

IL TAVOLO DI PALMISANO

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

CATERING MENU

* Please Order with Advanced Notice

Salads

Arugula – With thin sliced fennel tossed with olive oil, fresh lemon juice & cracked black pepper-\$30

Caesar Salad – With romaine lettuce, parmesan cheese & focaccia croutons tossed with house made creamy Caesar 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)

Mussels – Large, plump mussels served on the half shell in a sweet or spicy marinara sauce, or oreganata-style with lemon wedges-\$55

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-\$45

Chicken Fingers – Hand-breaded, fried chicken tenders, served with marinara sauce-\$35

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-\$50

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

Bruschetta Boards – \$7 per piece - your choice of:

- Tomato with red onions & fresh basil tossed with olive oil & a touch of vinegar
- Spicy Italian with thin-sliced ham, fresh mozzarella & a spicy Italian pepper spread, with a light balsamic drizzle
- Slow roasted tomatoes topped with ricotta, salata cheese & hot honey
- Creamed spinach and artichoke baked with parmesan cheese
- Fungi Formaggi diced assorted mushrooms, blended with fresh herbs, baked over provolone & ricotta

Entrees

Breaded Chicken Cutlets – Served over arugula, topped with roasted peppers, burrata cheese and a balsamic glaze reduction-\$65

Chicken Tavolo – Your choice of Parmesan, Piccata or Marsala style-\$65

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-\$50

Pasta Marinara – Your choice of linguini, rigatoni or orecchiette, tossed with marinara, fresh basil and parmesan cheese-\$40

Stuffed Rigatoni – Served in creamy vodka sauce, topped with parmesan cheese-\$65

Jumbo Cheese Ravioli – Served in your choice of marinara or vodka sauce-\$65

Spicy Rigatoni – Simmered in a spicy vodka sauce with pancetta and peas, topped with parmesan cheese-\$60

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-\$55

The Italian Christmas

Seafood Salad – MP per pound
Baccala Salad – MP per pound
Fried Whiting/Smelts – MP per piece
Stuffed Calamari – MP per piece
Fried Flounder – MP per piece
Fried Seafood Platter – MP per person
Broiled Lobster Tails 4oz. – MP per piece

Sides

Sauteed Spinach-\$21
Sauteed Broccoli Rabe-\$24
Pesto Risotto-\$30
Roasted Potatoes-\$21

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