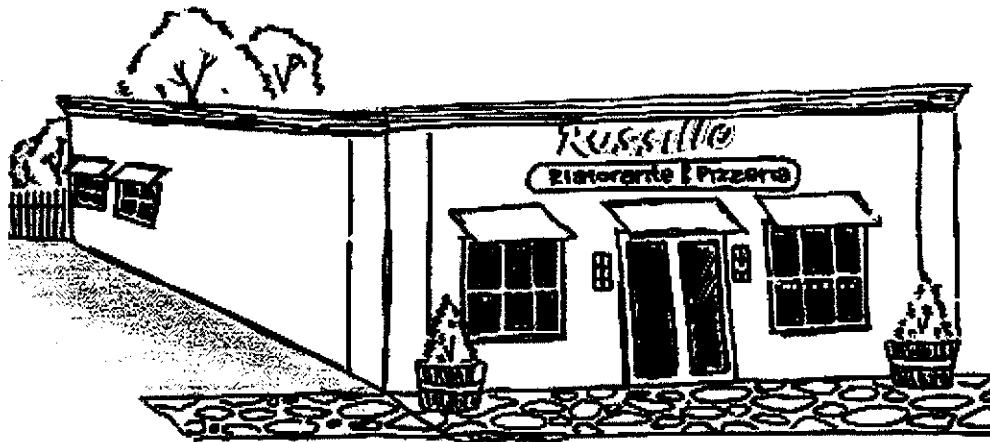


Russillo

Ristorante & Pizzeria

675 Bloomfield Avenue West Caldwell, NJ 07006



Wholesale Catering Menu

"Quality Cuisine Prepared with Pride"

Phone (973) 228-4100

Fax (973) 228-4107

PARTY TRAYS FOR ALL OCCASIONS

Anniversaries

Bar/Bat Mitzvahs

Birthdays

Christenings

Corporate

Graduations

Holidays

Weddings

Hot Appetizers

- ___ 1. Gamberetti All'aglio- \$36.95
Shrimp sauteed in garlic sauce
- ___ 2. Hot Antipasto \$32.95
Shrimp, clams, mushrooms, eggplant, artichoke, mussels
- ___ 3. Baked Clams Oreganato (per doz.) 11.95
Garlic, bread crumbs & herbs (minimum 5 doz.)
- ___ 4. Stuffed Mushrooms 23.95
Mushrooms caps stuffed w/spinach, ricotta, mozzarella, herbs
- ___ 5. Fried Calamari 32.00
- ___ 6. Whole Mussels 27.95
Marinara or Fra Diavolo
- ___ 7. Scungilli Marinara 45.00
- ___ 8. Zuppa di Clams (per doz.) 12.95
Clams in marinara sauce
- ___ 9. Garlic Bread 16.95
Toasted bread with garlic, olive oil & fresh herbs

Cold Appetizers & Salads

- ___ 10. Bruschetta 22.95
Toasted bread topped w/fresh tomato, arugula, onion & basil
- ___ 11. Grilled Vegetables 34.95
Eggplant, zucchini, portobello & frsh mozzarella with balsamic vinegarette
- ___ 12. Shrimp Cocktail (per lb., minimum 5 lbs.) \$21.95
- ___ 13. Scungilli and/or Calamari Salad 33.95
- ___ 14. Seafood Salad 45.00
Shrimp, scallops, scuncilli, calamari w/garlic, oil, lemon & herbs
- ___ 15. Mozzarella Caprese 36.95
Roasted peppers, fresh mozzarella, sliced tomatoes, gaeta olives, anchovies, balsamic vinergarette
- ___ 16. Ceasar Salad \$19.95
Romaine lettuce with Ceasar dressing, shaved Parmigiano cheese & croutons
- ___ 17. Antipasto Enzo 34.95
lettuce, tomato, cucumber, celery, olives, red peppers, peppericini ham, salami, prosciutto, provolone

Vitello/Veal

- ___ 40. Veal Marsala — Marsala wine & mushrooms \$49.95
- ___ 41. Veal Piccata — Wine, lemon, butter & capers 49.95
- ___ 42. Veal Francese — Wine, lemon, butter 49.95
- ___ 43. Veal Saltinbocca — Topped w/prosciutto & mozzarella, in wine sauce w/fresh sage over spinach 49.95
- ___ 44. Veal Principessa — Topped w/prosciutto, eggplant, sliced tomatoes & mozzarella, in a light red sauce w/fresh herbs 49.95
- ___ 45. Veal Italia — Artichoke hearts, sundried tomatoes, mushrooms in a light red sauce w/fresh herbs 49.95
- ___ 46. Veal Pizzaiola — Mushrooms, oregano, basil & fresh tomatoes 49.95
- ___ 47. Veal & Pepper & Onion — w/basil & fresh tomatoes 49.95

- ___ 18. Tomato & Onions \$17.95
W/fresh basil, olive oil & oregano
- ___ 19. Tricolore 19.95
Arugula, endive, radicchio & balsamic vinegarette
- ___ 20. Mista Salad 17.95
Crispy lettuce w/assorted vegetables
- ___ 21. Lettuce & Tomatoes 15.85

Al Forno/Baked

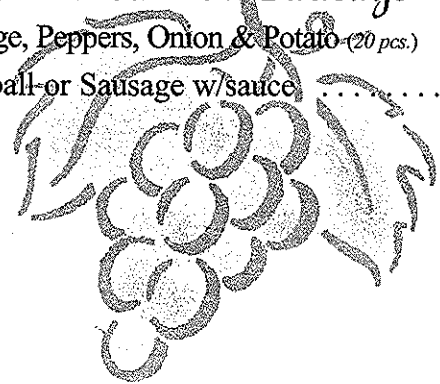
- ___ 22. Eggplant Parmigiana \$32.95
- ___ 23. Eggplant Rollatini 32.95
- ___ 24. Lasagna 39.95
- ___ 25. Stuffed Shells (24 pcs.) 32.95
- ___ 26. Manicotti (18 pcs.) 32.95
- ___ 27. Ravioli Parmigiana (30 pcs.) 32.95
- ___ 28. Baked Ziti 32.95

Fresh Vegetables

- ___ 29. Roasted Potato w/fresh rosemary & garlic \$22.95
- ___ 30. Sautee Escarole 22.95
- ___ 31. Sautee Spinach 22.95
- ___ 32. Sautee Mushrooms 24.95
- ___ 33. Sautee Broccoli 22.95
- ___ 34. Sautee Broccoli Rabe 32.00
- ___ 35. Sautee Broccoli Rabe w/Sausage 39.95
- ___ 36. Potatoes, Peppers, Onions, Zucchini ... 26.95
w/basil & fresh tomatoes
- ___ 37. String Beans 22.95

Meatball & Sausage

- ___ 38. Sausage, Peppers, Onion & Potato (20 pcs.) \$34.95
- ___ 39. Meatball or Sausage w/sauce 32.95



Pasta

48.	Spaghetti Aglio & Olio — <i>Garlic & extra virgin olive oil</i>	23.95
49.	Pasta in Tomato sauce	23.95
50.	Fettuccini Alfredo — <i>Cream sauce</i>	30.95
51.	Fettuccini Carbonara — <i>Cream sauce with minced onions & bacon</i>	30.95
52.	Tortellini Alfredo — <i>Meat tortellini in cream sauce</i>	30.95
53.	Tortellini Carbonara — <i>Meat tortellini in cream sauce with minced onion, & bacon</i>	30.95
54.	Rigatoni Filetto Di Pomodoro — <i>Plum tomato sauce with minced onions, prosciutto & basil</i>	30.95
55.	Cavatelli & Broccoli — <i>in a garlic and extra virgin olive</i>	30.95
56.	Penne Amatriciana — <i>Bacon, onion, plum tomatoes</i>	30.95
57.	Gnocchi Gorgonzola — <i>Minced onions, basil, Italian tomatoes, Gorgonzola cheese</i>	32.95
58.	Rigatoni Vodka — <i>Pink cream suace</i>	30.95
59.	Tortellini Michelangelo — <i>Meat tortellini in cream sauce with chicken, prosciutto, ham, minced onion</i>	32.95
60.	Ravioli (30 pcs.) — <i>in tomato sauce</i>	30.95
61.	Penne Robison — <i>Chicken, roasted peppers, fresh mozzarella, crushed Italian tomatoes, garlic, oil & fresh basil</i>	30.95
62.	Tortellini Bolognese — <i>Meat tortellini in meat sauce</i>	32.95

Pollo/Chicken

63.	Chicken Saltinbocca — <i>Topped with prosciutto and mozzarella, served over sauteed spinach</i>	\$39.95
64.	Chicken Cutlet Milanese — <i>With Tricolor salad</i>	39.95
65.	Chicken Giambotta — <i>Sauteed in garlic, mushrooms, potatoes, vinegar peppers and sausage in wine-vinegar sauce w/fresh herbs</i>	\$39.95
66.	Chicken Cardinale — <i>Topped w/prosciutto, asparagus, roasted peppers & mozzarella in a light red sauce w/fresh herbs</i>	45.95
67.	Chicken Marsala — <i>Marsala wine and mushrooms</i>	39.95
68.	Chicken Francese — <i>Wine, lemon & butter</i>	39.95
69.	Chicken Balsamico — <i>Balsamic vinegar, brown sauce, garlic & fresh herbs</i>	39.95
70.	Chicken Piccata — <i>Wine, butter, lemon & capers</i>	39.95
71.	Chicken Parmigiana — <i>Tomato sauce w/mozzarella</i>	39.95
72.	Chicken Artichoke — <i>Wine, butter, garlic and artichoke, topped w/mozzarella</i>	39.95
73.	Chicken Murphy — <i>Hot or sweet vinegar peppers, onions, mushrooms, potatoes & fresh herbs</i>	39.95
74.	Chicken Savoy — <i>Garlic, vinegar & fresh herbs</i>	39.95
75.	Grilled Chicken — <i>With Tricolore salad</i>	40.95
76.	Chicken Fingers with French Fries	37.95

Pesce/Seafood

77.	Zuppa Di Pesce — <i>Clams, shrimp, mussels, calamari, scuncilli, scallops</i>	\$49.95
78.	Fried Scallops — <i>w/hot or sweet marinara sauce and cocktail sauce (per lb./5lb. min.)</i>	20.95
79.	Calamari — <i>Sauteed in garlic, oil, basil & fresh tomatoes</i>	39.95
80.	Shrimp Francese — <i>Butter, wine & lemon sauce (per lb./5lb. min.)</i>	24.95
81.	Shrimp Russillo — <i>Garlic, wine, lemon, horseradish, brown sauce & fresh herbs (per lb./5lb. min.)</i>	24.95
82.	Shrimp Scampi — <i>Garlic, wine, lemon sauce (per lb./5lb. min.)</i>	24.95
83.	Shrimp Marinara — <i>Garlic, oil, basil & fresh tomatoes (per lb./5lb. min.)</i>	24.95
84.	Flounder Francese — <i>Butter, wine & lemon sauce (per lb./5lb. min.)</i>	20.95
85.	Flounder Livornese — <i>Capers, olives, basil & a light red sauce (per lb./5lb. min.)</i>	20.95
86.	Fried Flounder — <i>w/hot or sweet marinara sauce and cocktail sauce (per lb./5lb. min.)</i>	20.95

