



15" ARTISAN PAN PIZZA BY THE SLICE & WHOLE

FORMAGGIO

(Cheese) \$2.50/\$15

Tomato pizza sauce, whole milk mozzarella, parmesan, romano and spices.

WHITE PIE (Sicilian Style Crust)

(No red sauce) \$3.50/\$21

Olive oil, fresh spinach, flaked artichoke hearts, capers, roasted garlic, onions, mozzarella, parmesan and romano. "Anchovies Are Complimentary."

GIARDINIERA

(Veggies only) \$3.50/\$21

Tomato pizza sauce, mozzarella, parmesan, romano, fresh spinach, garlic, flaked artichoke hearts, bell peppers, onions, olive tapenade.

MEDITERRANEAN

(Meat & veggie) \$4.00/\$24

Tomato pizza sauce, mozzarella, pepperoni, sausage, mushrooms, bell peppers and olive tapenade.

SICILIAN

(Thicker crusted & square) \$3.50/\$21

Tomato pizza sauce, whole milk mozzarella, parmesan, romano and spices.

**"Limited Daily Availability"
Multiple Whole Pizzas
Advanced Orders Welcome**

SALADA

SERVED WITH GARLIC ROLLS

ENTRÉE \$6.50 || SIDE \$3.50

Mixed greens, roma tomato, cucumber, red onion, olives, our house olive oil & lemon vinaigrette.

CAPRESE SALADA

\$8.50

Mixed greens, roma tomato, orange, mozzarella, imported olives, basil, garlic, red pepper seed, extra virgin olive oil, lemon & herbs .

(*GF – gluten free, *DF – dairy free



HOAGIE SANG'WICHES

EGGPLANT NEAPOLITAN

\$8.50

Baked with San Marzano marinara sauce.

SAUSAGE P&O's

\$9.50

With peppers, onion and San Marzano marinara sauce.

MEATBALL PARM \$9.50 || SLIDER \$3.50

3 homemade beef and pork meatballs, San Marzano marinara sauce and mozzarella

CHICAGO ITALIAN HOT BEEF

\$10.50

Slow cooked shredded beef chuck, bell peppers, onions, relish (Giardiniera) on a hoagie roll soaked with beef juices and provolone.

COLD ITALIAN DELI

\$10.00

Layered with Italian deli favorites of Mortadella, ham, Soppressata, Genoa salami, pepperoni, provolone, spinach, tomatoes, red onions lathered with our red wine garlic aioli sauce.

FOCCACIA SANG'WICHES

MARGHERITA

\$9.00

Basil pesto, roasted plum tomato sauce and mozzarella.

CHICKEN PARMA

\$9.50

Chicken breast, basil pesto, tomato sauce and provolone

MUFFULETTA

\$12.00

Italian sliced meats, provolone, artichoke hearts, roast peppers and olive tapenade.

PORCHETTA

\$12.00

Pork belly wrapped in pork loin, slow roasted with spicy Giardiniera, provolone and spinach.



HOT ENTREES

SERVED WITH GARLIC ROLLS

CHICKEN "CACCIATORE" \$11.50

Boneless white and dark meat chicken, stewed tomato, white wine, peppers, onions and Italian herbs. Served with pasta with olive oil & herbs.

CHICKEN SALTIMBOCCA \$15.50

Flattened chicken breast egg battered seared in olive oil, topped with sliced Porchetta ham, mushrooms, fresh spinach, Vermouth, sage cream sauce. Served with pasta.

CHICKEN PARMAGIANA \$14.50

Chicken breast, basil pesto, tomato sauce and provolone Served with pasta.

RAVIOLI (6) STUFFED SHELLS (4) \$12.00

Pasta filled with ricotta covered with San Marzano marinara sauce, cream, a hint of red pepper flakes, garlic, saffron and basil.

EGGPLANT NEAPOLITAN \$13.50

Skinless breaded baked eggplant filet, layered with San Marzano marinara sauce, mozzarella, parmesan, romano. Served with pasta.

COPONATA *DF/*GF \$12.50

Stewed plum tomato, eggplant, zucchini, summer squash, celery, bell pepper, onion, garlic, capers, mixed olives, basil, toasted pine nut. Served over spaghetti squash.

MEAT LASAGNA \$13.50

Layered ribbon pasta, sliced meatballs, sausage, ricotta, mozzarella, parmesan, romano and San Marzano sauce.

"ITALIAN POT ROAST" \$14.50

10 oz. moist juicy cut of beef chuck roast cooked in natural beef juices, tomato, wine broth type sauce with cuts of celery, carrots and onions. Served with pasta.



HOT ENTREES

SERVED WITH GARLIC ROLLS

MUSSELS FRADIAVOLO *DF \$13.00

1 pound of mussels simmered in medium spiced San Marzano marinara sauce. Served with pasta

SHRIMP SCAMPI \$15.50

7" ounces = 9 peeled shrimps sliced long in half pieces simmered in sherry wine, smashed fried garlic and herb butter, Served with pasta.

SOUPA | ZUPPA

ITALIAN WEDDING SOUP

Large (12oz.) \$5.00 Quart (32 oz.) \$8.00

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.) \$4.00 Quart (32oz.) \$8.00

Vegetable stock, celery, carrot, onion, kale, tomato and white cannellini beans. Served with garlic roll.

BREAD & ROLLS

GARLIC & TOMATO BREAD \$4.00

Toasted 8" Loaf of Roasted garlic butter & Herb Tomato

GARLIC & HERBED ROLL *DF \$.50

City Park GELATO & aMORE

TAKE AWAY MEALS

"Catering Gelato & Italian Foods"

(970) 568-8855

1720 W. Mulberry Street, Unit A1

Fort Collins, CO 80521

www.gelatoandamore.com



PASTA AND SAUCE

SERVED WITH A GARLIC ROLL

STEP 1 CHOOSE A PASTA

LINGUINI | FETTUCINE | RIGATONI SPAGHETTI SQUASH*GF

PASTA (10 oz. Single) \$8.50

PASTA (16oz. Double) \$12.50

STEP 2 CHOOSE A SAUCE

SAN MARZANO *GF/*DF Add \$3
Sizzled onion in olive oil, San Marzano region plum tomato, Italian seasoning of salt, black pepper and basil. Popular with vegan Italian dishes.

FRA DIAVOLO *GF/*DF Add \$3
Sizzled garlic, red pepper seeds, white wine in marinara. Good with seafood or just as a spicy kick to your pasta. Also popular with vegan and vegetarian Italian dishes.

LA ROSA *GF Add \$4
A spiced tomato and cream with a hint of red pepper flakes, garlic, saffron and basil.

FORMAGGIO *GF Add \$4
Our version of white cheese, garlic and white pepper can satisfy those who like a cheesy sauce. Finished with grated parmesan.

ZINGERA *GF/*DF Add \$4
Slow simmered chuck roast, San Marzano region plum tomato gravy, Italian seasoning of salt, black pepper and red pepper flakes.

CLAM SAUCE *GF Add \$4
Clam broth, lemon juice, white wine, garlic, olive oil, chopped ocean clams, red pepper flakes, thyme, oregano, salt, black pepper, fresh parsley.

(Sauces also sold by the pints)



GELATO

GELATO PARTIES

CUP AND CONE

BAMBINI (child's single scoop) \$2.75
SMALL (up to two flavors) \$4.00
LARGE (up to three flavors) \$5.25
AFFOGATO (add espresso over gelato) \$.95

PAPER CUP WITH A PLASTIC LID

SMALL 8 oz. (one flavor) \$4.50
LARGE 12 oz. (up to three flavors) \$5.75

STYRO TRANSPORT CONTAINER

20 oz. (5 servings) \$12.00
32 oz. (8 servings) \$15.00
48 oz. (12 servings) \$20.00

DOLCI

ALL HOMEMADE

CHEESECAKE (Sambuca, Ricotta) \$5.50
CHEESECAKE (Chocolate) \$5.50
PRALINE CARROT CAKE \$5.50
TIRAMISU \$4.75
CANNOLI \$3.75
TRUFFLES (4) \$3.00