



TO GO MENU

Tipiche FOCACCE e PIZZE Italiane

Personal 11" Pie made with our Five Whole Grains Flour Blend. A Long Leavening Dough cooked in our WOOD FIRE BRICK OVEN using a Special Non-Toxic Italian Beech and topped with Traditional Italian Recipes

FOCACCE:

FOCACCIA CLASSICA:	Topped with Salt, EVO and Rosemary	\$8,33
FOCACCIA GARLIC:	Topped with Salt, EVO, Rosemary, Pepper and Garlic	\$10,19
FOCACCIA PROSCIUTTO CRUDO:	Topped with EVO and Italian Prosciutto Crudo	\$12,04
FOCACCIA PROSCIUTTO COTTO E FORMAGGIO:	Filled with Parmesan and Italian Prosciutto Cotto	\$12,04

PIZZE:

MARINARA	Tomato Sauce, Garlic, Oregano, Extra Virgin Olive Oil	\$9,26
MARGHERITA	Mozzarella, Tomato Sauce, Extra Virgin Olive Oil, Basil	\$10,19
NAPOLETANA	Mozzarella, Tomato Sauce, Anchovies (Choose White Vinegar or Black Olive Oil), Extra Virgin Olive Oil, Basil	\$11,12
ROMANA	Mozzarella, Tomato Sauce, Anchovies (Choose White Vinegar or Black Olive Oil), Capers, Extra Virgin Olive Oil, Basil	\$11,12
PUGLIESE	Mozzarella, Tomato Sauce, Onions, Olives, Extra Virgin Olive Oil, Basil	\$12,04
VEGETARIANA	Mozzarella, Tomato Sauce, Dry Tomatoes, Carrots, Onions, Capers, Olives, Extra Virgin Olive Oil, Basil	\$12,04
TONNO e CIPOLLA	Mozzarella, Tomato Sauce, EVO Tuna, Onions, Extra Virgin Olive Oil, Basil	\$12,04
CARCIOFI	Mozzarella, Tomato Sauce, Artichokes, Extra Virgin Olive Oil, Basil	\$12,97
FUNGHI	Mozzarella, Tomato Sauce, Fresh Mushrooms, Extra Virgin Olive Oil, Basil	\$12,97
FUNGHI e CARCIOFI	Mozzarella, Tomato Sauce, Fresh Mushrooms, Artichokes, EVO Oil, Basil	\$13,89
PROSCIUTTO COTTO	Mozzarella, Tomato Sauce, Prosciutto Cotto Ham, EVO Oil, Basil	\$14,81
PROSCIUTTO COTTO e FUNGHI	Mozzarella, Tomato Sauce, Prosciutto Cotto Ham, Fresh Mushrooms, Extra Virgin Olive Oil, Basil	\$15,74
PROSCIUTTO CRUDO	Mozzarella, Tomato Sauce, Italian Raw Prosciutto Crudo Ham, Extra Virgin Olive Oil, Basil	\$15,74
BIANCA NEVE	Mozzarella, Ricotta, Sausage, Extra Virgin Olive Oil, Basil	\$15,74
QUATTRO FORMAGGI	Mozzarella, Gorgonzola, Goat Cheese, Parmigian Extra Virgin Olive Oil, Basil	\$15,74
RICOTTA e SPINACI	Mozzarella, Ricotta, Spinach, Parmesan, Garlic, Extra Virgin Olive Oil, Basil	\$15,74
RUCOLA e PARMIGIANO	Mozzarella, Ricotta, Arugula, Parmesan, Black Pepper, EVOO, Basil	\$15,74
DIAVOLA	Mozzarella, Tomato Sauce, Spicy Salmi, Red Hot Chili Pepper, EVO Oil, Basil	\$15,74
CAPRICCIOSA	Mozzarella, Tomato Sauce, Prosciutto Cotto Ham, Fresh Mushrooms, Artichokes, Extra Virgin Olive Oil, Basil	\$15,74
SALSICCIA	Mozzarella, Ricotta, Tomato Sauce, Sausage, Extra Virgin Olive Oil, Basil	\$15,74
BOSCAIOLA	Mozzarella, Tomato Sauce, Sausage, Fresh Mushrooms, EVOO, Basil	\$16,66
CALZONE	Stuffed with Ricotta, Prosciutto Cotto Ham, Fresh Mushrooms, Artichokes Topped with Tomato Sauce and Extra Virgin Olive Oil	\$16,66

GLUTEN FREE:	If you can't eat Gluten, ask for our 9" Gluten Free Crust	\$3,71
VEGAN:	If you can't eat Dairy, ask for our Vegan Mozzarella	\$3,71

ANTIPASTI Italiani:

STARTERS to be SHARED, for two people



SPIEDINO di INSALATA CAPRESE:	The most famous Italian Mozzarella Salad is now on a skewer: Ciliegine Mozzarella, Grape Tomatoes and Basil, lightly dressed with our daily Vinaigrette and Pepper, served with slices of our Focaccia Classica (for 2 people)	\$19,45
TAGLIERE di SALUMI ITALIANI:	The most popular Italian starter! A composition of Coppa, Seasoned Salame, Salame Genovese and Prosciutto Crudo, served with slices of our Focaccia Classica and Baby Arugula (for 2 people)	\$20,38
GOAT BRIE WHEEL:	A 4" Wheel of Goat Brie, topped with Honey and Walnuts, served with slices of our Focaccia Classica (for 2 people)	\$21,30
PROSCIUTTO CRUDO con CAPRINO:	Caprino Goat Cheese lightly dressed with Extra Vergin Olive Oil, and Italian Prosciutto Crudo Ham, served with slices of our Focaccia Classica (for 2 people)	\$22,23
BURRATA con PROSCIUTTO CRUDO:	Two Baby Burrata Cheese, lightly dressed with Extra Vergin Olive Oil and Italian Prosciutto Crudo Ham, served with slices of our Focaccia Classica (for 2 people)	\$23,15

INSALATE

Our Salads are dressed with a Daily-made "Vinaigrette", composed of Extra-Virgin Olive Oil, Modena Balsamic Vinegar and Salt. This is the way we dress Salads in Italy

MILANO	Crispy Mixed Local Greens, Red Onion, Tomatoes, Parmesan Cheese	\$10,19
MANZONI	Crispy Mixed Local Greens, Dry Cranberries, Dry Tomatoes, Carrots, Parmesan Cheese	\$11,12
NAVIGLIO	Baby Arugula, Crispy Mixed Local Greens, Tuna, Capers, Red Onion, Tomatoes	\$12,04
DUOMO	Baby Spinach, Baby Arugula, Garbanzo Beans, Shaved Parmesan, Dry Tomatoes	\$12,97
MONTENAPOLEONE	Baby Spinach, Crispy Mixed Local Greens, Carrots, Goat Cheese, Olives, Shaved Parmesan and Walnuts	\$14,81
LA SCALA	Crispy Mixed Local Greens, Prosciutto Cotto Ham, Crumbled Goat Cheese, Dry Cranberries, Walnuts	\$15,75
POLLO	Crispy Local Mixed Greens with Home-made Chicken Breast, Grape Tomatoes, Red Onions, Gorgonzola Blue Cheese and Walnuts	\$16,67

RISOTTI

Made with best Italian Rice and Home-made Recipes

RISOTTO AL SALTO Classico	Crispy Saffron Risotto Cake, topped with Parmesan Cheese	\$9,26
RISOTTO AL SALTO ai FUNGHI	Crispy Saffron Risotto Cake, topped with Fresh Mushroom Tomato Sauce	\$10,19
RISOTTO AL SALTO ai CARCIOFI	Crispy Saffron Risotto Cake, topped with Artichoke Tomato Sauce	\$11,12
ARANCINO di RISO Classico	Deep Fried Rice-Ball of Saffron Risotto stuffed with Mozzarella and topped with Parmesan Cheese	\$12,97
ARANCINO di RISO al Pomodoro	Deep Fried Rice-Ball of Saffron Risotto stuffed with Mozzarella and topped with Tomato Sauce	\$14,81
ARANCINO di RISO alla Bolognese	Deep Fried Rice-Ball of Saffron Risotto stuffed with Mozzarella and topped with Bolognese Sauce	\$16,66

POLENTA, GNOCCHI & PASTA

Authentic Italian Recipes dressed with Home-made Sauces

POLENTA, GORGONZOLA, SALSICCIA	Home-made Milanese Style Polenta and Gorgonzola served with Sausage Tomato Sauce	\$12,97
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POLENTA, GORGONZOLA, FUNGHI	Home-made Milanese Style Polenta and Gorgonzola served with Fresh Mushrooms Tomato Sauce	\$14,81
POLENTA, GORGONZOLA, CERVO	Home-made Milanese Style Polenta and Gorgonzola served with Venison Tomato Sauce	\$16,66
GNOCCHI di PATATE al Pomodoro	Soft Potato Dumplings served with Home-made Tomato Sauce	\$12,97
GNOCCHI di PATATE alla Bolognese	Soft Potato Dumplings served with Home-made Bolognese Sauce	\$14,81
GNOCCHI di PATATE al Pesto	Soft Potato Dumplings served with Home-made Basil Pesto Sauce	\$16,66
PASTA Alternativa... Gluten Free Option... Choose between:		
RED LENTILS MACCHERONI Or GREEN PEAS FUSILLI and one of the following Dressings:		
	<i>Tomato Sauce</i>	\$12,97
	<i>Bolognese Sauce</i>	\$14,81
	<i>Basil Pesto Sauce</i>	\$16,66

DESSERTS

Made with Authentic Italian Recipes

PIZZA DOLCE alla NUTELLA	Sweet 11" Pizza topped with Italian Almonds Chocolate Cream	\$12,04
PIZZA DOLCE all'ARANCIA	Sweet 11" Pizza topped with Orange Marmalade	\$10,19
PIZZA DOLCE alle FRAGOLE	Sweet 11" Pizza topped with Strawberry Jam	\$10,19
TIRAMISU	Traditional Italian Sponge cake soaked in Espresso, topped with Mascarpone Cream and dusted with Cocoa Powder	\$12,04
MOUSSE al CIOCCOLATO	Rich Chocolate Mousse and Zabaione, topped with Chocolate and Cocoa Powder	\$11,12
DITA di GNOCCO FRITTO	Fingers of Sweet Fried Dough topped with Nutella (or Honey), Sugar and Cocoa	\$10,19
CANNOLI MIGNON alla MILANESE:	Traditional Italian Cannoli filled with Fresh Mascarpone Amaretto di Saronno Cream	\$11,12

ADDINGS: We offer Authentic Italian Recipes but if you need to add some ingredients, on any of our dishes: *Dressings (\$ 0,93) - Vegetable (\$ 0,93) - Cheeses (\$ 1,86) - Meat or Fish: (\$ 2,78)*

PRICE and RECIPES may change, please ask when you order

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