Fine Italian Cuisine

89 Main St. Peapack, NJ 07977 908-470-0005

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PARTY MENU #1

First Course

PASTA Penne alla Vodka

Second Course

SALAD Assorted Mixed Green Salad

Third Course

MAIN ENTREE

EACH GUEST HAS THE CHOICE OF ONE OF THE FOLLOWING:

Chicken Marsala

Boneless breast of chicken sautéed in a marsala wine and mushrooms

Veal Scallopine Francese

Sautéed in a lemon and wine sauce

Red Snapper Fish Fantasia

With diced tomatoes, Gaeta olives, garlic and basil in a white wine sauce *ALL MAIN COURSES ARE SERVED WITH POTATOES AND VEGETABLES

Fourth Courses

DESSERT

Your choice of cake or fresh fruit platter *SERVED FAMILY STYLE

Coffe or Tea

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PARTY MENU #2

First Course

FAMILY STYLE APPETIZERS

- Cozze del Golfo
- Mussels in white or red sauce
- Funghi Ripieni
- Mushrooms caps stuffed
- Involtini de Melanzane

Eggplant stuffed with ricotta cheese and topped with mozzarella & marinara sauce

- Calamari Fritti
- Fried calamari served with a choice of mild, medium or hot sauce

Second Course

EACH GUEST HAS THE CHOICE OF:

Caesar or Assorted Mixed Green Salad

Third Course

MAIN ENTREE

EACH GUEST HAS THE CHOICE OF ONE OF THE FOLLOWING:

Pollo Al Vino Bianco

Boneless chicken with white wine, garlic, butter and wild mushrooms

Pollo Francese

Chicken breast with lemon, shallots and white wine

Veal Papale

Breaded scaloppine with eggplant, mozzarella & sherry wine

Dentice Riviera

Baby red snapper with wild mushrooms, sundried tomatoes, gaeta olives, while wine and balsamic vinegar

Filetto De Sogliola Francese

Filet of sole lightly battered with butter and lemon

Rigatoni Amatriciana

Short pasta sautéed with prosciutto & onions in a light tomato basil sauce *ALL MAIN COURSES ARE SERVED WITH POTATOES AND VEGETABLES

Fourth Course

DESSERT

Your choise of Cake or fresh fruit platter

*SERVED FAMILY STYLE

Coffe or Tea

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PARTY MENU #3

First Course

PASTA

• Penne alla Vodka

Second Course

SALAD

Assorted Mixed Green Salad

Third Course

MAIN ENTREE

EACH GUEST HAS THE CHOICE OF ONE OF THE FOLLOWING:

• Chicken Marsala

Boneless breast of chicken sautéed in a marsala wine and mushrooms

• Veal Papale

Breaded scallopine with eggplant, mozzarella & sherry wine

• Fish of the day

Prepared any style
*ALL MAIN COURSES ARE SERVED WITH POTATOES AND VEGETABLES

Fourth Course

Fresh fruit platter
SERVED FAMILY STYLE
Coffe or Tea

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PARTY MENU #4

First Course

FAMILY STYLE APPETIZER

• Shrimp Scampi • Eggplant Rollatini • Spedino • Stuffed Mushrooms • Fried Calamari • Clams Oreganato **Second Course**

EACH GUEST HAS THE CHOICE OF ONE PASTA:

• Rigatoni Arabiatta

Pasta with mushrooms

• Penne alla Vodka

short pasta with peas in a pink sauce in a spicy red sauce

Third Course

SALAD Assorted Mix Green Salad

Fourth Course

MAIN ENTREE

EACH GUEST HAS A CHOICE OF ONE OF THE FOLLOWING ENTREES:

• Chicken Papale

• Chicken Francese

Breast of chicken breaded and topped Lemon and white wine sauce with eggplant and mozzarella cheese in a sherry wine sauce

• Veal Marsala

Veal scaloppine sautéed in a brown marsala wine and mushrooms

• Snapper Tarantino

With diced tomatoes, asparagus, shiitake mushrooms and white wine sauce fresh herbs with a white wine sauce

• Veal Sette Colli

Sliced veal sautéed with artichoke hearts, mushrooms & capers in a white wine sauce

• Salmon Purri

Salmon sautéed with diced tomatoes, leeks &

ALL MAIN COURSES ARE SERVED WITH POTATOES AND VEGETABLES

Fifth Course

DESSERT

• Your choice of Cake or Fresh Fruit platter

SERVED FAMILY STYLE

• Coffe or Tea

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PARTY MENU #5

First Course

FAMILY STYLE APPETIZER

• Funghi Ripieni

Mushroom caps stuffed

- Stuffed Clams Oreganato
- Mozzarella in Carroza

Brick oven bread in prosciutto and mozzarella fried in an egg & parmesan cheese with red sauce

• Calamari Fruti

Fried calamari served with a choice of mild, medium or hot sauce

• Involtini de Melanzane

Eggplant stuffed with ricotta cheese and topped with mozzarella and marinara sauce

Second Course

SALAD

Assorted mixed green salad

Third Course

MAIN ENTREE

EACH GUEST HAS THE CHOICE OF ONE OF THE FOLLOWIN ENTREES:

• Pollo al vino Bianco

Boneless chicken with white wine, garlic, butter and wild mushrooms

Pollo Papale

Breast of chicken breaded topped with eggplant and mozzarella sautéed in a sherry wine sauce

Veal Sorrentino

Veal scaloppine with eggplant, prosciutto, fresh mozzarella cheese in a light tomato sauce

• Salmon Purri

Sautéed with diced tomatoes, leeks and fresh herbs in a white wine sauce

• Filetto de Sogliola Francese

Filet of sole lightly battered with butter and lemon ALL MAIN COURSES ARE SERVED WITH POTATOES AND VEGETABLES

Fourth Course

DESSERT

Your choice of Cake or Fresh Fruit platter SERVED FAMILY STYLE Coffee or Tea

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PARTY MENU #6

First Course FAMILY STYLE APPETIZER

• COLD •

Caprese

Homemade mozzarella, sliced tomato, roasted peppers, basil & balsamic dressing

• HOT •

Mozzarella in Carroza

Brick oven bread in prosciutto and mozzarella fried in an egg and parmigiana cheese with red sauce

Funghi Ripieni

Mushrooms caps stuffed

Involtini de Melanzane

Eggplant stuffed with ricotta cheese and topped with mozzarella and marinara sauce

Calamari Fritti

Fried Calamari served with a choice of mild, medium or hot sauce

Second Course

EACH GUEST HAS THE CHOICE OF ONE PASTA:

Rigatoni al quattro formaggi

Tube Pasta with a four cheese sauce

Orecchiette alla Barese

Orecchiette pasta with arugula, diced mozzarella and fresh tomato

Third Course

EACH GUEST HAS A CHOICE OF ONE OF THE FOLLOWING ENTREES:

Pollo Scarpariello

Breast of chicken sautéed in garlic, mushrooms, peppers, white wine, in a lemon & vinegar sauce

Pollo Laziale

With gaeta olives, roasted pepper, portobello mushroom and shallots in a sherry wine sauce

Veal Vesuviana

Veal scaloppine sautéed with tomatoes and eggplant, topped with mozzarella cheese Scalloppine Monteverde

Sautéed with shallots, gorgonzola cheese and walnuts in a white wine sauce Sogliola Monte Carlo

Filet of sole stuffed with seafood in a champagne sauce ALL MAIN COURSES ARE SERVED WITH POTATOES AND VEGETABLES

Fourth Course

DESSERT

Your choice of Cake or Fresh Fruit platter

SERVED FAMILY STYLE

Coffee or Tea

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PARTY MENU #7

First Course FAMILY STYLE APPETIZER

Eggplant Rollatini Shrimp Scampi Stuffed Mushrooms Mozzarella Fried Calamari Clams Oreganato

Second Course PASTA

EACH GUEST HAS THE CHOICE OF ONE PASTA:

Penne alla Vodka - with peas and mushrooms in a vodka sauce

Orecchiette alla Barese - with arugula, diced mozzarella & fresh tomato

Third Course

EACH GUEST HAS THE CHOICE OF ONE SALAD:
Assorted Mix Green Salad or Caesar salad

Fourth Course

MAIN ENTREE

EACH GUEST HAS THE CHOICE OF ONE OF FOLLOWING:

Chicken Pizzaiola

Sautéed chicken breast with peppers, onions and mushrooms in a red sauce Veal Marsala

Veal scaloppine sautéed in a brown marsala wine and mushrooms

Sole Francese

In a lemon and white wine sauce

Filet of Branzino

With diced tomatoes, asparagus, shiitake mushrooms and white wine sauce ALL MAIN COURSES ARE SERVED WITH POTATOES AND VEGETABLES

Fifth Course DESSERT

Your choice of cake or fresh fruit platter

SERVED FAMILY STYLE

Coffee or Tea

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PARTY MENU #8

First Course

FAMILY STYLE APPETIZER

Eggplant Rollatini Shrimp Scampi Portobello Mushroom Spiedini Fried Calamari Clams Oreganato

Second Course

PASTA

EACH GUEST HAS THE CHOICE OF ONE PASTA:

Lobster Ravioli - with champagne sauce

or

Penne alla Vodka - with pink sauce and peas

Third Course

SALAD

Caesar salad or Tri-Colore salad

Fourth Course

MAIN ENTREE

EACH GUEST HAS THE CHOICE OF ONE OF FOLLOWING:

Pollo Monteverde

Breast of chicken sautéed with shallots, gorgonzola cheese and walnuts in white wine

Scaloppine Giubileo

Sautéed scaloppine with roasted peppers and portobello mushrooms, shallots and sherry wine sauce

Costoletta di Vietello

Grilled veal chop of arrabbiata

Costoletta di Agnello

Individual rack of lamb with mushrooms and fresh herbs

Grilled Prime Rib Steak

With adriatico sauce

Salmon Rigoletto

Prepared with diced tomatoes, leeks, basil and white wine sauce

Grilled Swordfish Piccata

Prepared with white wine, lemon, capers and herbs ALL MAIN COURSES ARE SERVED WITH POTATOES AND VEGETABLES

Fifth Course

ASSORTED DESSERTS or SPECIAL CAKE

• Coffee • Tea • Espresso • Cappuccino

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PARTY MENU #9 Candlelight Buffet Menu

Cold selections

Choice of 4

- Potato salad
- Tossed salad
- Tri-colore Pasta
- String bean salad
- Fresh mozzarella salad
- Assorted cheese & cold cuts
- Fresh fruit salad
- Fresh garden crudite

Hot selections

Choice of 4

- Chicken Francese
- Chicken Marsala
- Eggplant Rollatine
- Italian Meatballs
- Chicken Fingers
- Buffalo Wings

- Baked Clams Oreganato
- Fried Calamari
- Mozzarella Carozza
- Sausage & Peppers
- Sogliola Monte Carlo
- Filet of Sole stuffed with seafood in a scampi sauce

Vegetables

Choice of 2

- Rice Pilaf
- Broccoli Oreganata
- Mixed Vegetables
- Roasted Potato

Carving Station

Choice of 1

Roast Vermont Turkey

• Glazed Black Forest Ham

• London Broil

Pasta Station

Choice of 1

• Rigatoni Bolognese

• Penne with vodka sauce

• Linguini & Clams (white or red sauce)

Dessert & Café

Your choice of cake Coffee & Tea

• This menu is suitable for 35 people or more

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PARTY MENU #10 IL Monello's Buffet Menu

Cold Selections

Choice of 4

- Tossed salad
- Mozzarella & Tomato
- Assorted cheese & Cold cuts
- Chopped chicken liver
- Smoked Salmon
- Fresh fruit salad

- Roasted pepper & Artichoke
- Seafood salad
- Prosciutto & Melon
- New potatoes salad
- Deviled eggs

Hot selections

Choice of 4

• Chicken Scarpariello

chicken sautéed on the bone in garlic with mushrooms, peppers, sausage & wine

Capasande Smeralda

sea scallops sautéed with garlic, shallots, capers, diced tomatoes, gaeta olives & wine

• Veal Madeira

with mushrooms, artichokes, julian prosciutto and sherry wine

Salmone San Marino

filet of fresh salmon sautéed with leeks, tomatoes & wine sauce

• Chicken Cacciatore

chicken sautéed on the bone with peppers, onion and red sauce

- Chicken Saltimbocca
- Chicken Francese

white wine, lemon and capers

- Fried Calamari
- Clams Oreganato
- Eggplant Rollatine

Vegetables

Choice of 2

• Saffron Rice

• Sting beans almandine

• Broccoli Oreganato

Roasted potato

• Fresh vegetables

Carving Station

Choice of 2

• Roast Vermont Turkey

• Roast Rib Eye Loin

Roast of Veal

• Sirloin Steak

• Glazed Black Forest Ham

Pasta Station

Choice of 2

• Penne Toscanela

• Fusilli alla Contandina

Broccoli, sun dried tomatoes artichokes, garlic & oil

Eggplant, Zucchini & mushrooms in a red sauce

• Fettuccine Alfredo

Dessert & Café

Your choice of cake Coffee & Tea

^{*} This menu is suitable for 35 people or more