

DAILY TAKEOUT & TO GO- September 12

****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

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-Pistachio Pesto: \$13 Pint, \$25 Quart

Norma Sauce: (roasted eggplant & tomato) \$10 Pint, \$20 Quart

Boar: \$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

Meat \$30

PEAR TASTING \$45

Le Tur con Le Pere

le tur cheese with pears

Risotto alle Pere con Porri

pear risotto with leeks & fontina

Pollo con Parea di Pere

chicken breast, pear puree, gnocchi with plum, walnuts, brown butter

Torta con Cioccolato & Pera

pear and chocolate pie

Antipasti

Cavoletti di Bruxelles – 9

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

Focaccia con Caprese – 15

mini focaccia served with caprese (buffalo mozzarella, basil, tomatoes), peppers

Polipo – 14

octopus, eggplant caponata (olives, capers, nuts),
lemon vinaigrette, roasted pepper sauce

Insalata

Insalata di Spinaci – 5

spinach, walnuts, blueberries, pecorino, 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 & pistachio pesto, pecorino, pine nuts

Tagliolini con Nero di Seppia con Gamberi & Spinaci – 15 **Spicy* (can be made mild)

black squid ink tagliolini, shrimp, spinach, tomatoes, garlic, evoo

Pappardelle di Spinaci con Bolognese di Carne – 13

spinach pappardelle, meat bolognese

Secondi

**all proteins are organic & sustainable*

Pesce del Giorno – 27

wild king salmon, cannelloni beans, heirloom cherry tomatoes,
shishito peppers, pistachio cream

Brasato di Manzo – 35

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

Dessert Specials

Torta di Mele – 5

apple pie, crust with fennel pollen & walnuts

Granita – 3

lemon ice

Torte della Nonna alle Mele – 5

apple cake

Tortino al Cioccolato – 5

flourless chocolate cake, molten center

Mousse al Cioccolato – 7

chocolate mousse, cherries, pistachio crumb

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