

DAILY TAKEOUT & TO GO- October 13-14

****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

Pasta Tasting \$45

Mozzarella e Prosciutto

mozzarella, prosciutto di parma

Orecchiette e Broccoli

orecchiette & broccoli

Capelli d'Angelo con Gamberi & Vongole– 15

angel hair, rock shrimp, clams, fresh heirloom tomato sauce

Ravioli con Brasato di Manzo

beef short rib ravioli, reduction sauce

Cannoli con Ricotta & Cioccolato

tube-shaped shells of fried pastry dough,
filled with sheep's milk ricotta & chocolate pieces

Antipasti

Cavoletti di Bruxelles – 9

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

Polipo – 14

octopus, broccoli, garlic

Mozzarella e Prosciutto – 17

mozzarella, prosciutto di parma

Insalata

Insalata di Spinaci – 5

spinach, walnuts, cranberries, pecorino, house vinaigrette

Zuppa

Zuppa di Zucca

pumpkin soup topped with cranberries,
almond slices and fontina cheese

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 al Tartufo – 75

tagliolini, white truffles from Alba, mushrooms, parmesan, fontina

Tagliolini Capelli d'Angelo alla Bolognese – 13

angel hair, beef short rib sauce

Secondi

**all proteins are organic & sustainable*

Pesce e Zucca – 27

grouper, pumpkin puree, porcini mushrooms

Pollo con Gnocchi – 30

pan seared chicken breast, pumpkin gnocchi, walnuts, gorgonzola, brown butter

Brasato di Manzo – 35

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

Dessert Specials

Pere al Vino Rosso & Mousse al Cioccolato – 7

pears poached in red wine, chocolate mousse (chocolate from Guatemala)

Tortino al Cioccolato – 5

flourless chocolate cake, molten center

Torta di Prugne – 5

plum pie

Tiramisu – 7*

lady fingers, mascarpone cream, espresso, imported cocoa powder

****usually served tableside- deconstructed for takeout***

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