

**15" ARTISAN ROUND PAN PIZZA
BY THE SLICE OR WHOLE
PIE CUT 6 SLICES**

FORMAGGIO (Cheese) \$3.00/\$18.00
Tomato Sauce, Mozzarella, Parmesan and Romano.

GIARDINIERA (Veggies only) \$4.00/\$24.00
Tomato Sauce, Mozzarella, Parmesan, Romano,
Fresh Spinach, Garlic, Flaked Artichoke Hearts,
Bell Peppers, Onions and Olives.

MEDITERRANEAN (Meat & Veggie) \$4.00/\$24.00
Tomato Sauce, Mozzarella, Pepperoni, Sausage,
Mushrooms, Bell Peppers and Olive Tapenade.

**"SICILIAN PIZZA"
(12 X 18" Thick Light Crust)
BY THE SLICE & WHOLE
CUT 6 SLICES**

SICILIAN - FORMAGGIO \$3.50/\$21.00
Tomato Sauce, Mozzarella, Parmesan, Romano
and Spices.

SICILIAN - WHITE PIE (No red sauce) \$4.00/\$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.

CAPRESE \$8.50
Mixed Greens, Roma Tomato, Orange, Mozzarella,
Imported Olives, Basil, Garlic, Red Pepper Seed,
Extra Virgin Olive Oil, Lemon & Herbs.

SOUPA | ZUPPA

ITALIAN WEDDING SOUP
Large (12oz.) \$6.00 Quart (32 oz.) \$12.00
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.) \$5.00 Quart (32oz.) \$10.00
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 \$9.00
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 \$11.50
Slow cooked Shredded Beef Chuck and Provolone,
Bell Peppers, Onions, soaked with Beef Juices
(Traditional with Spicy Giardineres).

COLD ITALIAN DELI \$11.50
Mortadella, Ham Capicola, Soppressata, Genoa Salame,
Pepperoni, Provolone, Fresh Spinach, Sliced Tomatoes
and Red Onion, soaked with Suboli Sauce
(Red Wine Vinegar Garlic Aioli).

RUSTIC ROUND SANG'WICHES

MARGHERITA \$10.00
Basil Pesto, Roasted Plum Tomato and Mozzarella.

CHICKEN PARMA \$11.00
Chicken Breast, Basil Pesto, Tomato Sauce and Provolone.

MUFFULETTA \$11.50
Italian Ham Capicola, Soppressata, Genoa Salame, Pepperoni,
Provolone, Artichoke Hearts, Roasted Peppers
and Olive Tapenade.

PORCHETTA \$11.50
Slow Roasted Pork with Spicy Giardineres, Provolone
and Spinach.

HOT ENTREES

SERVED WITH PASTA of your choice

CHICKEN "CACCIATORE" \$14.00
Boneless White and Dark Meat Chicken,
Semi Sundried Tomato, White Wine, Peppers, Onions
and Italian Herbs.

CHICKEN SALTIMBOCCA \$18.50
Flattened Chicken Breast egg battered seared in Olive Oil,
topped with Sliced Porchetta Ham, Mushrooms,
Fresh Spinach, Vermouth, Sage Cream Sauce.

CHICKEN PARMAGIANA \$17.50
Chicken Breast, Basil Pesto, Tomato Sauce and Provolone.

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 \$5.00
Toasted 8" Loaf of Roasted Garlic Butter & Herb, with a side
of Marinara.

GARLIC & HERBED ROLL *DF \$.60

PASTA & SAUCE COMBINATIONS

SERVED WITH A GARLIC ROLL

10 oz. (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 \$4.00 || Buy a Pint \$5.00

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

WHITE CLAM SAUCE *GF

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

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 \$6.00

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

PASTA ALFORNO ENTREES

5-LARGE HOMEMADE CHEESE RAVIOLI

\$13.50

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

\$14.50

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

CARBONARA

\$14.50

Prosciutto Ham over Linguine with Green Peas, tossed in Cheese Cream Sauce.

ADD ONS

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

FRESH MOZZARELLA (3 oz.)

\$2.00

GELATO & aMORE TAKE AWAY MEALS

(970) 568-8855
1720 W. Mulberry Street, Unit A1
Fort Collins, CO 80521
www.gelatoandamore.com

GELATO GELATO PARTIES

BAMBINI (child's single scoop)

\$3.25/cup

SMALL (up to two flavors)

\$4.50/cup

LARGE (up to three flavors)

\$5.50/cup

AFFOGATO (add espresso over gelato)

\$1.20

Add a CONE

\$.50

PAPER CUP WITH A PLASTIC LID

SMALL 8 oz. (one flavor)

\$5.50

LARGE 12 oz. (up to three flavors)

\$7.00

STYRO TRANSPORT CONTAINER

32 oz. (8 servings)

\$18.00

48 oz. (12 servings)

\$27.00

DOLCI

ALL HOMEMADE

CHEESECAKE (Sambuca, Ricotta)

\$5.50

CHEESECAKE (Chocolate)

\$5.50

PRALINE CARROT CAKE

\$6.00

TIRAMISU

\$6.00

CANNOLI

\$3.75

TRUFFLES (4)

\$3.75

PANNICOTTA W/FRUTTO

\$3.50

SEVEN LAYER COOKIE

\$3.00