

UNDICI

TAVERNA RUSTICA



*Take-Out Catering Menu
& Wine Cellar Selections*

For All Inquiries Please Call

(732) 842 - 3880

Or khoayeck@gmail.com

(Advance orders requested)

✦ ANTIPASTI E INSALATE ✦

Misto

Small 135 • Large 265

bresaola, finocchiona, salami, Prosciutto di Parma, hot soppressata, Grana Padano, Cerignola olives, toasted almonds, sliced Italian bread

Bufala Mozzarella

Small 135 • Large 265

bufala mozzarella, wood oven roasted peppers, aged balsamic, garlic, oil, basil

Cacio e Pepe

Small 50 • Large 90

little gem lettuce, fried capers, Grana Padano, Caesar dressing, breadcrumbs

Misticanza

Small 45 • Large 75

mixed baby greens, carrot, watermelon radish, red onion, Chianti vinaigrette

Polpette di Quinoa

Small (10 pieces) 65 • Large (20 pieces) 130

quinoa meatballs, onion, parsley, garlic, Pecorino Romano, tomato sauce

✦ FAMILY PIZZA PARTY ✦

Includes 4 pieces of dough, pizza sauce, buffalo mozzarella, basil

✦ 60 ✦

✦ PASTA ✦

Mezzi Rigatoni

Italian pomodoro sauce, olive oil, basil

Half Tray 60 • Full 120

Orecchiette

broccoli rabe, Italian sausage, cannellini beans, Pecorino Romano, garlic, extra virgin olive oil

Half Tray 70 • Full 140

Bolognese

ruffled fettuccine, slow cooked with veal, beef, pork, tomato

Half Tray 80 • Full 160

Papalina

Prosciutto di Parma, cremini mushrooms, fresh peas, Grana Padano

Half Tray 65 • Full 130

Fusilli Frutti di Mare

clams, mussels, calamari, octopus, shrimp, olive oil, garlic, tomato

Half Tray 90 • Full 180

Sunday Sauce (Available only on Sunday)

house made braciote, Italian sausage, pork rib, slow cooked in Italian tomato sauce served over house made Rigatoni

Half Tray 80 • Full 160

✦ SAUCE BY THE QUART ✦

Pomodoro <i>our classic tomato sauce</i>	20
Bolognese <i>slow cooked with veal, beef, pork, tomato</i>	28
Papalina <i>Prosciutto di Parma, cremini mushrooms, fresh peas, Grana Padano</i>	28

✦ SECONDI ✦

Pork Chop

Half Tray (8) 110 • Full (16) 220

grilled sliced pork chop, sweet and hot peppers, onion, capers (GF)

Pollo Ripeno

Half Tray (8) 80 • Full (16) 160

Bell & Evan's chicken breast stuffed with ricotta & spinach (GF option)

Pollo Piccata

Half Tray (10) 80 • Full (20) 160

Bell & Evan's chicken breast, lemon, white wine, capers (GF option)

Scarpariello Undici Style

Half Tray (8) 110 • Full (16) 220

baby chicken, white wine, lemon, bay leaf (GF)

Salmone

Half Tray (8) 140 • Full (16) 280

grilled Faroe Island Salmon, horseradish crema (GF)

Salsiccie Grigliate

Half Tray (10) 80 • Full (20) 160

grilled Italian sausage, broccoli rabe, hot cherry peppers (GF)

Costata di Manzo

Half Tray (8) 140 • Full (16) 280

slow braised short rib, hazelnut, parsley, lemon, gremolata (GF)

✦ CONTORNI ✦

Cavoletti	45
<i>roasted Brussels sprouts, reduced balsamic</i>	
Scarola	45
<i>sautéed escarole, garlic, beans, olive oil</i>	
Rapini	55
<i>broccoli rabe, garlic</i>	
Patate al Forno	45
<i>roasted red bliss potatoes, rosemary, sea salt</i>	
Spinaci	45
<i>fresh sautéed spinach, garlic, oil</i>	

✦ DOLCI ✦

Torta di Formaggi	50
<i>Gingerbread spice cheesecake, ricotta, cream cheese</i>	
Torta di Cioccolato e Polenta	50
<i>dark chocolate, polenta crust</i>	
Napoleon	50
<i>puff pastry layered with cannoli whipped cream, chocolate curls, caramel</i>	

✦ CATERING PARTY PACKAGES ✦

FEEDS 6-8 GUESTS \$399 • FEEDS 10-12 GUESTS \$599

Includes:

ANTIPASTO:

Misto - A delicious mix of Italian meats

INSALATA:

Choice of:

Cacio e Pepe OR Misticanza

PASTA:

Choice of:

Orecchiette
Bolognese
Papalina
Rigatoni Pomodoro

SECONDI

Choice of:

Pollo Piccata
Pollo Ripieno
Pork Chop (sliced)
Salmone
Costata di Manzo

DOLCE

Choice of:

Torta di Formaggie
Torta di Cioccolato e Polenta
Napoleon

✦ VINI ✦

✦ S P A R K L I N G ✦

	BTL	6PK	12PK
BISOL JEIO PROSECCO DOC BRUT <i>Veneto</i>	17	100	195
VIGNA MADRE FINAMORE ROSATO FRIZZANTE <i>Veneto</i>	10	54	108

✦ B I A N C O ✦

	BTL	6PK	12PK
IL GIRO DI VINO PINOT GRIGIO 2019 <i>Veneto</i>	11.25	48	88
LA CAPRANERA FALANGHINA 2019 <i>Campania</i>	16	96	192
PRODIGO FRIULI GRAVE SAUVIGNON BLANC 2019 <i>Friuli-Venezia Giulia</i>	14	80	160
BUGLIONI MUSA LUGANA 2019 <i>Veneto</i>	17	100	195
CANTINA TERLANO PINOT BIANCO 2019 <i>Trentino Alto-Adige</i>	18	100	200
ELVIO COGNO NASCETTA DI NOVELLO 2017 <i>Piemonte</i>	18	100	200
BENANTI ETNA BIANCO 2018 <i>Sicilia</i>	22	125	243
VIETTI ROERO ARNEIS 2019 <i>Piemonte</i>	22	125	243

✦ R O S A T O ✦

	BTL	6PK	12PK
AVIGNONESI CANTALORO ROSATO 2019 <i>Toscana</i>	12	63	125
FEUDO MONTONI ROSE DI ADELE 2019 <i>Sicilia</i>	18	100	200
ODDERO "UNITED VINES" ROSATO 2019 <i>Piemonte</i>	18	100	200

✦ R O S S O ✦

	BTL	6PK	12PK
IL GIRO DI VINO CABERNET SAUVIGNON 2018 <i>Veneto</i>	11.25	48	88
ERA MONTEPULCIANO D'ABRUZZO 2018 <i>Abruzzo</i>	12	63	125
BUGLIONI VALPOLICELLA CLASSICO SUPERIORE 2016 <i>Veneto</i>	18	100	200
SAN SALVATORE AGLIANICO CERASO 2018 <i>Campania</i>	23	125	245
ELVIO COGNO BARBERA D'ALBA BRICCO MERLI 2015 <i>Piemonte</i>	18	100	200
BENANTI ETNA ROSSO 2017 <i>Sicilia</i>	22	125	243



Catering Order

NAME: _____

PHONE: _____

EMAIL: _____

DATE OF PICKUP: _____ TIME OF PICK UP _____

ITEMS:

1. _____

2. _____

3. _____

4. _____

5. _____

6. _____

7. _____

8. _____

9. _____

10. _____

11. _____

12. _____

13. _____

14. _____

CREDIT CARD: _____ GRATUITY: _____

DATE RECEIVED: _____

REVIEWING MANAGER: _____

ALL CATERING MUST BE PAID IN FULL UPON ORDERING -
UNPAID ORDERS WILL NOT BE FULFILLED • ALL ORDERS MUST
BE REVIEWED BY A MANAGER AND PRESENTED TO THE
KITCHEN