

UNDICI

TAVERNA RUSTICA



*Take-Out Catering Menu
& Wine Cellar Selections*

*For All Inquiries Please Call
(732) 842 - 3880
(Advance orders requested)*

✦ ANTIPASTI E INSALATE ✦

Salumi e Formaggi

135

bresaola, finocchiona, salami, Prosciutto di Parma, hot soppressata, Grana Padano, Cerignola olives, toasted almonds, crostini

Mozzarella

Small 135 • Large 265

house made mozzarella, wood oven roasted peppers, aged balsamic, garlic, oil, basil

Cacio e Pepe

Small 90 • Large 125

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

Misticanza

Small 80 • Large 115

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

Polpette di Quinoa

Small (10 pieces) 90 • Large (20 pieces) 170

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

✦ PASTA ✦

Sunday Sauce (Advance order requested) Half Tray 90 • Full 170

*house made braciola, Italian sausage, pork rib,
slow cooked in Italian tomato sauce served over house made rigatoni*

Mezzi Rigatoni Half Tray 70 • Full 130

Italian pomodoro sauce, olive oil, basil

Orecchiette Half Tray 80 • Full 150

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

Bolognese Half Tray 90 • Full 170

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

Crema di Funghi Half Tray 80 • Full 150

seasonal mixed mushrooms, parmigiana crema, imported guanciale, thyme

✦ SAUCE BY THE QUART ✦

Pomodoro 27
our classic tomato sauce

Bolognese 32
slow cooked with veal, beef, pork, tomato

✦ SECONDI ✦

Pork Chop

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

Half Tray (6) 160 • Full (12) 310

Pollo Marsala

*Bell & Evan's chicken breast, Marsala wine,
seasonal mushroom, onion (GF option)*

Half Tray (10) 120 • Full (20) 230

Pollo Piccata

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

Half Tray (10) 120 • Full (20) 230

Scarpariello Undici Style

(Advance order requested)

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

Half Tray (6) 150 • Full (12) 290

Salmone

grilled Faroe Island Salmon, seasonal preparation (GF)

Half Tray (8) 180 • Full (16) 350

Salsiccie Grigliate

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

Half Tray (10) 130 • Full (20) 250

Costata di Manzo

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

Half Tray (6) 160 • Full (12) 310

✦ CONTORNI ✦

Fagiolini 40

fresh green beans, Italian tomato, garlic, olive oil

Seasonal Vegetable 50

inquire for details

Rapini 60

broccoli rabe, garlic

Patate al Forno 40

roasted red bliss potatoes, rosemary, sea salt

Spinaci 40

fresh sautéed spinach, garlic, oil

✦ DOLCI ✦

Torta di Formaggi 90

Seasonal

Torta di Cioccolato e Polenta 90

dark chocolate, polenta crust

Napoleon 90

puff pastry layered with cannoli whipped cream, chocolate curls, caramel

✦ CATERING PARTY PACKAGES ✦

FEEDS 6-8 GUESTS \$599 • FEEDS 10-12 GUESTS \$799

Includes:

ANTIPASTO:

Misto - A delicious mix of Italian meats

INSALATA:

Choice of:

Cacio e Pepe OR Misticanza

PASTA:

Choice of:

Orecchiette

Bolognese

Crema di Funghi

Rigatoni Pomodoro

SECONDI

Choice of:

Pollo Piccata

Pollo Marsala

Pork Chop (sliced)

Salmone

Costata di Manzo

DOLCE

Choice of:

Torta di Formaggie

Torta di Cioccolato e Polenta

Napoleon



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. _____

CREDIT CARD: _____

EXP: _____ CCV: _____ ZIP: _____ 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