

## POTATOES & VEGGIES

HALF | FULL

|  |      |      |
|--|------|------|
| <b>BALSAMIC GRILLED VEGGIES</b><br>EGGPLANT, ZUCCHINI, STRING BEANS, CARROTS, BROCCOLI, PEPPERS & ONIONS...MARINATED IN BALSAMIC VINAIGRETTE | \$40 | \$75 |
| <b>BROCCOLI RABE &amp; SAUTEED</b><br>SAUTEED BROCCOLI RABE & ITALIAN SAUSAGE W/ CHUNKS OF SHARP PROVOLONE CHEESE                            | \$45 | \$80 |
| <b>ROASTED POTATOES</b><br>HAND PICKED YUKON GOLD POTATOES   | \$35 | \$65 |
| <b>POTATO CROQUETTES</b><br>CRUSTED W/ PARMESAN CHEESE & BREAD CRUMBS  | \$40 | \$80 |
| <b>STEAMED BROCCOLI</b><br>W/ GARLIC & OIL   | \$40 | \$75 |
| <b>SUMMER RICE</b><br>WHITE RICE W/ SIMMERED SEASONAL VEGGIES  | \$35 | \$60 |
| <b>MASHED POTATOES</b><br>YUKON GOLD POTATOES  | \$40 | \$80 |

## SWEETS

|   |              |
|---|--------------|
| <b>ASSORTED ITALIAN COOKIES</b><br>BAKED IN LITTLE ITALY        | \$15 PER LB  |
| <b>MINIATURE CANNOLIS</b><br>FILLED W/ FERRARA'S HOMEMADE CREAM | \$2.75 PIECE |
| <b>TRAY OF TIRAMISU</b><br>(ONE SIZE ONLY) FEEDS 10-12          | \$70         |

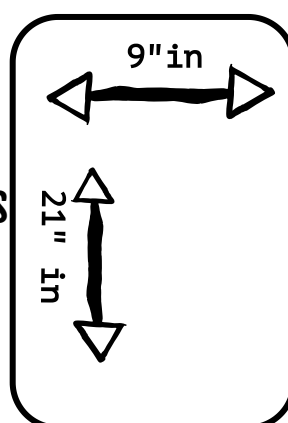
### ADDITIONAL CHARGES

PLATES  
FORKS  
KNIVES  
SERVING SPOONS  
TABLE CLOTHES  
NAPKINS  
DELIVERY  
STERNOS  
WIRE RACKS  
EXTRA BREAD  
EVENT SETUP

BREAD COMES  
STANDARD WITH  
ALL ORDERS

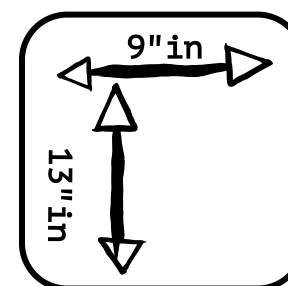
FULL  
TRAY

12-14 Guests



HALF  
TRAY

6-8 Guests

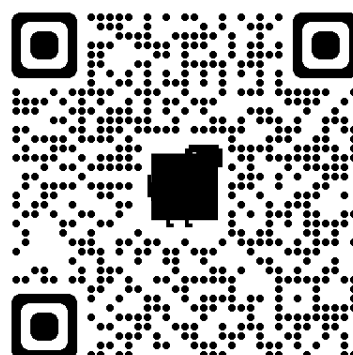


TUTTO BENE'S MENU OFFERS  
MOUTHWATERING DISHES MADE WITH FRESH  
INGREDIENTS, ENSURING THE BEST POSSIBLE  
EXPERIENCE FOR OUR GUESTS.  
WITH OVER 40 YEARS OF EXPERIENCE, OUR  
CHEFS HAVE MASTERED THE ART OF CREATING  
AUTHENTIC, FLAVORFUL MEALS THAT WILL  
LEAVE YOU CRAVING MORE. IT'S TIME TO  
CHALLENGE YOUR TASTE BUDS AND LET  
MARIO'S CATER YOU NEXT FAMILY OR  
CORPORATE EVENT

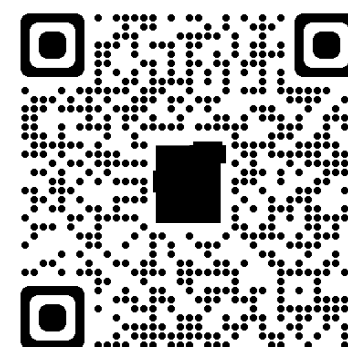


ASK ABOUT GIFT CARD

LUNCH MENU



DINNER MENU



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Mario's

tuttobene

OFF-PREMISE  
CATERING  
MENU



495 CHESTNUT ST  
UNION, NJ 07083

908-687-3250

| APPETIZERS   | HALF | FULL  |
|--|------|-------|
| COLD ANTIPASTO   | \$75 | \$150 |
| ITALIAN MEATS AND CHEESES, ROASTED RED PEPPERS, OLIVES AND MARINATED MUSHROOMS |      |       |
| HOTZY TOTZY SHRIMP   | M/P  | M/P   |
| FRIED SHRIMP IN A SPICY MARINARA SAUCE   |      |       |
| ZUPPA CLAMS OR PEI MUSSELS   | \$55 | \$110 |
| RED OR WHITE, MILD OR SPICY  |      |       |
| FRIED CALAMARI   | \$75 | \$140 |
| CRISPY CALAMARI SERVED WITH MARINARA OR TOSSED IN BALSAMIC GLAZE               |      |       |
| CLAMS OREGANATA OR CASINO  | \$65 | \$130 |
| HALF DOZEN LITTLE NECK CLAMS TOPPED WITH EITHER TOPPING                        |      |       |
| MEATBALL (2OZ)   | \$65 | \$130 |
| W/ SEASONED RICOTTA AND MARINARA SERVED IN A WARM SKILLET                      |      |       |
| STUFFED MUSHROOMS  | \$60 | \$115 |
| STUFFED WITH GROUND SAUSAGE AND FRESH HERBS, TOPPED WITH WHITE WINE SAUCE      |      |       |
| MOZZARELLA EN CAROZZA  | \$50 | \$95  |
| FRIED MOZZARELLA...LIGHT MARINARA SAUCE  |      |       |
| ITALIAN LONG HOTS  | \$50 | \$90  |
| PAN FRIED WITH FINGERLING POTATOES, CRUMBLED SAUSAGE & AGED PROVOLONE CHEESE   |      |       |
| EGGPLANT ROLLATINI   | \$60 | \$115 |
| ROLLED W/ RICOTTA CHEESE...TOPPED W/ MARINARA & MOZZ CHEESE                    |      |       |
| CHICKEN FINGERS  | \$40 | \$80  |
| BONELESS HAND BREADED FINGER W/ HONEY MUSTARD                                  |      |       |

| SALADS   |      |      |
|--|------|------|
| CHICKEN CAESAR SALAD   | \$45 | \$85 |
| ROMAINE HEARTS TOSSED W/ HOMEMADE CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE                                  |      |      |
| SUNSET SALAD   | \$35 | \$65 |
| HONEY GLAZED GRILLED SHRIMP, AVOCADO, GRILLED CORN, ONIONS & GOAT CHEESE....OVER MIXED GREENS                    |      |      |
| APPLE WALNUT SALAD   | \$30 | \$60 |
| TOSSED W/ ARUGULA, APPLES, CANDIED WALNUTS, ONIONS, FETA CHEESE, SUN-DRIED CRANBERRIES & MAPLE CINNAMON DRESSING |      |      |
| TOMATO & MOZZARELLA  | \$50 | \$95 |
| HAND PICKED TOMATOES...SLICED FRESH MOZZARELLA. SIDE OF BALSAMIC VINAIGRETTE                                     |      |      |

| SANDWICH PLATTERS   |      |       |
|---|------|-------|
| CHICKEN ITALIANO  | \$50 | \$100 |
| GRILLED CHICKEN, BROCCOLI RABE AND MELTED MOZZARELLA CHEESE                                 |      |       |
| PROSCIUTTO MY WAY   | \$50 | \$100 |
| PROSCIUTTO DI PARMA, FRESH MOZZARELLA, ROASTED PEPPERS, ARUGULA, WHITE BALSAMIC VINAIGRETTE |      |       |
| VEAL CUTLET PANINI  | \$60 | \$120 |
| BREADED MILK-FED VEAL, LONG HOT PEPPERS & MELTED SHARP PROVOLONE CHEESE                     |      |       |

| PASTA   | HALF | FULL  |
|---|------|-------|
| ORCHIETTE   | \$55 | \$110 |
| "LITTLE EAR" PASTA TOSSED WITH SAUTEED BROCCOLI RABE AND ITALIAN SAUSAGE IN A PARMESAN BROTH                              |      |       |
| PENNE ALA VODKA   | \$50 | \$95  |
| PENNE TOSSED IN OUR HOMEMADE VODKA SAUCE WITH PEAS AND PROSCIUTTO   |      |       |
| SHRIMP FRA DIAVOLO  | \$85 | \$165 |
| SAUTEED JUMBO SHRIMP IN A SPICY YET LIGHT AND FRESH TOMATO SAUCE, SERVED OVER LINGUINI                                    |      |       |
| VEGAN VEGGIE PASTA  | \$40 | \$80  |
| GLUTEN FREE PASTA TOSSED WITH FRESH VEGETABLE MEDLEY, GARLIC AND EVOO   |      |       |
| NONNA'S LASAGNA   | \$70 | \$130 |
| LAYERED FRESH PASTA SHEETS WITH GROUND BEEF, SEASONED RICOTTA AND MOZZARELLA CHEESE. ALL WITH OUR HOMEMADE MARINARA SAUCE |      |       |
| RIGATONI BOLOGNESE  | \$45 | \$85  |
| PASTA WITH HEARTY SWEET BEEF RAGU SIMMERED IN RED WINE, TOMATOES. SERVED WITH A TOUCH OF MASCARPONE CHEESE                |      |       |
| SHORT RIB PAPPARDELLE   | \$65 | \$120 |
| LONG WIDE EGG PASTA WITH SLOW BRAISED SHORT RIBS, RENDERED WITH A PORT WINE DEMI GLAZE AND A TOUCH OF MASCARPONE CHEESE   |      |       |
| LINGUINI CLAM SAUCE   | \$65 | \$120 |
| FRESH LITTLE NECKS SERVED OVER LINGUINI....GARLIC, WHITE WINE, E.V.O.O  |      |       |

| CHICKEN   |      |       |
|---|------|-------|
| CHICKEN SALTIMBOCCA   | \$65 | \$125 |
| CHICKEN BREAST TOPPED WITH PROSCIUTTO, ARTICHOKe HEARTS AND SPINACH. FINISHED IN A LIGHT MARSALA WINE SAUCE |      |       |
| CHICKEN SCARPARIELLO  | \$65 | \$125 |
| BONELESS CHICKEN BREAST WITH ITALIAN SAUSAGE, PEPPERS, ONIONS AND PEPPERONCINI IN A SHERRY WINE SAUCE       |      |       |
| CHICKEN SAVOY   | \$65 | \$125 |
| CHICKEN ON THE BONE PAN ROASTED WITH GARLIC, RED WINE VINEGAR, PARMESAN CHEESE AND FRESH HERBS              |      |       |
| CHICKEN MILANESE  | \$65 | \$125 |
| BREADED AND PAN FRIED CHICKEN CUTLETS TOPPED WITH ARUGULA, TOMATOES, RED ONION AND BALSAMIC VINAIGRETTE     |      |       |
| CHICKEN PARMIGIANA  | \$65 | \$125 |
| BREADED PAN FRIED BONELESS CHICKEN WITH MELTED MOZZARELLA AND MARINARA SAUCE                                |      |       |
| CHICKEN MARSALA   | \$65 | \$125 |
| BONELESS CHICKEN BREAST...MUSHROOM MARSALA WINE REDUCTION   |      |       |
| HONEY FRIED CHICKEN   | \$65 | \$125 |
| FRIED & OVEN BAKED TO PERFECTION  |      |       |
| CHICKEN FRANCESE  | \$65 | \$125 |
| LEMON, BUTTER, WHITE SAUCE  |      |       |
| GRILLED CHICKEN BALSAMICO   | \$65 | \$125 |
| BONELESS CHICKEN BREAST BALSAMIC REDUCTION SAUCE OVER GRILLED VEGGIES                                       |      |       |

| SPECIALTIES   | HALF | FULL  |
|---|------|-------|
| SAUSAGE & PEPPERS   | \$55 | \$110 |
| FINISHED W/ SAN MARAZANO TOMATO SAUCE   |      |       |
| VEAL PARMESAN   | \$70 | \$130 |
| (MILK-FED VEAL) BREADED CUTLETS W/ SAN MARAZANO MARINARA SAUCE & MOZZARELLA CHEESE      |      |       |
| SHRIMP SCAMPI   | \$75 | \$145 |
| U-15 SIZE SHRIMP SERVED OVER LINGUINI.. .GARLICKY BUTTER SCAMPI SAUCE                   |      |       |
| CHICKEN CACCIATORE  | \$60 | \$120 |
| (ON THE BONE) SLOW COOKED IN A RICH & RUSTIC SAUCE W/ TOMATOES, ONIONS, HERBS & VEGGIES |      |       |
| RICE BALLS  | \$70 | \$130 |
| 30Z RICE BALLS STUFFED W/ GROUND BEEF & MOZZARELLA CHEESE....SIDE OF MARINARA SAUCE     |      |       |
| EGGPLANT PARMIGIANA   | \$60 | \$120 |
| LAYERED BREADED EGGPLANT, MOZZARELLA AND ROMANO CHEESE WITH MARINARA SAUCE.             |      |       |
| SLICED PORK LOIN  | \$65 | \$130 |
| SLICED ROASTED PORK LOIN W/ DIJON CREAM SAUCE & NATURAL JUICES                          |      |       |

| OFF THE HOOK  |      |       |
|---|------|-------|
| FLOUNDER FRANCESE   | \$70 | \$135 |
| FRESH CAUGHT FLOUNDER SERVED IN OUR FAMOUS FRANCESE SAUCE   |      |       |
| GRILLED SALMON  | \$85 | \$160 |
| FILETS OF SALMON SERVED IN A LIGHT CREAM SAUCE RENDERED W/ FRESH DILL                             |      |       |
| SEAFOOD PAELLA  | \$70 | \$135 |
| SHRIMP, MUSSELS, CALAMARI , & SAFFRON RICE INFUSED W/ VEGGIES & SPICES                            |      |       |
| SEAFOOD SALAD   | \$95 | \$180 |
| TOSSED W/ SCUNGILI, CALAMARI, SHRIMP, OLIVES, PEPPERS, CELERY, ONIONS, GARLIC, LEMONS & OLIVE OIL |      |       |
| SHRIMP PARMESAN   | \$95 | \$180 |
| LARGE SHRIMP BREAD & PAN-FRIED TO PERFECTION. TOPPED W/ MARINARA SAUCE & MOZZARELLA CHEESE        |      |       |

| STUFFED BREAD<br>(16" INCH LOAF)       |  |
|--|--|
| SAUSAGE LOAF                           |  |
| W/ PEPPERS, ONIONS & MOZZARELLA CHEESE |  |
| SPINACH & RICOTTA LOAF                 |  |
| BAKED TO PERFECTION                    |  |
| CHICKEN PARM LOAF                      |  |
| GARLICKY LOAF                          |  |
| CUSTOMIZE YOUR OWN LOAF                |  |
| (ACCOMPANIED W/ MARINARA DIPPING SAUCE |  |

\$20  
each