

DAILY TAKEOUT & TO GO- December 8-9

****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

Insalata di Spinaci

spinach, walnuts, cranberries, pecorino, house vinaigrette

Spaghetti con Cavoletti di Bruxelles e Zucca

spaghetti, brussel sprouts, butternut squash, ricotta salada

Tagliolini con Gamberi, Vongole & Cozze

tagliolini, shrimp, clams, mussels, garlic & evoo

Fettuccine con Brasato di Cinghiale

fettuccine, braised wild boar, blueberry reduction

Tortino al Cioccolato Caldo

chocolate cake with molten center,
fresh whipped cream

Antipasti

Cavoletti di Bruxelles – 9

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

Polipo – 16

octopus, mandarin orange, green olives

Robiola con Prosciutto e Focaccia – 21

seared robiola, prosciutto, focaccia

Zuppa

Zuppa di Zucca – 7

pumpkin soup topped with cranberries,
almond slices and fontina cheese

Insalata

Insalata di Spinaci – 5

spinach, walnuts, cranberries, 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 – 12

angel hair, sun-dried tomato with almond & pistachio pesto, pecorino, pine nuts

Capelli d'Angelo con Funghi e Tartufo Nero – 30

angel hair, mixed mushrooms, shaved black winter truffles

Tagliolini alla Bolognese di Manzo – 13

tagliolini, beef short rib sauce

Pappardelle di Spinaci al Ragù di Cinghiale – 13

spinach pappardelle, wild boar ragu

Secondi

**all proteins are organic & sustainable*

Pesce del Giorno – 27

black bass, coco beans, mushrooms, pistachio puree

Pollo con Gnocchi – 27

chicken breast, honeycomb from mill creek apiary,
black winter truffle gnocchi, mushrooms, garlic oil

Brasato di Manzo – 35

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

Dessert Specials

Torta di Cachi – 5
persimmon cake

Torta di Zucca – 5
butternut squash pie

Torte della Nonna alle Mele – 5
apple cake

Torta al Limoncello – 5
limoncello pie

Mousse al Cioccolato con Castagne Caramellate – 8
chocolate mousse with caramelized chestnuts

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