

DAILY TAKEOUT & TO GO- May 15-16

**\*\*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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### **FAVA BEAN TASTING \$45**

#### **Zuppa di Fave con Pecorino**

fava bean soup, pecorino

#### **Cavatelli con Fave e Prosciutto**

cavatelli, fava bean, crispy prosciutto

#### **Brasato di Manzo con Purea di Fave e Cavolfiore**

braised short ribs, puree of fava bean, roasted cauliflower

#### **Crostata di Noci con Crema Pasticcera & Fragole**

mini walnut tart, pastry cream, fresh strawberries

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#### *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

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*Zuppa*

**Zuppa di Funghi – 9**

porcini mushroom soup, mozzarella

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*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***

*\*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 pesto, pecorino, pine nuts

**Tagliolini con Funghi e Tartufo Nero – 19**

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

**Tagliolini Nero di Seppia con Polipo – 14**

squid ink tagliolini, seared octopus, roasted tomatoes,  
pine nuts, lightly spicy garlic & evoo

**Capelli d'Angelo con Prosciutto – 11**

angel hair, crispy prosciutto, lemon zest

**Tagliolini alla Bolognese di Manzo – 13**

tagliolini, beef short rib sauce

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*Secondi*

*\*all proteins are organic & sustainable*

**Pesce del Giorno – 33**

grouper & scallops, yellow oyster mushrooms, asparagus, ramp pesto

**Pollo con Gnocchi – 27**

chicken legs stuffed with spinach, pecorino & prosciutto, honeycomb from mill creek apiary,  
potato gnocchi, gorgonzola, brown butter, walnuts

**Brasato di Manzo – 35**

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

**Dessert Specials**

**Granita – 3**

Italian ice- cranberry or lemon

**Torta di Mele – 7**

apple cake, vanilla ice cream

**Torta di Fragole e Rabarbaro – 7**

strawberry & rhubarb pie, pistachio crust,  
basil ice cream

**Mousse al Cioccolato – 7**

chocolate mousse, pistachio crumb

**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**

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**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

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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