

15" ARTISAN ROUND PAN PIZZA
WHOLE PIE
CUT 6 SLICES

FORMAGGIO (Cheese)	\$18.00
Tomato Sauce, Mozzarella, Parmesan and Romano.	
GIARDINIERA (Veggies only)	\$25.00
Tomato Sauce, Mozzarella, Parmesan, Romano, Fresh Spinach, Mushrooms, Garlic, Onions, Flaked Artichoke Hearts, Bell Peppers and Olives.	
MEDITERRANEAN (Meat & Veggies)	\$25.00
Tomato Sauce, Mozzarella, Pepperoni, Sausage, Mushrooms, Bell Peppers and Olive Tapenade.	

"SICILIAN PIZZA"
(12 X 12" Thick Light Crust)
WHOLE PIE
CUT 8 SLICES

SICILIAN - FORMAGGIO	/\$21.00
Tomato Sauce, Mozzarella, Parmesan, Romano and Spices.	
SICILIAN - WHITE PIE (No red sauce)	/\$24.00
Olive Oil, Fresh Spinach, Flaked Artichoke Hearts, Capers, Roasted Garlic, Onions, Mozzarella, Parmesan and Romano.	

SALADA

SERVED WITH GARLIC ROLL

SALADA CASA	ENTRÉE \$6.50 /SIDE \$4.50
Mixed Greens, Roma Tomato, Cucumber, Red Onion, Olives, our House Olive Oil & Lemon Vinaigrette.	

SOUPA | ZUPPA

ITALIAN WEDDING SOUP
Large (12oz.) \$7.00 Quart (32 oz.) \$13.00
Chicken Bone Broth with Homemade Baby Meatballs, Chicken Bits, Egg Drop, Orzo Pasta, Spinach, and Carrots. Served with a Garlic Roll.

TUSCAN WHITE BEAN SOUP (VEGAN)
Large (12oz.) \$6.00 Quart (32oz.) \$11.00
Vegetable Stock, Celery, Carrot, Onion, Kale, Tomato and White Cannellini Beans. Served with a Garlic Roll.

HOAGIE SANG'WICHES

EGGPLANT NEAPOLITAN	\$11.50
Baked with San Marzano Marinara Sauce and Mozzarella.	
SAUSAGE PEPPER & ONIONS	\$11.50
Mild Spiced Italian Sausage Link simmered in Marinara Sauce with Peppers and Onions.	
MEATBALL	\$9.00
Add Fresh Mozzarella	\$11.50
3 Homemade Beef and Pork Meatballs, simmered in Marinara Sauce.	
CHICAGO ITALIAN HOT BEEF -(Real Deal)	\$12.50
Slow cooked Shredded Beef Chuck and Provolone, Bell Peppers, Onions, soaked with Beef Juices. (Traditional with Spicy Giardineres).	
COLD ITALIAN DELI	\$12.50
Mortadella, Ham Capicola, Soppressata, Genoa Salame, Pepperoni, Provolone, Fresh Spinach, Sliced Tomatoes and Red Onion, soaked with Suboli Sauce (Red Wine Vinegar Garlic Aioli).	
(new) NEW JERSEY- ITALIAN HOT DOG	\$9.00
Sizzled all-beef hot dog, Fried Peppers, Onions & Potato with Mustard on the Bottom & Ketchup on the top	

RUSTIC ROUND SANG'WICHES

MARGHERITA	\$10.00
Basil Pesto, Roasted Plum Tomato and Mozzarella.	
CHICKEN PARMA	\$11.50
Chicken Breast, Basil Pesto, Tomato Sauce and Provolone	
(New) VEAL CUTLET PARMA	\$12.75
Breaded Veal Cutlet, Basil Pesto, Tomato Sauce and Provolone	
MUFFULETTA	\$13.00
Italian Ham Capicola, Soppressata, Genoa Salame, Pepperoni, Provolone, Artichoke Hearts, Roasted Peppers and Olive Tapenade	
PORCHETTA	\$13.00
Slow Roasted Pork with Spicy Giardineres, Provolone and Spinach	
(New) PASTRAMI - PILED HIGH	\$13.00
Sliced & Stacked with Provolone and Suboli Sauce (Red Wine Vinegar Garlic Aioli).	

HOT ENTREES

SERVED WITH PASTA of your choice

CHICKEN "CACCIATORE"	\$14.00
Boneless White and Dark Meat Chicken, White Wine Semi Sundried Tomato, , Peppers, Onions and Italian Herbs.	
CHICKEN PARMAGIANA	\$15.50
Chicken Breast, Basil Pesto, Tomato Sauce and Provolone.	
(New) VEAL CUTLET PARMAGIANA	\$17.50
Veal Cutlet Breaded and Pan Fried in Olive Oil, Basil Pesto, Tomato Sauce and Provolone	
(new) VEAL CUTLET MILANESE	\$16.50
Veal Cutlet Breaded and Pan Fried in Olive Oil, Fresh Lemon & Italian Chopped Parsley	
EGGPLANT NEAPOLITAN	\$16.50
Skinless Breaded Baked Eggplant Filet, layered with San Marzano Marinara Sauce, Mozzarella, Parmesan and Romano.	
COPONATA *DF/*GF	\$15.00
Stewed Plum Tomato, Eggplant, Zucchini, Summer Squash, Celery, Bell Pepper, Onion, Garlic, Capers, Mixed Olives, Basil, Toasted Pine Nut.	
ITALIAN POT ROAST	\$17.50
Moist Juicy Cut of Beef Chuck Roast cooked in Natural Beef Juices, Tomato, Wine Broth Sauce with Cuts of Celery, Carrots and Onions.	
SHRIMP SCAMPI	\$18.50
Generous Peeled Shrimps sliced long in half pieces simmered in Sherry Wine, Smashed Fried Garlic and Herb Butter.	
MUSSELS FRADIAVOLO *DF	\$13.50
Mound of Mussels simmered in medium Spiced San Marzano Marinara Sauce.	
PESCATA PICATTA	\$16.50
White Flaky Boneless Skinless Filet dredged in Corn Starch & Egg, sautéed in Olive Oil, with Garlic, Lemon, White Wine Butter, Capers & Crushed Red Pepper Flakes & Chopped Parsley.	
BREAD & ROLLS	
GARLIC BREAD	\$4.00
Toasted 8" Loaf of Roasted Garlic Butter & Herb, with a side of Marinara.	
GARLIC & HERBED ROLL *DF	\$.75

PASTA & SAUCE COMBINATIONS

SERVED WITH A GARLIC ROLL

8 oz. cooked (feeds 1 entrée or 2 sides)

(STEP 1)

CHOOSE A SEASONED PASTA

with Virgin Olive Oil, Salt, Pepper, Fresh Parsley

LINGUINI | FETTUCINE | RIGATONI

ZUCCHINI NOODLES*GF | SPAGHETTI SQUASH*GF

\$8.00

(STEP 2)

CHOOSE A SAUCE

Add a Portion// Buy a Pint

SAN MARZANO *GF/*DF

Add a Portion \$3.50 || Buy a Pint \$4.50

Sizzled Onion in Olive Oil, Plum Tomato, Salt, Black Pepper and Basil.

FRA DIAVOLO *GF/*DF

Add a Portion \$3.50 || Buy a Pint \$4.50

Marinara, Garlic, Red Pepper Seeds and White Wine.
(Good with seafood or a spicy kick to your pasta.)

ZINGERA *GF/*DF

Add a Portion \$5.00 || Buy a Pint \$6.00

Slow Simmered Chuck Roast in Plum Tomato Gravy, seasoned with Salt, Black Pepper and Red Pepper Flakes.

LA ROSA *GF

Add a Portion \$4.00 || Buy a Pint \$5.00

Saffron Tomato and Cream with a hint of Red Pepper Flakes, Garlic, and Basil.

FORMAGGIO *GF (Creamy Cheese Sauce)

Add a Portion \$6.00 || Buy a Pint \$7.00

Heavy Cream, Garlic and White Pepper, finished with Grated Parmesan and Romano.

WHITE CLAM SAUCE *GF

Add a Portion \$5.00 || Buy a Pint \$7.00

Buttery Clam Broth, Lemon Juice, White Wine, Garlic, Olive Oil, Chopped Ocean Clams, Red Pepper Flakes, Thyme, Oregano, Salt, Black Pepper, Fresh Parsley.

RED CLAM SAUCE *GF

Add a Portion \$5.00 || Buy a Pint \$7.00

Marinara Sauce Clam Broth, Lemon Juice, White Wine, Garlic, Olive Oil, Chopped Ocean Clams, Fresh Parsley.

PASTA ALFORNO ENTREES

5-LARGE HOMEMADE CHEESE RAVIOLI

\$15.50

Pasta filled with Ricotta covered with San Marzano Marinara Sauce, Cream, a hint of Red Pepper Flakes, Garlic, Saffron and Basil

BAKED RIGATONI

\$13.50

Cream Sauce blended with Ricotta, Mozzarella and Sharp Grated Parmesan & Romano Cheeses baked in Tomato Sauce.

MEAT LASAGNA

\$15.50

Layered Ribbon Pasta, Sliced Meatballs, Sausage, Ricotta, Mozzarella, Parmesan, Romano and San Marzano Sauce.

ADD ONS

SHRIMP (6 oz.)

\$5.50

CHICKEN BREAST DORAY (5 oz.)

\$4.00

BEEF CHUCK BITS & PIECES (4 oz.)

\$5.00

MEATBALL W/ SAUCE (1 piece)

\$1.95

MILD ITALIAN SAUSAGE W/ SAUCE (4 oz)

\$2.50

SAUTEED SPINACH & MUSHROOMS

W/GARLIC OLIVE OIL

\$3.75

GELATO

PAPER CUP WITH A LID

SMALL 8 oz. (one flavor)

\$5.50

LARGE 12 oz. (up to three flavors)

\$7.00

GELATO

TRANSPORT CONTAINER

32 oz. (8 servings)

\$18.00

48 oz. (12 servings)

\$27.00

DOLCI

ALL HOMEMADE

CHEESECAKE (Sambuca, Ricotta)

\$6.00

PRALINE CARROT CAKE

\$6.00

TIRAMISU

\$7.00

CANNOLI

\$3.75

PANNICOTTA W/FRUTTO

\$4.50

SEVEN LAYER COOKIE

\$3.00

GELATO & aMORE

Gelateria, Hot & Cold Italian Foods

TAKE AWAY & CATERING

(970) 568-8855

orders@gelatoandamore.com

1720 W. Mulberry Street, Unit A1
Fort Collins, CO 80521

www.gelatoandamore.com

Visit us on [Face book](#)

GELATO & aMORE

GHOST KITCHEN ORDER GUIDELINES

You call and order - We deliver to you

In House Staff will Delivery by our own Italian
Gondola's

Ghost Kitchen Starting Hours

4-pm Daily Delivery Starts
8-pm Last Delivery Departs Kitchen

Other Delivery Times Available with 1 day advance
Order advanced orders