

IL TAVOLO DI PALMISANO

* 700 Clinton Street, Hoboken NJ * 201-253-0591 *

Salads

Arugula – With thin sliced fennel tossed with olive oil, fresh lemon juice & cracked black pepper-\$35

Caesar Salad – With romaine lettuce, parmesan cheese & focaccia croutons tossed with house made creamy Caesar dressing-\$40

House - romaine lettuce, cherry tomatoes, black olives, red onions & pepperoncini peppers, topped with croutons & parmesan cheese, served with Italian dressing \$40

Appetizers

Calamari – Lightly floured calamari rings and tentacles fried until crispy, served with marinara sauce and lemon wedges-\$55

Shrimp Pete's – Crispy shrimp tossed in our signature Spicy Pete's Tomato Sauce-\$60 (add pasta \$12)

Stuffed Long Hot Peppers – Stuffed with ground sausage, broccoli rabe and parmesan cheese, topped with melted sharp provolone cheese-\$6 per piece

Grandma's Meatballs – Made with beef, pork, garlic, herbs and parmesan cheese, simmered in tomato sauce-\$55

Chicken Fingers – Hand-breaded, fried chicken tenders, served with marinara sauce-\$40

Grilled Octopus – Topped with a lemon-herb sauce, served over a chilled cannellini bean salad\$80

Garlic Shrimp – Jumbo shrimp simmered in a white wine garlic-butter sauce with fresh herbs, served over toasted crostini and topped with parmesan cheese-\$65

Burrata – Served over arugula, with tomato bruschetta and roasted peppers, drizzled with extra virgin olive oil and a rich balsamic glaze-\$65

Clams Oreganata – Baked littlenecks with oreganata-style breadcrumbs-\$19 per dozen

Entrees

Breaded Chicken Cutlets – Served over arugula, topped with roasted peppers, burrata cheese and a balsamic glaze reduction-\$70

Chicken Tavolo – Your choice of Parmesan, Piccata or Marsala style-\$70

Chicken & Shrimp Scampi – Egg-battered chicken and sautéed shrimp, simmered in a white wine-lemon butter sauce, served over your choice of risotto or pasta-\$85

Shrimp Tavolo - Shrimp, arugula and sundried tomatoes, simmered in a white wine garlic sauce, served over pesto risotto-\$75

Shrimp & Risotto – Jumbo shrimp and peas simmered in a creamy lemon, parmesan and fresh herb risotto-\$75

Seafood Fra Diavolo – Shrimp, mussels, clams and calamari simmered in a spicy white wine, garlic and tomato broth, served over your choice of risotto or pasta-\$95

Fresh Salmon – Served grilled or Picatta-style-\$90

Sausage & Broccoli Rabe – Tossed with olive oil, toasted garlic, orecchiette pasta, parmesan cheese and red pepper flakes-\$60

Sausage, Peppers and Onions-\$50

La Nonna – Tomato sauce simmered with pork, meatballs and sausage, tossed with rigatoni and parmesan cheese, topped with ricotta-\$65

Aglio e Olio – Linguini tossed with extra virgin olive oil, toasted garlic, fresh herbs and parmesan cheese, topped with Oreganata-style breadcrumbs-\$45

Carbonara – Linguini, pancetta, peas and fresh herbs in a creamy parmesan sauce, topped with fried eggs-\$60

Pasta Marinara – Your choice of linguini, rigatoni or orecchiette, tossed with marinara, fresh basil and parmesan cheese-\$45

Stuffed Rigatoni – Served in creamy vodka sauce, topped with parmesan cheese-\$70

Jumbo Cheese Ravioli – Served in your choice of marinara or vodka sauce-\$75

Spicy Rigatoni – Simmered in a spicy vodka sauce with pancetta and peas, topped with parmesan cheese-\$65

Short Rib Ragù – Boneless short ribs simmered in tomato sauce with orecchiette pasta, topped with a dollop of lemon, basil, ricotta and a touch of pesto-\$75

Eggplant Casserole - Breaded eggplant layered with tomato sauce and parmesan cheese, topped with melted fresh mozzarella cheese and lemon-basil ricotta-\$60

Sides

Sauteed Spinach-\$21

Sauteed Broccoli Rabe-\$24

Pesto Risotto-\$30

Roasted Potatoes-\$21

*** Racks-\$5 rental fee refunded upon return * Sternos-\$1 each ***

If you do not see something you would like, please do not hesitate to ask. We will do our best to accommodate you.