



## TO GO MENU

### PIZZE

*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*

<b>MARINARA</b>	Tomato Sauce, Garlic, Oregano, Extra Virgin Olive Oil	\$9,26
<b>MARGHERITA</b>	Mozzarella, Tomato Sauce, Extra Virgin Olive Oil, Basil	\$10,19
<b>NAPOLETANA</b>	Mozzarella, Tomato Sauce, Anchovies (Choose White Vinegar or Black Olive Oil), Extra Virgin Olive Oil, Basil	\$11,11
<b>ROMANA</b>	Mozzarella, Tomato Sauce, Anchovies (Choose White Vinegar or Black Olive Oil), Capers, Extra Virgin Olive Oil, Basil	\$11,11
<b>PUGLIESE</b>	Mozzarella, Tomato Sauce, Onions, Olives, Extra Virgin Olive Oil, Basil	\$12,04
<b>VEGETARIANA</b>	Mozzarella, Tomato Sauce, Dry Tomatoes, Carrots, Onions, Capers, Olives, Extra Virgin Olive Oil, Basil	\$12,04
<b>TONNO e CIPOLLA</b>	Mozzarella, Tomato Sauce, EVO Tuna, Onions, Extra Virgin Olive Oil, Basil	\$12,04
<b>CARCIOFI</b>	Mozzarella, Tomato Sauce, Artichokes, Extra Virgin Olive Oil, Basil	\$12,96
<b>FUNGHI</b>	Mozzarella, Tomato Sauce, Fresh Mushrooms, Extra Virgin Olive Oil, Basil	\$12,96
<b>FUNGHI e CARCIOFI</b>	Mozzarella, Tomato Sauce, Fresh Mushrooms, Artichokes, EVO Oil, Basil	\$13,89
<b>PROSCIUTTO COTTO</b>	Mozzarella, Tomato Sauce, Prosciutto Cotto Ham, EVO Oil, Basil	\$14,82
<b>PROSCIUTTO COTTO e FUNGHI</b>	Mozzarella, Tomato Sauce, Prosciutto Cotto Ham, Fresh Mushrooms, Extra Virgin Olive Oil, Basil	\$15,74
<b>PROSCIUTTO CRUDO</b>	Mozzarella, Tomato Sauce, Italian Seasoned Prosciutto Crudo Ham, Extra Virgin Olive Oil, Basil	\$15,74
<b>CAPRICCIOSA</b>	Mozzarella, Tomato Sauce, Prosciutto Cotto Ham, Fresh Mushrooms, Artichokes, Extra Virgin Olive Oil, Basil	\$15,74
<b>QUATTRO STAGIONI</b>	Mozzarella, Tomato Sauce, Italian Prosciutto Cotto Ham, Fresh Mushrooms, Artichokes, Italian Olives, Extra Virgin Olive Oil, Basil	\$15,74
<b>BIANCA NEVE</b>	Mozzarella, Ricotta, Sausage, Extra Virgin Olive Oil, Basil	\$15,74
<b>QUATTRO FORMAGGI</b>	Mozzarella, Gorgonzola, Goat Cheese, Parmigian Extra Virgin Olive Oil, Basil	\$15,74
<b>RICOTTA e SPINACI</b>	Mozzarella, Ricotta, Spinach, Parmesan, Garlic, Extra Virgin Olive Oil, Basil	\$15,74
<b>RUCOLA e PARMIGIANO</b>	Mozzarella, Ricotta, Arugula, Parmesan, Black Pepper, EVOO, Basil	\$15,74
<b>DIAVOLA</b>	Mozzarella, Tomato Sauce, Spicy Salami, Red Hot Chili Pepper, EVO Oil, Basil	\$15,74
<b>SALSICCIA</b>	Mozzarella, Ricotta, Tomato Sauce, Sausage, Extra Virgin Olive Oil, Basil	\$15,74
<b>BOSCAIOLA</b>	Mozzarella, Tomato Sauce, Sausage, Fresh Mushrooms, EVOO, Basil	\$16,67
<b>CALZONE</b>	Stuffed with Ricotta, Prosciutto Cotto Ham, Fresh Mushrooms, Artichokes Topped with Tomato Sauce and Extra Virgin Olive Oil	\$17,59
<b>CALZONE VEGETARIANO</b>	Stuffed with Ricotta, Spinach, Fresh Mushrooms, Garlic Topped with Tomato Sauce and Extra Virgin Olive Oil	\$17,59
<b>MAIALONA</b>	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 Mozzarella \$3,70

**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*

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

<b>WARM GOAT BRIE WHEEL:</b>	A hot 4" Wheel of Goat Brie, topped with Honey and Walnuts, served with slices of our Focaccia Classica	\$21,30
<b>TAGLIERE di SALUMI ITALIANI:</b>	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
<b>SPIEDINO di INSALATA CAPRESE:</b>	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	\$22,22
<b>BURRATA con PROSCIUTTO CRUDO:</b>	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*

<b>MILANO</b>	Crispy Mixed Local Greens, Red Onion, Tomatoes, Parmesan Cheese	\$11,11
<b>MANZONI</b>	Crispy Mixed Local Greens, Dry Cranberries, Dry Tomatoes, Carrots, Parmesan Cheese	\$12,04
<b>NAVIGLIO</b>	Baby Arugula, Crispy Mixed Local Greens, Tuna, Capers, Red Onion, Tomatoes	\$12,96
<b>ITALIA</b>	Crispy Mixed Local Greens with Fresh Basil leaves and Ciliegine di Mozzarella, Grape Tomatoes and Pepper, dressed with our Daily-made Vinaigrette	\$12,96
<b>DUOMO</b>	Baby Spinach, Baby Arugula, Garbanzo Beans, Shaved Parmesan, Dry Tomatoes	\$13,89
<b>AMALFITANA</b>	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
<b>MONTENAPOLEONE</b>	Baby Spinach, Crispy Mixed Local Greens, Carrots, Goat Cheese, Olives, Shaved Parmesan and Walnuts	\$14,82
<b>LA SCALA</b>	Crispy Mixed Local Greens, Prosciutto Cotto Ham, Crumbled Goat Cheese, Dry Cranberries, Walnuts	\$15,74
<b>POLLO</b>	Crispy Local Mixed Greens with Home-made Chicken Breast, Grape Tomatoes, Red Onions, Gorgonzola Blue Cheese and Walnuts	\$16,67



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### **RISOTTI**

*Made with best Italian Rice and Home-made Recipes*

<b>RISOTTO AL SALTO Classico</b>	Crispy Saffron Risotto Cake, topped with Parmesan Cheese	\$9,26
<b>RISOTTO AL SALTO ai FUNGHI</b>	Crispy Saffron Risotto Cake, topped with Fresh Mushroom Tomato Sauce	\$10,19
<b>RISOTTO AL SALTO ai CARCIOFI</b>	Crispy Saffron Risotto Cake, topped with Artichoke Tomato Sauce	\$11,11
<b>ARANCINO di RISO Classico</b>	Deep Fried Rice-Ball of Saffron Risotto stuffed with Mozzarella and topped with Parmesan Cheese	\$12,96
<b>ARANCINO di RISO al Pomodoro</b>	Deep Fried Rice-Ball of Saffron Risotto stuffed with Mozzarella and topped with Tomato Sauce	\$14,82
<b>ARANCINO di RISO alla Bolognese</b>	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*

<b>POLENTA, GORGONZOLA, SALSICCIA</b>	Home-made Milanese Style Polenta and Gorgonzola served with Sausage Tomato Sauce	\$12,96
<b>POLENTA, GORGONZOLA, FUNGHI</b>	Home-made Milanese Style Polenta and Gorgonzola served with Fresh Mushrooms Tomato Sauce	\$14,82
<b>POLENTA, GORGONZOLA, CERVO</b>	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*

<b>GNOCCHI di PATATE al Pomodoro</b>	Soft Potato Dumplings served with Home-made Tomato Sauce	\$12,96
<b>GNOCCHI di PATATE alla Bolognese</b>	Soft Potato Dumplings served with Home-made Bolognese Sauce	\$14,82
<b>GNOCCHI di PATATE al Pesto</b>	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*

<b>PIZZA all'ARAGOSTA</b>	(Mozzarella, Grape Tomatoes, Lobster, Evo, Basil)	<b>\$25,00</b>
<b>SPAGHETTI all'ARAGOSTA</b>	(Squid Ink Black Italian Spaghetti, Tomato Sauce, Lobster, Evo, Basil)	<b>\$25,00</b>
<b>INSALATA di ARAGOSTA</b>	(Crispy Mixed Local Greens with Fresh Basil Leaves, Lobster, Grape Tomatoes, Red Onions)	<b>\$25,00</b>

### **DESSERTS**

*Made with Authentic Italian Recipes*

<b>PIZZA DOLCE alla NUTELLA</b>	Sweet 11" Pizza topped with Italian Almonds Chocolate Cream	<b>\$12,04</b>
<b>PIZZA DOLCE all'ARANCIA</b>	Sweet 11" Pizza topped with Orange Marmalade	<b>\$10,19</b>
<b>PIZZA DOLCE alle FRAGOLE</b>	Sweet 11" Pizza topped with Strawberry Jam	<b>\$10,19</b>
<b>DITA di GNOCCO FRITTO</b>	Fingers of Sweet Fried Dough topped with Nutella (or Honey), Sugar and Cocoa	<b>\$10,19</b>
<b>PANNA COTTA ai LAMPONI</b>	Traditional Italian Dessert made with Steamed Fresh Chilled Cream, Fresh Raspberries and Vanilla Beans	<b>\$11,11</b>
<b>CREMA di RICOTTA e CIOCCOLATO</b>	Light Chocolate Mousse made with Dark Chocolate, Fresh Ricotta and Crispy White Chocolate Pearls	<b>\$11,11</b>
<b>CANNOLI MIGNON alla MILANESE:</b>	Traditional Italian Cannoli filled with Fresh Mascarpone Amaretto di Saronno Cream	<b>\$11,11</b>
<b>TIRAMISU</b>	Traditional Italian Sponge cake lightly soaked in Espresso, topped with Mascarpone Cream and dusted with Cocoa Powder	<b>\$12,04</b>

### **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**

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