

PASTA

Half Tray (feeds 8-12) Full Tray (feeds 15-20)
All orders come with homemade Italian bread, olive oil, & parmigiano cheese

YOUR CHOICE OF PASTA WITH OUR SAVORY POMODORO SAUCE	\$55/\$75
ORIGINAL PENNE WITH VODKA SAUCE	\$65/\$95
FRESH RIGATONI WITH 8 HOURS BOLOGNESE RAGU	\$65/\$95
OLD COUNTRY STUFFED HERBED RICOTTA SHELLS Topped with fresh parmigiana & fresh basil	\$65/\$95
SAVORY MANICOTTI Stuffed with our signature mixed Italian cheese blend topped with fresh cracked black pepper & Fresh basil	\$65/\$95
THREE MEAT LASAGNA Alessio's signature recipe, classic authentic old world recipe with San Marzano tomatoes & fresh Italian basil	\$79/\$119
CAVATELLI, BROCCOLI & CHICKEN Topped with pecorino Romano cheese & fresh parsley	\$65/\$99
PARPADELLE, MUSHROOMS & FENNEL SAUSAGE In our savory pecorino Roman & fresh basil cream sauce	\$75/\$105
RIGATONI ALLA SICILIANA Combining golden cubed eggplant, melty mozzarella and basil, with pasta in a garlicky, plum tomato sauce	\$65/\$89
GNOCCHI ALLA SORRENTINA Southern Italian baked pasta made with soft and light potato gnocchi baked in a rich and delicious tomato sauce with bubbling mozzarella cheese and fresh basil	\$65/\$99
ORECCHIETTE WITH BROCCOLI RABE AND SAUSAGE	\$69/\$99

CHICKEN ENTRÉES

CHICKEN PARMIGIANA	\$85/\$120
CHICKEN FRANCESE	\$85/\$120
CHICKEN PICCATA	\$85/\$120
CHICKEN SCALOPPINA	\$90/\$120
CHICKEN CACCIATORE	\$95/\$135
CHICKEN FLORENTINE	\$95/\$135
CHICKEN MARSALA	\$95/\$135

HOT ENTRÉES

ALESSIO'S ORIGINAL RECIPE MEATBALLS	\$69/\$110
OLD WORLD BRACIOLE Stuffed with parsley, cheese & roasted garlic	\$85/130
CLASSIC EGGPLANT PARMIGIANA romaine, parmesan, garlic croutons	\$69/\$125
CARNE PIZZAIOLA USDA Prime Beef, Baby grape tomatoes, fresh basil, fresh mozzarella, chunky pomodoro sauce	\$89/\$125
STEAK MEDALLIONS WITH ITALIAN HOT PEPPERS & ONIONS	\$95/\$150
STEAK AU POIVRE with Cognac cream sauce	\$95/\$150
CARNE RIPIENA Grilled Steak stuffed with peppers & a medley of herbs & spices topped with a Rustic Chimichurri	\$95/\$150
ALESSIO'S CARNE PRIMAVERA Served with char roasted seasonal vegetables, garden fresh herbs, topped with a rosemary Gorgonzola cream sauce	\$95/\$150

SEAFOOD ENTRÉES

GRILLED SALMON Grilled Farmed seasoned salmon fillets served with mixed vegetables	\$89/\$149
ALESSIO'S SPICY MUSSELS DIAVOLA Deep water black Mediterranean mussels, hot sopressata Fresh ground chili flakes, basil & parsley medley. Served with roasted garlic & rosemary toast points	\$75/\$100
SEASONAL FISH FRANCESE Classic lemon butter & garlic sauce, capers, italian parsley. Served with our homemade rustic mixed herbed bread	\$85/\$145
PESCE ALL' ACQUA PAZZA Fresh seasonal white Fish roasted garlic, grape tomatoes, shaved baby fennel in a light butter & charred tomato broth	\$99/\$145
PESCE ALLA PUTTANESCA Seasonal white Fish, rustic charred tomatoes, anchovy fillets, mixed olives & capers, fresh basil, white wine	\$99/\$155
ALESSIO'S CIOPPINO RUSTICA Mediterranean deep water mussels, clams, shrimp, seasonal white fish, calamari, fresh basil pesto, butter in a spicy pomodoro sauce. Served with our homemade mixed herbed bread	\$120/\$175



ALESSIO'S



CATERING MENU

HOBOKEN

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JERSEY CITY

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BREAKFAST

Half Tray (feeds 6-10) Full tray (Feeds 15-20)

BAGEL SELECTION	\$ 59/99
An assortment of bagels, served with cream cheese, fruit preserves, and butter.	
BAKERY PLATTER	\$ 59/99
Includes an assortment of croissants, brownies, italian breakfast-pastries	
FRESH SEASONAL FRUIT PLATTER	\$ 75/125
A mix of seasonal fruit served in a round black tray	
FRENCH TOAST	\$ 69/\$109
Brioche soaked in eggs and cream, fried in butter, served with, maple syrup, butter	
BUTTERMILK PANCAKES	\$ 69/\$109
Served with, maple syrup, butter	
HOME MADE PARFAIT (minimum 10)	\$ 8 PP
Including vanilla & strawberry yogurt, berries, granola, served in 9 oz cups	
BREAKFAST PACKAGE # 1 (minimum 10)	\$ 17 PP
Includes scrambled eggs, your choice of meat, home fries, toasted bread, butter, and jam	
BREAKFAST PACKAGE # 2 (minimum 10)	\$ 19 PP
Includes scrambled eggs, veggie frittata, bacon, sausage, home fries, toasted bread, butter, and jam	
SCRAMBLED EGGS (EGG WHITES + \$20)	\$49/\$89
BREAKFAST MEAT SIDES/HOME FRIES	\$59/\$99
BREAKFAST SANDWICHES & WRAP PLATTER (minimum 10)	\$ 12 PP
A selection of our favorites sandwiches served daily	
INDIVIDUAL FRITTATAS	\$59/\$99
Inquire for flavors! Suggested pairings: mushrooms, onions, peppers, parmesan cheese. Bacon, cheddar, tomatoes. Egg whites with spinach and feta cheese	

COFFEE & DESSERTS

BOX OF COFFEE	\$ 39
Serves 10PP. It includes cups, sugars, etc.	
MIX ITALIAN COOKIES PLATTER	\$49/\$89
An assortment of our most popular italian butter cookies	
ASSORTED ITALIAN PASTRIES	\$69/\$99
An assortment of our most popular dessert options, all in monoportion	
MINI CANNOLI PLATTER	\$59/\$99
Freshly filled with homemade cannoli cream made with ricotta and chocolate chips	
SPECIALTY CAKES 8" - 10" - 1/4 SHEET - 1/2 SHEET	\$49/\$69/\$99/\$129
Order your favorites cake: you can choose from the following options: - TIRAMISU' - CHOCOLATE MOUSSE - ROCHER CAKE - ST. HONORE - CANNOLI CAKE - FRUIT TART - CHEESECAKE - PROFITEROL CAKE - CARROT CAKE - RED VELVET - STRAWBERRY CHOCOLATE MOUSSE - PISTACHIO & HAZELNUT - RUM CAKE	
*** pre-orders only - 36 hours notice ***	

SALADS

Half Tray (feeds 8-12) Full Tray (feeds 15-20)

TOSSED SALAD	\$ 39/\$69
Mesclun greens, grape tomatoes, red onions, cucumber and shredded carrot	
CAESAR SALAD	\$ 39/\$69
Crisp Romaine, shaved parmesan cheese, house made garlic bread crumbs	
CAPRESE SALAD	\$59/\$99
Juicy Fresh Mozzarella, Garden fresh tomatoes, fresh basil, topped with EVOO, balsamic glaze, Italian oregano	
WALDORF SALAD	\$39/\$69
Iceberg, Romaine, green apples cranberries, crumbled blue cheese	
CHICKEN PASTA CAESAR	\$49/\$89
Romaine, grilled chicken, croutons, grape tomatoes, penne, tossed in creamy Caesar dressing & parmesan cheese	
RAVIOLETTI SALAD	\$49/\$89
Cheese filled mini raviolis, sun dried tomatoes, roasted peppers, scallions tossed in white balsamic vinaigrette	
RUSTIC CHICKEN SALAD	\$55/\$100
Shredded chicken, baby arugula, dried cranberries, peppers, apples, dressed with apple cider vinaigrette	
HOME MADE MACARONI SALAD	\$49/\$89
Pasta salad made with a variety of peppers, onions & Mediterranean spices	
HOME MADE GOLDEN POTATO SALAD	\$49/\$69
FARRO SALAD	\$49/\$89
Cranberries, Bell peppers, celery, tossed in white balsamic vinaigrette	
MEDITERRANEAN ORZO SALAD	\$49/\$89
Orzo pasta, red onions, celery, peppers, sliced olives dressed w// fresh lemon & Olive oil	
APPLE SLAW	\$49/\$89
Slaw mix, cranberries, grapes, almonds, tossed with apple cider vinaigrette	
STRAWBERRY & SPINACH SALAD	\$49/\$89
Glazed pecans, fresh strawberries, goat cheese, tossed with balsamic glaze dressing	

SPECIALTY SANDWICHES

GOURMET SANDWICHES AND WRAPS PLATTER	\$ 95
An assortment of our sandwiches and/or wraps cut in 18 thirds	
CHICKEN CUTLET PLATTER	\$ 115
An assortment of sandwiches recipes all made with homemade chicken cutlet	
ALESSIO'S GOURMET PANINI	\$ 95
Your choice of Panini all toasted to perfection on our homemade Bread. Serves 6 people	
CROISSANT SANDWICHES PLATTER	\$ 75
An Assortment of 12 croissant sandwiches filled with meat and cheeses	
3 FOOT / 6 FOOT ITALIAN SUB	\$125/\$195
Serves 9-15 people (3ft) & 20-30 people (6ft). All Italian or mix with flavors	

HOT HORS D'OEUVRES

BROCCOLI RABE	\$ 49/ \$89
Seasoned with Sal, Pepper, Garlic and crushed red peppers	
ASSORTED ITALIAN EMPANADAS	\$ 59/ \$99
Crescent-shaped, savory pastries filled with various Italian ingredients	
ARANCINI RICE BALLS	\$ 43/\$85
12 pieces Half Tray, 24 pieces Full tray	
POTATO CROQUETTES	\$ 35/\$65
12 pieces Half Tray, 24 pieces Full Tray	
MOZZARELLA STICKS	\$ 69/\$109
Half Tray	
CHICKEN FINGERS	\$ 69/\$109
Half Tray	
FRENCH FRIES	\$ 49/\$89
Half Tray	
SMOKED ROASTED POTATOES, ROSEMARY & ONIONS	\$ 49/\$89
BUFFALO WINGS	\$69/\$109
Half Tray	
SLICED STROMBOLI PLATTER	\$ 79/ \$129
Includes a variety of stromboli sliced and plated on a tray	

CHARCUTERIE MENU

ALESSIO'S CHARCUTERIE BOARD	\$ 95/\$145
The Finest quality of imported cured meats & cheeses accompanied by fresh seasonal fruit, bread and mixed olives	
FRESH SEASONAL FRUIT PLATTER	\$75/\$125
BRUSCHETTA	\$59/\$89
Fresh roasted tomatoes, red onion, shaved parmigiana, topped with crispy bacon	
CRUDITÉ PLATTER	\$59/\$89
Medley of Crisp fresh Seasonal Veggies served with our house made buffalo ranch dipping sauce	
ASSORTED CHEESE BOARD	\$89/\$129
Imported Seasonal Cheeses accompanied by sweet & dry sopressata & pepperoni	
FRESH BURRATA & PROSCIUTTO PLATTER	\$89/\$149
Olives, roasted peppers, thinly sliced prosciutto & baby arugula	