

DAILY TAKEOUT & TO GO- July 21-22

****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: \$12 Pint, \$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

Pasta Tasting \$45

Ali di Pollo all'Italiana

chicken wings (Italian-style), lemon, rosemary, garlic

Spaghetti alla Norma

spaghetti with eggplant and mozzarella

Capelli d'Angelo con Halibut e Calamari

angel hair, halibut, squid, heirloom tomato sauce with garlic & spring onion

Ravioli con Brasato di Manzo

beef short rib ravioli, reduction sauce, porcini mushrooms

Torta di Mirtilli

blueberry pie, pistachio crust, whipped cream

Antipasti

Cavoletti di Bruxelles – 9

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

Focaccia con Mozzarella di Bufala & Pomodoro – 15

mini focaccia, buffalo mozzarella & tomatoes

Polipo – 14

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

Insalata

Insalata Romana – 7

romaine hearts, gorgonzola, heirloom grape tomatoes, white balsamic & guanciale dressing

Insalata di Spinaci – 5

spinach, walnuts, blueberries, pecorino, house vinaigrette

Panzanella – 6

heirloom tomatoes, toasted bread, spring onion, basil, white balsamic

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

Ravioli di Ricotta – 11

ricotta ravioli, zucchini puree

Spaghetti alla Bolognese di Manzo – 11

spaghetti, beef bolognese

Secondi

**all proteins are organic & sustainable*

Pesce del Giorno – 33

halibut, scallops, olives, capers, roasted tomatoes, ramp pesto, pistachio

Agnello con Pomodoro & Melanzane – 36

seared rack of lamb served with fried eggplant tomato sauce, shishito peppers, roasted potatoes

Pollo e Gnocchi – 30

chicken legs stuffed with fontina & spinach, Lower Forge beer reduction (healthy, wealthy & weizen) & black truffle gnocchi, english peas, porcini mushrooms

Brasato di Manzo – 35

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

Dessert Specials

Mousse al Cioccolato con Composta di Albicocche – 7

chocolate mousse, apricot compote, almond crumb

Granita – 3

lemon ice

Torte della Nonna alle Mele – 5

apple cake

Tortino al Cioccolato – 5

flourless chocolate cake, molten center

Tiramisu – 7 *

lady fingers, mascarpone cream, espresso, imported cocoa powder

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

Drinks

Still Water – 5

Sparkling Water – 5

Iced Tea – 3

Coke & Diet Coke– 2.50

San Pellegrino Blood Orange Soda – 3

Consuming raw or undercooked eggs, meat, poultry seafood or shellfish may increase your risk of foodborne illness