

# IL TAVOLO DI PALMISANO

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

## HOLIDAY 2023 CATERING MENU

\* Last date for orders is December 22<sup>nd</sup> \* Last pick up date is December 24<sup>th</sup> \*

\* Orders must be picked up between Noon-4pm \*

### 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 formaggio 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 \***

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

*Wishing you and yours a very Merry Christmas ...*

*The Il Tavolo di Palmisano Family*