



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 Seasoned 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
CALZONE VEGETARIANO	Stuffed with Ricotta, Spinach, Fresh Mushrooms, Garlic 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 & VEGAN: If you can't eat Gluten or Dairy, ask for 12" Gluten Free Crust or Vegan Cheese \$3,70 each

ADDINGS: We offer Authentic Italian Recipes but if you need to add some ingredients on any of our dishes:

Vegetables	\$0,93
Dressings and Cheeses	\$1,85
Meat or Fish	\$2,78



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FOCACCE

A Long Leavening Dough, made with our Whole Grains Flour Blend, cooked in our WOOD FIRE BRICK OVEN

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 Seasoned 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 Italian Seasoned 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	\$11,11
MANZONI	Crispy Mixed Local Greens, Dry Cranberries, Dry Tomatoes, Carrots, Parmesan Cheese	\$12,04
NAVIGLIO	Baby Arugula, Crispy Mixed Local Greens, Tuna, Capers, Red Onion, Tomatoes	\$12,96
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	\$13,89
AMALFITANA	Crispy Mixed Local Greens and Baby Arugula with White Anchovies in Vinegar, Capers, Grape Tomatoes and Oregano, dressed with our Daily-made Vinaigrette	\$13,89
MONTENAPOLEONE	Baby Spinach, Crispy Mixed Local Greens, Carrots, Goat Cheese, Olives, Shaved Parmesan and Walnuts	\$14,82
LA SCALA	Crispy Mixed Local Greens, Prosciutto Cotto Ham, Crumbled Goat Cheese, Dry Cranberries, Walnuts	\$15,74
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	\$11,11
ARANCINO di RISO Classico	Deep Fried Rice-Ball of Saffron Risotto stuffed with Mozzarella and topped with Parmesan Cheese	\$12,96
ARANCINO di RISO al Pomodoro	Deep Fried Rice-Ball of Saffron Risotto stuffed with Mozzarella and topped with Tomato Sauce	\$14,82
ARANCINO di RISO alla Bolognese	Deep Fried Rice-Ball of Saffron Risotto stuffed with Mozzarella and topped with Bolognese Sauce	\$16,67

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	\$12,96
POLENTA, GORGONZOLA, FUNGHI	Home-made Milanese Style Polenta and Gorgonzola served with Fresh Mushrooms Tomato Sauce	\$14,82
POLENTA, GORGONZOLA, CERVO	Home-made Milanese Style Polenta and Gorgonzola served with Venison Tomato Sauce	\$16,67

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	\$12,96
GNOCCHI di PATATE alla Bolognese	Soft Potato Dumplings served with Home-made Bolognese Sauce	\$14,82
GNOCCHI di PATATE al Pesto	Soft Potato Dumplings served with Home-made Basil Pesto Sauce	\$16,67

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	\$12,96
Bolognese Sauce	\$14,82
Basil Pesto Sauce	\$16,67

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

LOBSTER SPECIALS

Some Gourmet Dishes made with Local Lobster and Italian Recipes

PIZZA all'ARAGOSTA	(Mozzarella, Grape Tomatoes, Lobster, Evo, Basil)	\$21,30
SPAGHETTI all'ARAGOSTA	(Squid Ink Black Italian Spaghetti, Tomato Sauce, Lobster, Evo, Basil)	\$21,30
INSALATA di ARAGOSTA	(Crispy Mixed Local Greens with Fresh Basil Leaves, Lobster, Grape Tomatoes, Red Onions)	\$21,30

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
DITA di GNOCCO FRITTO	Fingers of Sweet Fried Dough topped with Nutella (or Honey), Sugar and Cocoa	\$10,19
PANNA COTTA ai LAMPONI	Traditional Italian Dessert made with Steamed Fresh Chilled Cream, Fresh Raspberries and Vanilla Beans	\$11,11
CREMA di RICOTTA e CIOCCOLATO	Light Chocolate Mousse made with Dark Chocolate, Fresh Ricotta and Crispy White Chocolate Pearls	\$11,11
CANNOLI MIGNON alla MILANESE:	Traditional Italian Cannoli filled with Fresh Mascarpone Amaretto di Saronno Cream	\$11,11
TIRAMISU	Traditional Italian Sponge cake lightly soaked in Espresso, topped with Mascarpone Cream and dusted with Cocoa Powder	\$12,04

DAILY SPECIALS

Sometime we make some Special Prep... just ask... we may have some today

****** NOTES ******

- We serve Pizzas **uncut**, as we do it in Italy, but **if you need** it cut, **just tell us**
 - **PRICES** and **RECIPES** may **change**... if you need to check, **just ask**

PIZZARINO

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