

DAILY TAKEOUT & TO GO- *January 14-15*

**\*\*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

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

**Boar:** \$15 Pint, \$30 Quart

**Bolognese:** \$15 Pint, \$30 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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### ***Lombardy Region***

#### **Cipolle Caramellate con Prosciutto – 17**

sweet & sour caramelized onions with prosciutto

#### **Risotto allo Zafferano con Salsiccia – 14**

saffron risotto with sausage

#### **Guanciali con Polenta e Cavolo Brasato – 29**

pork cheeks, polenta, braised cabbage

#### **Torta di Polenta – 5**

polenta cake

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### *Antipasti*

#### **Cavoletti di Bruxelles – 9**

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

#### **Raviolo con Uovo d'Anatra, Prosciutto e Ragù di Vitello – 13**

raviolo- duck egg & crispy prosciutto, white veal ragu

#### **Polipo – 16**

octopus, mandarin orange, olives

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### *Zuppa*

#### **Zuppa di Zucca – 7**

squash soup topped with cranberries,  
almond slices and fontina cheese

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### *Insalata*

#### **Insalata di Barbabietole**

beets, ricotta, pistachio crumb, orange dressing

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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 – 12**

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

#### **Capelli d'Angelo con Funghi e Tartufo Nero – 25**

angel hair, mixed mushrooms, shaved black winter truffles

#### **Ravioli al Nero di Seppia con Salmone – 12**

black squid ink ravioli, cold smoked

wild coho salmon, ricotta, orange reduction

#### **Ravioli all'Aragosta – 21**

lobster ravioli, black truffles, butter sauce

#### **Tagliolini alla Bolognese di Manzo – 13**

tagliolini, beef short rib sauce

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### *Secondi*

*\*all proteins are organic & sustainable*

#### **Pesce Del Giorno – 35**

scallops, coco beans, artichokes, pistachio puree

#### **Pollo con Gnocchi – 30**

boneless chicken legs stuffed with spigarello & fontina, 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 Polenta – 5**

polenta cake

### **Granita – 3**

Italian ice- cranberry or pomegranate

### **Torta alle Arance – 5**

orange cake

### **Tortino al Cioccolato – 5**

flourless chocolate cake with molten center

### **Pere al Vino Rosso & Mousse al Cioccolato – 7**

pears poached in red wine, chocolate mousse

### **Tiramisu – 7\***

lady fingers, mascarpone cream, espresso, imported cocoa powder

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

## ***Drinks***

Still Water – 6

Sparkling Water – 6

Iced Tea – 3

Coke & Diet Coke– 2.50

San Pellegrino Blood orange Soda – 3

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## ***Auburn Road Wines***

*Whites:* Sole - 18.13

BlancNU - 19.20

*Rose:* Dry Rose - 22.26

*Reds:* Good Karma - 19.19

Lioness - 19.20

Gaia - 24.52

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