

ACCOMPANIMENTS

	<u>HALF</u>	<u>FULL</u>
BALSAMIC GRILLED VEGGIES <i>EGGPLANT, ZUCCHINI, STRING BEANS, CARROTS, BROCCOLI, PEPPERS & ONIONS...MARINATED IN BALSAMIC VINAIGRETTE</i>	\$45	\$85
BROCCOLI RABE <i>SAUTEED BROCCOLI RABE WITH GARLIC</i>	\$45	\$85
ROASTED FINGERLING POTATOES <i>HAND PICKED YUKON GOLD POTATOES</i>	\$45	\$85
POTATO CROQUETTES <i>CRUSTED W/ PARMESAN CHEESE & BREAD CRUMBS</i>	\$45	\$85
STEAMED BROCCOLI <i>STEAMED OR SAUTEED IN GARLIC & OIL</i>	\$40	\$75
SUMMER RICE <i>WHITE RICE W/ SIMMERED SEASONAL VEGGGIES</i>	\$35	\$60
MASHED POTATOES <i>YUKON GOLD POTATOES</i>	\$45	\$85
SEASONAL MIXED VEGETABLES <i>STEAMED OR SAUTEED IN GARLIC AND OIL</i>	\$45	\$85
RISSOTTO <i>CHOOSE: VEGETABLE, ASPARAGUS OR PARMESAN</i>	\$55	\$100

SWEETS

ASSORTED ITALIAN COOKIES	\$19 PER LB
MINIATURE CANNOLIS <i>FILLED W/HOMEMADE CANNOLI CREAM</i>	\$2.75 PIECE
TRAY OF TIRAMISU <i>12 FULL SIZE SERVINGS</i>	\$70
WHOLE CREME BRULEE CHEESECAKE <i>SERVES 14</i>	\$75

SAUCES

	<u>PINT</u>	<u>QUART</u>
VODKA SAUCE	\$9	\$17
MARINARA SAUCE	\$6	\$10
BOLOGNESE SAUCE	\$12	\$22
ALFREDO SAUCE	\$9	\$17

AT HOME CATERING ITEMS

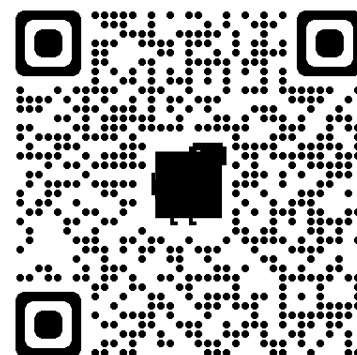
BUFFET SETUP KIT <i>CHAFFING RACK, 2 STERNOS & SERVING UTENSILS</i>	\$15 PER STATION
INDIVIDUAL STERNO	\$2.50 PER PIECE
BREAD OIL	8 OZ. \$8 16 OZ. \$15
EXTRA LOAVES OF BREAD	\$2
PREMIUM PLACE SETTINGS <i>PLATES, FORKS, SPOONS, KNIVES, NAPKINS AND CUPS</i>	\$4 PER SETTING
EVENT SETUP <i>WHEN AVAILABLE</i>	CONTACT FOR PRICING
DELIVERY FEE	CONTACT WITH ADDRESS FOR RATE

TUTTO BENE'S MENU OFFERS MOUTHWATERING DISHES MADE WITH FRESH INGREDIENTS, ENSURING THE BEST POSSIBLE EXPERIENCE FOR OUR GUESTS.

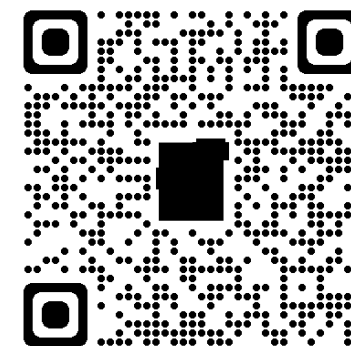
WITH OVER 40 YEARS OF EXPERIENCE, OUR CHEFS HAVE MASTERED THE ART OF CREATING AUTHENTIC, FLAVORFUL MEALS THAT WILL LEAVE YOU CRAVING MORE. IT'S TIME TO CHALLENGE YOUR TASTE BUDS AND LET MARIO'S CATER YOUR NEXT FAMILY OR CORPORATE EVENT.

*From Our Family to
Yours.
Thank You.
Mangiamo!*

LUNCH MENU



DINNER MENU



ASK ABOUT GIFT CARDS!

Mario's Tutto Bene

495 CHESTNUT ST
UNION, NJ 07083

908-687-3250

MARIOSTUTTOBENE.COM



OFF PREMISE
CATERING
MENU

APPETIZERS

	HALF / FULL
COLD ANTIPASTO <i>ITALIAN MEATS AND CHEESES, ROASTED RED PEPPERS, OLIVES AND MARINATED MUSHROOMS</i>	\$75 \$140
HOTZY TOTZY SHRIMP <i>FRIED SHRIMP IN A SPICY MARINARA SAUCE</i>	\$70 \$135
ZUPPA CLAMS OR PEI MUSSELS <i>RED OR WHITE, MILD OR SPICY</i>	\$65 \$125
FRIED CALAMARI <i>CRISPY CALAMARI SERVED WITH MARINARA OR TOSSED IN BALSAMIC GLAZE</i>	\$75 \$140
CLAMS OREGANATA OR CASINO <i>HALF DOZEN LITTLE NECK CLAMS TOPPED WITH EITHER TOPPING</i>	\$65 \$125
MEATBALL (2OZ) <i>W/ SEASONED RICOTTA AND MARINARA SERVED IN A WARM SKILLET</i>	\$65 \$125
STUFFED MUSHROOMS <i>STUFFED WITH GROUND SAUSAGE AND FRESH HERBS, TOPPED WITH WHITE WINE SAUCE</i> <i>MAKE IT CRAB STUFFED: 1/2 + \$15 / FULL + \$30</i>	\$60 \$115
MOZZARELLA EN CAROZZA <i>FRIED MOZZARELLA...LIGHT MARINARA SAUCE</i>	\$50 \$95
ITALIAN LONG HOTS <i>PAN FRIED WITH FINGERLING POTATOES, CRUMBLLED SAUSAGE & AGED PROVOLONE CHEESE</i>	\$60 \$115
EGGPLANT ROLLATINI <i>ROLLED W/RICOTTA CHEESE, TOPPED W/MARINARA & MOZZ CHEESE</i>	\$60 \$115
CHICKEN FINGERS <i>BONELESS HAND BREADED FINGER W/ HONEY MUSTARD</i>	\$45 \$85

SALADS

	HALF / FULL
CAESAR SALAD <i>ROMAINE HEARTS TOSSED W/ HOMEMADE CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE</i>	\$45 \$85
SUNSET SALAD <i>HONEY GLAZED GRILLED SHRIMP, AVOCADO, GRILLED CORN, ONIONS & GOAT CHEESE....OVER MIXED GREENS</i>	\$60 \$115
APPLE WALNUT SALAD <i>TOSSED W/ ARUGULA, APPLES, CANDIED WALNUTS, ONIONS, FETA CHEESE, SUN-DRIED CRANBERRIES & MAPLE CINNAMON DRESSING</i>	\$45 \$85
SPRING MIX SALAD <i>MESCLUN MIXED GREENS, RED ONION, GRAPE TOMATO AND CUCUMBERS. SERVED WITH OUR FAMOUS HOMEMADE BALSAMIC VINAIGRETTE</i>	\$35 \$65

SANDWICH PLATTERS

	HALF / FULL
TUSCAN CHICKEN <i>GRILLED CHICKEN, FRESH MOZZ, ROASTED PEPPERS & BALSAMIC GLAZE</i>	\$65 \$120
PROSCIUTTO MY WAY <i>PROSCIUTTO, FRESH MOZZ, ROASTED PEPPERS, ARUGULA, WHITE BALSAMIC</i>	
PARMIGIANA <i>CHOOSE: CHICKEN, MEATBALL OR EGGPLANT</i>	
ITALIAN SUB STYLE <i>ITALIAN COLD CUTS, PROVOLONE, LETTUCE, ONION, TOMATO W/O&V</i>	

PASTA

	HALF / FULL
ORCHIETTE <i>"LITTLE EAR" PASTA TOSSED WITH SAUTEED BROCCOLI RABE AND ITALIAN SAUSAGE IN A PARMESAN BROTH</i>	\$55 \$110
PENNE ALA VODKA <i>PENNE TOSSED IN OUR VODKA SAUCE WITH PEAS AND PROSCIUTTO</i>	\$50 \$95
VEGAN VEGGIE PASTA <i>GLUTEN FREE PASTA TOSSED WITH FRESH VEGETABLE MEDLEY, GARLIC AND EVOO</i>	\$40 \$80
NONNA'S LASAGNA <i>LAYERED FRESH PASTA SHEETS WITH GROUND BEEF, RICOTTA AND MOZZ CHEESE. ALL WITH OUR HOMEMADE MARINARA SAUCE</i>	\$70 \$130
RIGATONI BOLOGNESE <i>PASTA WITH HEARTY SWEET BEEF RAGU SIMMERED IN RED WINE, TOMATOES. SERVED WITH A TOUCH OF MASCARPONE CHEESE</i>	\$70 \$130
SHORT RIB PAPPARDELLE <i>LONG WIDE EGG PASTA WITH SLOW BRAISED SHORT RIBS, WITH A PORT WINE DEMI GLAZE AND A TOUCH OF MASCARPONE CHEESE</i>	\$95 \$180
EGGPLANT PARMIGIANA <i>LAYERED BREADED EGGPLANT, MOZZ AND MARINARA SAUCE.</i>	\$65 \$125
CAVATELLI & BROCCOLI <i>RICOTTA FILLED CAVATELLI AND BROCCOLI IN GARLIC & OIL</i>	\$55 \$110
STUFFED SHELLS <i>SHELL PASTA WITH RICOTTA, MOZZARELLA AND MARINARA</i>	\$55 \$110
SUNDAY GRAVY <i>MEATBALLS, BRACIOLE AND SAUSAGE IN OUR HOME MADE MARINARA OVER RIGATONI WITH SEASONED RICOTTA</i>	\$80 \$155
BAKED ZITI <i>ZITI WITH MELTED MOZZARELLA, RICOTTA AND MARINARA</i>	\$60 \$115

CHICKEN

	HALF / FULL
CHICKEN SALTIMBOCCA <i>CHICKEN BREAST TOPPED WITH PROSCIUTTO, ARTICHOKE HEARTS AND SPINACH. FINISHED IN A LIGHT MARSALA WINE SAUCE</i>	\$65 \$125
CHICKEN SCARPARELLO <i>BONELESS CHICKEN BREAST WITH ITALIAN SAUSAGE, PEPPERS, ONIONS AND PEPPERONCINI IN A SHERRY WINE SAUCE</i>	\$65 \$125
CHICKEN SAVOY <i>CHICKEN ON THE BONE PAN ROASTED WITH GARLIC, RED WINE VINEGAR, PARMESAN CHEESE AND FRESH HERBS</i>	\$65 \$125
CHICKEN PARMIGIANA <i>BREADED PAN FRIED BONELESS CHICKEN WITH MELTED MOZZARELLA AND MARINARA SAUCE</i>	\$65 \$125
CHICKEN MARSALA <i>BONELESS CHICKEN BREAST...MUSHROOM MARSALA WINE REDUCTION</i>	\$65 \$125
HONEY FRIED CHICKEN <i>FRIED & OVEN BAKED TO PERFECTION</i>	\$65 \$125
CHICKEN FRANCESE <i>LEMON, BUTTER, WHITE WINE</i>	\$65 \$125
GRILLED CHICKEN BALSAMICO <i>BONELESS CHICKEN BREAST BALSAMIC REDUCTION SAUCE OVER GRILLED VEGGIES</i>	\$65 \$125

* HALF TRAY SERVE 6-10 GUESTS *
* FULL TRAYS SERVE 12-20 GUESTS *

CARNE

	HALF / FULL
SAUSAGE & PEPPERS <i>FINISHED W/ SAN MARAZANO TOMATO SAUCE</i>	\$55 \$110
VEAL PARMESAN <i>(MILK-FED VEAL) BREADED CUTLETS W/ SAN MARAZANO MARINARA SAUCE & MOZZARELLA CHEESE</i>	\$85 \$165
SLICED PORK LOIN <i>SLICED ROASTED PORK LOIN W/ DIJON CREAM SAUCE & NATURAL JUICES</i>	\$65 \$130
ROAST BEEF <i>SLICED THIN AND SERVED WITH BROWN MUSHROOM GRAVY</i>	\$75 \$145
STEAK TIPS <i>SMALL CUTS OF BEEF IN A PEPPERCORN MUSHROOM CREAM SAUCE</i>	\$85 \$165
PORK GIAMBOTTA <i>ROASTED PORK WITH PEPPERS, ONION AND POTATOES</i>	\$70 \$135

SEAFOOD

	HALF / FULL
FLOUNDER FRANCESE <i>FRESH CAUGHT FLOUNDER SERVED IN OUR FAMOUS FRANCESE SAUCE</i>	\$70 \$135
GRILLED SALMON <i>FILETS OF SALMON SERVED IN A LIGHT CREAM SAUCE RENDERED W/FRESH DILL</i>	\$85 \$165
SEAFOOD PAELLA <i>SHRIMP, MUSSELS, CALAMARI, & SAFFRON RICE INFUSED W/VEGGIES & SPICES</i>	\$80 \$155
SEAFOOD SALAD <i>TOSSED W/ SCUNGILI, CALAMARI, SHRIMP, OLIVES, PEPPERS, CELERY, ONIONS, GARLIC, LEMONS & OLIVE OIL</i>	\$95 \$180
SHRIMP PARMIGIANA <i>LARGE SHRIMP BREAD & PAN-FRIED TO PERFECTION. TOPPED W/ MARINARA SAUCE & MOZZARELLA CHEESE</i>	\$85 \$165
SAUTEED SHRIMP <i>CHOOSE FROM: SCAMPI, GARLIC AND OIL, FRANCESE OR MARINARA</i>	\$75 \$145
STUFFED FLOUNDER <i>STUFFED WITH OUR HOME MADE CRAB MEAT STUFFING</i>	\$85 \$165
SHRIMP FRA DIAVOLO <i>SAUTEED JUMBO SHRIMP IN A SPICY YET LIGHT AND FRESH TOMATO SAUCE, SERVED OVER LINGUINI</i>	\$85 \$165
LINGUINI CLAM SAUCE <i>FRESH LITTLE NECKS SERVED OVER LINGUINI, GARLIC, WHITE WINE.</i>	\$75 \$140

STUFFED BREAD

(16" INCH LOAF)

SAUSAGE LOAF <i>W/ PEPPERS, ONIONS & MOZZARELLA CHEESE</i>
SPINACH & RICOTTA LOAF
CHICKEN PARM LOAF

(ACCOMPANIED W/ MARINARA DIPPING SAUCE)

\$20
EACH