

DAILY TAKEOUT & TO GO- May 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

Boar: \$15 Pint, \$30 Quart

Bolognese: \$15 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

FRIULI VENEZIA GIULIA REGION

Robiola con Pere & Noci – 15

seared robiola cheese, pears, walnuts

Pappardelle ai semi di Papavero con Capesante & Gamberi – 16

poppypeed pappardelle, scallops, shrimp, pattypan squash

Cotoletta di Vitello – 45

cubed veal cutlet (7oz) cooked medium, artichoke and microgreen salad

Crostata di Noci con Crema Pasticcera & Fragole – 7

mini walnut tart, pastry cream, fresh strawberries

Antipasti

Focaccia di Taleggio – 5

taleggio focaccia bread

Polipo – 19

pan seared octopus, pear puree, pickled rhubarb

Cavoletti di Bruxelles – 9

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

Prosciutto di Parma & Mozzarella di Bufala – 21

prosciutto from Parma, half fresh buffalo mozzarella, focaccia bread

Zuppa

Zuppa di Funghi – 9

porcini mushroom soup, mozzarella

Insalata

Insalata di Spinaci – 5

spinach, walnuts, cranberries, pecorino, house vinaigrette

Insalata Microverde – 9

mache, sorrel & microgreens, parmesan, artichoke hearts

Pasta

all pastas are handmade fresh daily and served al dente

*****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 pesto, pecorino, pine nuts

Tagliolini con Funghi e Tartufo Nero – 19

tagliolini, porcini mushrooms, pecorino, parmesan,
house-made truffle paste, shaved black summer truffles

Cavatelli con Fave e Parmesan – 11

cavatelli, fava beans, parmesan

Spaghetti con Polipo – 16

spaghetti, seared octopus, roasted tomatoes,
pine nuts, lightly spicy garlic & evoo

Tagliolini alla Bolognese di Manzo – 13

tagliolini, beef short rib sauce

Secondi

**all proteins are organic & sustainable*

Pesce del Giorno – 27

grouper, yellow oyster mushrooms, asparagus, ramp pesto

Pollo con Gnudi – 27

chicken legs stuffed with spinach, pecorino & prosciutto, honeycomb from mill creek apiary,
ricotta gnudi, zucchini, pattypan squash, tomatoes

Brasato di Manzo – 35

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

Dessert Specials

Granita – 3

Italian ice- cranberry or lemon

Mousse al Cioccolato – 7

chocolate mousse, pistachio crumb

Torta di Mele – 7

apple cake, vanilla ice cream

Tortino al Cioccolato – 7

flourless chocolate cake with molten center, vanilla ice cream

Tiramisu – 7*

lady fingers, mascarpone cream, espresso, imported cocoa powder

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

Caffe

**organic whole milk*

Espresso

single – 2, double – 4, macchiato – 3

Cappuccino – 5

espresso, organic milk, steamed foam

Affogato – 7

double espresso with vanilla gelato

Caffe Americano – 4

Coffee – 3

regular or decaffeinated

Organic Hot Tea – 3

Drinks

Still Water – 6

Sparkling Water – 6

Iced Tea – 3

Coke & Diet Coke – 2.50

San Pellegrino Blood orange Soda – 3

We are happy to offer Auburn Road Wines. Please scan QR code for prices

Auburn Road

VINEYARD. WINERY. ENOTECA.



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