



TO GO MENU

PIZZE

Personal 11" UNCUT-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

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	\$11,11
ROMANA	Mozzarella, Tomato Sauce, Anchovies (Choose White Vinegar or Black Olive Oil), Capers, Extra Virgin Olive Oil, Basil	\$11,11
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	\$12,96
FUNGHI	Mozzarella, Tomato Sauce, Fresh Mushrooms, Extra Virgin Olive Oil, Basil	\$12,96
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	\$14,82
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
CAPRICCIOSA	Mozzarella, Tomato Sauce, Prosciutto Cotto Ham, Fresh Mushrooms, Artichokes, Extra Virgin Olive Oil, Basil	\$15,74
QUATTRO STAGIONI	Mozzarella, Tomato Sauce, Italian Prosciutto Cotto Ham, Fresh Mushrooms, Artichokes, Italian Olives, 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 Salami, Red Hot Chili Pepper, EVO 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	\$16,67
CALZONE	Stuffed with Ricotta, Prosciutto Cotto Ham, Fresh Mushrooms, Artichokes Topped with Tomato Sauce and Extra Virgin Olive Oil	\$17,59
MAIALONA	Burrata Cheese, Tomato Sauce, Sausage, Prosciutto Cotto Ham, Spicy Italian Salami, Extra Virgin Olive Oil, Basil	\$17,59

GLUTEN FREE:	If you can't eat Gluten, ask for our 9" Gluten Free Crust	\$3,70
VEGAN:	If you can't eat Dairy, ask for our Vegan Mozzarella	\$3,70
ADDINGS:	We offer Authentic Italian Recipes but if you need to add some ingredients, on any of our dishes:	
	<i>Dressings and Vegetables</i>	\$0,93
	<i>Cheese</i>	\$1,85
	<i>Meat or Fish</i>	\$2,78



TO GO MENU

FOCACCE

*A Long Leavening Dough, made with our Whole Grains Flour Blend. cooked in our WOOD FIRE BRICK OVEN
A starter that can be shared*

FOCACCIA CLASSICA:	A Thin Crust topped with Salt, EVO and Rosemary	\$8,33
FOCACCIA GARLIC:	A Thin Crust topped with Salt, EVO, Rosemary, Pepper and Garlic	\$10,19
FOCACCIA PROSCIUTTO CRUDO:	A Thin Crust topped with EVO and Italian Prosciutto-Crudo	\$12,04
FOCACCIA CALZONE PROSCIUTTO COTTO E FORMAGGIO:	Filled with Parmesan and Italian Prosciutto-Cotto	\$12,96
FOCACCIA CALZONE PROSCIUTTO SALAME PICCANTE:	Filled with Spicy Italian Salami, Red Hot Pepper and Arugula	\$13,89
FOCACCIA BOMBA RICOTTA e PROSCIUTTO:	A Double Bubbled Focaccia Crust, filled with Ricotta, Prosciutto Cotto, Black Pepper and EVO	\$17,59
FOCACCIA BOMBA MOZZARELLINE e POMODORINI:	A Double Bubbled Focaccia Crust, filled with Grapes Tomatoes, Ciliegine Mozzarella, Basil and Black Pepper	\$18,52

ANTIPASTI

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	\$20,37
WARM GOAT BRIE WHEEL:	A hot 4" Wheel of Goat Brie, topped with Honey and Walnuts, served with slices of our Focaccia Classica	\$21,30
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	\$22,22
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	\$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
ITALIA	Crispy Mixed Local Greens with Fresh Basil leaves and Ciliegine di Mozzarella, Grape Tomatoes and Pepper, dressed with our Daily-made Vinaigrette	\$12,96
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



TO GO MENU

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

A traditional northern Italy Cornmeal Porridge enriched with Italian Gorgonzola Blue Cheese

POLENTA, GORGONZOLA, SALSICCIA	Home-made Milanese Style Polenta and Gorgonzola served with Sausage Tomato Sauce	\$12,97
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

Authentic Potatoes Dumplings made in Italy, served with our daily fresh sauces

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

Authentic Italian Gluten Free Pasta for those with Special Dietary needs, served with our daily fresh sauces

PASTA Alternativa ... Gluten Free Option... Choose between:

RED LENTILS MACCHERONI Or **GREEN PEAS FUSILLI** and one of the following Dressings:

Tomato Sauce	\$12,97
Bolognese Sauce	\$14,81
Basil Pesto Sauce	\$16,66

ZUPPA (Soup)

Made with Best Fresh Local Ingredients and Home-made Recipe

PASSATA DI VERDURE (Vegetable Soup)

Typical Italian Hot Vegetable Soup made only with Fresh Local Ingredients: no Gluten, no Dairy, no Meat, no Fish... just a blend of Vegetables and Legumes, that may vary during the seasons

\$16,67



TO GO MENU

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
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
TIRAMISU	Traditional Italian Sponge cake soaked in Espresso, topped with Mascarpone Cream and dusted with Cocoa Powder	\$12,04

PRICE and RECIPES may change... if you need... please, just ask

PIZZARINO
505 Fore Street
PORTLAND - ME - 04101
Tel: (207) 536.1189

www.pizzarino.us
pizzarino.portland@gmail.com

www.facebook.com/pizzarinoportlandmaine
www.instagram.com/pizzarino.portland