoletti di Bruxelles – 9**

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

**Pesce e Ricotta Crostini – 12**

smoked bluefish & ricotta crostini with black olive tapenade

**Cozze – 15**

mussels & tomato 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

**Ravioli con Funghi Porcini,**

**Ricotta e Le Tur Su Crema di Piselli – 11**

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

**Tagliolini con Tartufo – 15**

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

**Spaghetti con Salsiccia – 13**

spaghetti, sausage, sun gold sauce

**Fettuccine al Ragù di Vitello – 13**

fettuccine, veal white ragu, porcini mushrooms

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*Secondi*

*\*all proteins are organic & sustainable*

**Pollo con Gnocchi – 30**

chicken breast, honeycomb

potato & ricotta gnocchi, peas, asparagus

**Brasato di Manzo – 35**

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

**Cotoletta di Vitello – 39**

thick veal cutlets breaded and cooked to medium in clarified butter, mache, sorrel & artichoke salad

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## **Dessert Specials**

### **Granita– 3**

almond granita

### **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

### **Torte della Nonna alle Mele – 5**

apple cake, vanilla, whipped cream

### **Tortino al Cioccolato – 5**

flourless chocolate cake, molten center, 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