

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

FORMAGGIO (Cheese) Tomato Sauce, Mozzarella, Parmesan and Romano.	\$3.00/\$18.00
GIARDINIERA (Veggies only) Tomato Sauce, Mozzarella, Parmesan, Romano, Fresh Spinach, Mushrooms, Garlic, Onions, Flaked Artichoke Hearts, Bell Peppers and Olives.	\$4.00/\$24.00
MEDITERRANEAN (Meat & Veggie) Tomato Sauce, Mozzarella, Pepperoni, Sausage, Mushrooms, Bell Peppers and Olive Tapenade.	\$4.00/\$24.00

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

SICILIAN - FORMAGGIO Tomato Sauce, Mozzarella, Parmesan, Romano and Spices.	\$3.50/\$21.00
SICILIAN - WHITE PIE (No red sauce) Olive Oil, Fresh Spinach, Flaked Artichoke Hearts, Capers, Roasted Garlic, Onions, Mozzarella, Parmesan and Romano.	\$4.00/\$24.00

SALADA

SERVED WITH GARLIC ROLL

SALADA CASA Mixed Greens, Roma Tomato, Cucumber, Red Onion, Olives, our House Olive Oil & Lemon Vinaigrette.	ENTRÉE \$6.50 /SIDE \$4.50
CAPRESE Mixed Greens, Roma Tomato, Orange, Mozzarella, Imported Olives, Basil, Garlic, Red Pepper Seed, Extra Virgin Olive Oil, Lemon & Herbs.	\$8.50

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

RUSTIC ROUND SANG'WICHES

MARGHERITA Basil Pesto, Roasted Plum Tomato and Mozzarella.	\$10.00
CHICKEN PARMA Chicken Breast, Basil Pesto, Tomato Sauce and Provolone.	\$11.00
(new) VEAL CUTLET PARMA Breaded Veal Cutlet, Basil Pesto, Tomato Sauce and Provolone	\$11.75
MUFFULETTA Italian Ham Capicola, Soppressata, Genoa Salame, Pepperoni, Provolone, Artichoke Hearts, Roasted Peppers and Olive Tapenade.	\$11.50
PORCHETTA Slow Roasted Pork with Spicy Giardineres, Provolone and Spinach.	\$11.50
(new) PIZZA BURGER Handmade Ground Beef & Ground Italian Sausage, Top- Loaded with Pepperoni, Fresh Mozzarella, Thick Pizza Sauce	\$10.75
(new) PASTRAMI - PILED HIGH Sliced & Stacked with Provolone and Suboli Sauce (Red Wine Vinegar Garlic Aioli).	\$11.50

HOT ENTREES

SERVED WITH PASTA of your choice

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

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

FRESH MOZZARELLA (3 oz.)

\$2.00

SAUTEED SPINACH & MUSHROOMS

W/GARLIC OLIVE OIL

\$3.75

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

BISCOTTI

\$1.50

PIGNOLI COOKIE

\$1.50

TARALLES

\$5.00