



# *Gencarelli's Bakery & Italian Market*

*"Quality... Our Real Name..."*

## *Catering Menu*

**Traditional Authentic Italian Specialties  
Prepared Fine Foods • Fresh Ingredients**

*"Homemade Taste in Every Bite"*

**(973) 872-0500**

*Monday – Saturday 6am-8pm*

*2320 Hamburg Turnpike*

*Sunday 6am-6pm*

*Wayne, NJ 07470*

**Chef Zungoli**

**[chefzungoli@gencarellisbakery.com](mailto:chefzungoli@gencarellisbakery.com)**



**All catering orders require a minimum of 72 hours advanced notice.  
Please contact us to check availability. Holiday orders will require extended notice.**

# Party Platters

(Serves 10-12 guests)

## Italian Antipasto Platter .....\$95

Classic Italian antipasto platter featuring an assortment of prosciutto di parma, genoa salami, pepperoni, soppressata, spicy capicola, fresh mozzarella, sharp provolone, marinated olives, fire roasted peppers, pepperoncini, marinated artichokes, roasted eggplant, and sundried tomatoes, finished with a drizzle of extra virgin olive oil.

## Sliced Fresh Mozzarella & Tomato Caprese Platter.....\$75

Layers of sliced fresh mozzarella, vine-ripened tomatoes, fragrant fresh basil and cracked fresh pepper, drizzled with extra virgin olive oil and balsamic glaze over a bed of baby arugula.

## Fresh Garden Vegetable Crudite Platter .....\$60

A vibrant display of seasonal garden-fresh vegetables accompanied by our house-made dipping sauce served in a fresh baked bread bowl.

## Marinated Roasted Italian Vegetable Platter.....\$70

A vibrant medley of roasted Italian vegetables, with zucchini, peppers, artichokes, eggplant, asparagus, broccoli, portobello mushrooms, and red onions, tossed with fresh Italian herbs, finished with a drizzle of extra virgin olive oil and balsamic glaze.

## Burrata Cheese & Italian Crostini Platter .....\$75

Creamy Burrata cheese paired with roasted cherry tomatoes, garlic, fresh basil, drizzled with extra virgin olive oil and balsamic glaze, served with toasted Italian crostini bread rounds.

## Stuffed Italian Bread Platter .....\$60

Our fresh baked stuffed Italian breads with a savory combination of fillings. Served sliced for easy sharing.

## Marinated Ciliegine Mozzarella Platter .....\$75

Marinated bite size Ciliegine mozzarella with fire roasted peppers, assorted marinated Italian olives, extra virgin olive oil, and fresh basil over a bed of mixed greens.

## Artisan Cheese Platter .....\$95

A beautifully arranged selection of Imported Italian and artisanal cheeses paired with clusters of fresh grapes, served with toasted Italian crostini bread rounds.

## Italian Charcuterie Platter .....\$125

A selection of premium Italian cured meats, artisan cheeses, marinated Italian olives, and a wide variety of accompaniments - a flavorful centerpiece for any gathering.

## Crostini Bruschetta Platter .....\$65

Toasted Italian crostini bread rounds with sliced fresh mozzarella and our homemade bruschetta, a blend of ripe tomato, garlic, basil, cracked fresh pepper, and extra virgin olive oil, served over a bed of mixed greens.

## Crostini Caponata Platter.....\$65

Toasted Italian crostini bread rounds with our homemade eggplant caponata (roasted eggplant, onions, garlic, tomato, basil, Italian olives, and extra virgin olive oil.

## Shrimp Cocktail Platter .....\$125

Chilled jumbo shrimp served with our homemade zesty horseradish sauce and fresh lemon wedges - a timeless appetizer for any occasion.

## Sliced Fresh Seasonal Fruit Platter .....\$70

A colorful assortment of freshly sliced seasonal fruits & berries, beautifully arranged and perfect for any occasion.

## Caprese Salad .....\$65

Fresh blend of crisp mixed greens tossed with bite size fresh Ciliegine mozzarella, ripe cherry tomatoes and fresh basil, finished with fresh cracked pepper. Served with a side of our housemade balsamic dressing.

## Grilled Portobello Mushroom Salad .....\$70

Portobello balsamic marinated mushroom medallions over mixed greens with fire roasted peppers, bite size fresh ciliegine mozzarella and ripe cherry tomatoes. Served with a side of our housemade balsamic dressing.

## Fresh Strawberry, Pecan & Goat Cheese Salad .....\$65

Mixed baby greens tossed with fresh sliced strawberries, chopped pecans, shaved red onion, and crumbled goat cheese. Served with a side of our housemade honey balsamic dressing.

## Mediterranean Salad .....\$65

Mixed greens tossed with herbed feta cheese crumble, marinated Italian olives, crisp cucumbers, ripe cherry tomatoes and marinated artichokes, finished with a sprinkle of oregano. Served with a side of our housemade lemon basil vinaigrette dressing.

## Prosciutto di Parma, Pear & Gorgonzola Salad .....\$70

Mixed greens layered with thinly sliced prosciutto di parma, crisp sweet pears, sundried tomatoes, toasted walnuts and creamy gorgonzola crumbles. Served with a side of our housemade balsamic dressing.

## Marinated Calamari & Shrimp Salad .....\$95

Tender marinated calamari & shrimp tossed with ripe cherry tomatoes, crisp celery, shaved red onion, fire roasted peppers and marinated Italian olives, finished with extra virgin olive oil, fresh squeezed lemon and parsley, served over a bed of mixed greens.

## Italian Potato & String Bean Salad .....\$55

Roasted potatoes and crisp string beans, tossed with cherry tomatoes, shaved red onion, parmesan and fresh herbs, lightly dressed with a traditional Italian vinaigrette.

## Orzo Salad .....\$55

Tender orzo pasta tossed with ripe cherry tomatoes, crumbled feta cheese, kalamata olives, toasted pignoli nuts, lemon zest and fresh basil, finished with fresh lemon and extra-virgin olive oil vinaigrette.

## Cavatelli & Broccoli Salad .....\$55

Tender cavatelli pasta tossed with crisp broccoli florets, roasted garlic, extra-virgin olive oil and parmesan.

## Mediterranean Pasta Salad .....\$55

Penne pasta tossed with feta cheese, marinated Italian olives, fire roasted peppers, sundried tomatoes, marinated artichokes, chick peas, fresh basil, oregano, finished with Italian vinaigrette.

## Tri-Color Cheese Tortellini Salad .....\$55

Delicate tri-color cheese tortellini tossed with baby spinach, ripe cherry tomatoes, Italian olives, fire roasted peppers and fresh basil, finished with creamy garlic parmesan dressing.

## Lemon Basil Pesto Pasta Salad .....\$55

Al dente farfalle pasta tossed with a bright and zesty lemon-basil pesto dressing, toasted pignoli nuts, parmesan and ripe cherry tomatoes.

# Sandwich Platters

(Serves 8-10)

## Ciabatta Sandwich Platter .....\$85

Served on our fresh baked Ciabatta Rolls  
Combinations of Turkey Breast, Black Forest Ham, Roast Beef, Spicy Capicola, Provolone, Fresh Mozzarella, Lettuce & Tomato. (Includes sides of Balsamic Dressing, Mayo & Dijon Mustard)

## Italian Classic Sandwich Platter .....\$95

Served on our fresh baked Italian, Semolina & Whole Wheat Bread  
Combinations of Genoa Salami, Spicy Capicola, Prosciutto di Parma, Pepperoni, Provolone, Fresh Mozzarella, Lettuce, Tomato & Italian Seasoning. (Includes sides of Italian Vinaigrette & Balsamic Dressing)

## Old School Club Sandwich Platter .....\$85

Served on our fresh baked - Italian, Semolina & Whole Wheat Bread  
Combinations of Turkey Breast, Black Forest Ham & Roast Beef with Hickory Smoked Bacon, Lettuce & Tomatoes. (Includes sides of Mayo & Dijon Mustard)

## Schiacciata Sandwich Platter .....\$95

Served on our fresh baked square Focaccia Bread  
Combinations of Prosciutto di Parma, Fresh Mozzarella, Black Forest Ham, Grilled Eggplant, Turkey Breast, Fire Roasted Peppers, Arugula, Basil Pesto, Provolone, & Tomatoes. (Includes sides of Italian Vinaigrette & Balsamic Dressing)

## Vegano Sandwich Platter .....\$95

Served on our fresh baked - Italian, Semolina & Whole Wheat Bread  
Combinations of Grilled Eggplant, Fresh Mozzarella, Fried Eggplant, Marinated Artichokes, Fire Roasted Peppers, Grilled Portobello Mushrooms, Arugula, Sundried Tomatoes, Baby Spinach, Basil Pesto. (Includes sides of Italian Vinaigrette & Balsamic Dressing)

## Breaded Italian Chicken & Eggplant Cutlet Sandwich Platter .....\$98

Served on our fresh baked assorted breads - Italian, Semolina, Whole Wheat  
Combinations of Chicken & Eggplant Cutlets, Fresh Mozzarella, Fire Roasted Peppers, Lettuce & Tomato (Includes sides of Balsamic Dressing, Italian Vinaigrette, Garlic Aioli)

## Grilled Chicken Sandwich Platter .....\$98

Served on our fresh baked assorted breads - Italian, Semolina, Whole Wheat  
Combinations of Grilled Balsamic Chicken & Grilled Lemon Chicken, Fire Roasted Peppers, Fresh Mozzarella, Lettuce & Tomato. (Includes sides of Balsamic Dressing, Italian Vinaigrette, Garlic Aioli)

# Salad Platters

(Serves 10-12)

## Italian Insalata .....\$55

Traditional family style salad with a mix of crisp romaine & mixed greens tossed with ripe cherry tomatoes, Italian olives, peppers, cucumbers, shredded carrots, shredded red radish, chopped celery, and shaved red onion. Served with a side of our housemade Italian vinaigrette dressing.

## Caesar Salad .....\$60

Classic crisp romaine lettuce, homemade crusty garlic-parmesan croutons, topped off with shaved parmesan. Served with a side of our housemade creamy caesar dressing.

## Baby Spinach & Arugula Salad .....\$60

Fresh mix of baby spinach and arugula tossed with toasted pignoli nuts, ripe cherry tomatoes, marinated Italian olives, and shaved parmesan. Served with a side of our housemade lemon basil dressing.

## Italian Antipasto Salad .....\$75

Assortment of sharp provolone, bite size fresh ciliegine mozzarella, genoa salami, pepperoni, soppressata, marinated artichokes, sundried tomatoes, fire roasted peppers, pepperoncini, marinated Italian olives, cherry tomatoes, shaved red onion, and finished with a drizzle of extra virgin olive oil, oregano and basil. Over a bed of mixed greens. Served with a side of our housemade balsamic dressing.

## Arugula, Sundried Cranberry, Apple & Gorgonzola Salad .....\$65

Fresh baby arugula tossed with sweet sundried cranberries, crisp sliced apples, toasted walnuts, shaved red onion, finished with creamy gorgonzola crumbles. Served with a side of our housemade balsamic dressing.

# Panino Sottomarino

(3 ft. Subs) (Serves 8-10)

## Italian Classic Sub ..... \$95

Ham, Genoa Salami, Spicy Capicola, Pepperoni, Provolone, Lettuce, Tomato & Italian Seasoning. (Includes sides of Italian Vinaigrette & Balsamic Dressing)

## Italian Chicken Cutlet Sub ..... \$95

Breaded Chicken Cutlets, Fire Roasted Peppers, Fresh Mozzarella, Lettuce & Tomato. (Includes sides of (Balsamic Dressing, Honey Dijon Dressing, Garlic Aioli)

# Hot Food Selections

(half tray serves 8-10 / full tray serves 12-18)

## Sauteed Broccoli Rabe ..... half \$65 / full \$120

Tender broccoli rabe with roasted garlic, extra-virgin olive oil and Sea Salt.

## Arancini Rice Balls ..... half \$55 / full \$100

Homemade crispy fried rice balls filled with arborio rice, prosciutto di parma, sweet green peas, fresh mozzarella, parmesan, fresh basil, and coated in Italian breadcrumbs.

## Grilled Portobello Mushrooms ..... half \$55 / full \$100

Portobello mushroom medallions marinated in balsamic vinegar & extra-virgin olive oil with fresh basil, parsley, fire roasted peppers, garlic, fresh mozzarella, cracked black pepper and balsamic glaze drizzle.

## Fire Charred Broccoli ..... half \$45 / full \$80

Flame seared broccoli florets & roasted garlic, drizzled with extra-virgin olive oil, fresh squeezed lemon, tossed with sea salt and fresh ground pepper.

## Roasted Vegetable Misto ..... half \$60 / full \$110

Colorful medley of roasted broccoli, ripe cherry tomatoes, zucchini, cauliflower, peppers, artichoke hearts, asparagus, eggplant garlic & red onion tossed with rosemary, fresh basil, extra-virgin olive oil, sea salt and fresh ground pepper.

## Pan Seared Asparagus Spears ..... half \$55 / full \$100

Tender asparagus spears, seared to perfection and finished with a drizzle of extra-virgin olive oil, a squeeze of fresh lemon, with a crispy parmesan, breadcrumb topping.

## Sauteed Zucchini ..... half \$50 / full \$90

A vibrant mix of fresh sautéed zucchini, ripe cherry tomatoes, roasted garlic, sweet onions, extra-virgin olive oil and fresh Italian herbs.

## Roasted Cauliflower ..... half \$45 / full \$80

Smoky & savory oven-roasted cauliflower florets tossed with thinly sliced sautéed shallots, smoked paprika, and extra-virgin olive oil, finished with shaved Parmesan and a touch of fresh basil.

## Roasted Brussel Sprouts ..... half \$50 / full \$90

Crispy roasted Brussels sprouts tossed with sautéed garlic and shallots, finished with fresh basil, oregano and a drizzle of sweet balsamic glaze for a caramelized finish.

## Sautéed String Beans ..... half \$50 / full \$90

Tender fresh string beans sautéed in garlic-shallot butter with roasted cherry tomatoes and toasted almond slivers.

## Roasted Garlic Potatoes ..... half \$35 / full \$60

Oven roasted potato wedges tossed with garlic and extra-virgin olive oil, finished with a sprinkle of sea salt, fresh ground pepper & fresh parsley.

## Roasted Sweet Potatoes ..... half \$40 / full \$70

Oven roasted sweet potatoes tossed with extra-virgin olive oil, sea salt, fresh ground pepper then lightly dusted with smokey paprika.

## Parmesan Butter Potatoes ..... half \$40 / full \$70

Pan roasted baby potatoes glazed in brown butter, finished with Parmesan, sea salt, fresh ground pepper and fresh parsley.

## Red Bliss Rosemary Potatoes ..... half \$40 / full \$70

Oven-roasted red potatoes tossed with fresh rosemary, garlic, and extra-virgin olive oil, finished with a touch of sea salt & cracked black pepper.

## Stuffed Portobello Mushrooms ..... half \$65 / full \$120

Baked Portobello mushroom caps filled with a savory blend of fire roasted peppers, garlic, shallots, breadcrumbs, parmesan, basil and parsley, finished with melted fresh mozzarella.

## Eggplant Parmigiana ..... half \$60 / full \$110

Crispy breaded fried eggplant cutlets baked with tomato basil sauce, mozzarella, Parmesan & provolone cheese.

## Eggplant Rollantini ..... half \$60 / full \$110

Lightly floured fried eggplant rolled with creamy ricotta cheese and parmesan baked in a tomato basil sauce, topped with melted mozzarella.

## Eggplant Towers ..... half \$65 / full \$120

Crispy breaded fried eggplant cutlets layered with fresh mozzarella, parmesan, fresh basil, fire roasted peppers, tomato basil sauce, finished with balsamic glaze drizzle.

## Stuffed Peppers ..... half \$55 / full \$110

Oven-roasted sweet bell peppers stuffed with aromatic rice, basil, oregano, fresh mozzarella, parmesan, roasted garlic, peppers and onions, finished with a tomato basil sauce.

## Stuffed Artichokes ..... half \$65 / full \$120

Steamed tender baby artichokes stuffed with a savory blend of breadcrumbs, garlic, lemon, Parmesan, parsley & oregano, drizzled with extra-virgin olive oil and baked until golden.

## Lasagna Bolognese ..... half \$60 / full \$110

Layers of fresh pasta sheets with tomato basil Bolognese sauce, creamy ricotta, and parmesan cheese, then topped with mozzarella.

## Vegetable Lasagna ..... half \$60 / full \$110

Layers of fresh pasta sheets with tomato basil sauce, roasted vegetable misto, creamy ricotta, and parmesan cheese, then topped with mozzarella.

## Baked Manicotti ..... half \$60 / full \$110

Oven-baked fresh manicotti filled with herbed ricotta and parmesan, finished with tomato basil sauce and melted mozzarella.

## Baked Rigatoni ..... half \$55 / full \$100

Rigatoni pasta baked with ricotta, parmesan and mozzarella with tomato basil sauce.

## Cheese Ravioli ..... half \$60 / full \$110

Three cheese ravioli filled with ricotta, parmesan and mozzarella finished in a tomato basil sauce.

## Fried Cheese Ravioli ..... half \$60 / full \$110

Crispy, golden-brown three cheese ravioli lightly breaded and fried, finished in a tomato basil sauce.

## Cavatelli & Broccoli ..... half \$55 / full \$100

Tender cavatelli pasta tossed with fresh broccoli florets, roasted garlic, extra-virgin olive oil, and chicken broth, finished with parmesan and a touch of crushed red pepper.

## Orecchiette, Sweet Italian Sausage & Broccoli Rabe ..... half \$70 / full \$130

Orecchiette pasta tossed with crumbled sweet Italian sausage, sautéed broccoli rabe, garlic, and extra-virgin olive oil, finished with crushed red pepper and parmesan.

## Baked Rigatoni Melanzane ..... half \$60 / full \$110

Mezza rigatoni, baked with tender roasted eggplant, onions, ricotta, parmesan and mozzarella with tomato basil sauce.

## Penne Tomato Basil Sauce ..... half \$55 / full \$100

Penne pasta tossed in a fresh tomato and basil sauce, finished with extra-virgin olive oil drizzle and a touch of parmesan.

## Penne Vodka ..... half \$60 / full \$110

Penne pasta in a velvety tomato basil and vodka cream sauce finished with parmesan.

## Cheese Tortellini Alfredo ..... half \$60 / full \$110

Cheese-filled tri-color tortellini tossed in a rich, creamy alfredo sauce, sautéed broccoli florets, and finished with freshly grated Parmesan, fresh parsley and a hint of fresh ground pepper.

## Linguine Garlic & Oil ..... half \$55 / full \$100

Al dente linguine tossed with sautéed garlic and extra-virgin olive oil, finished with a hint of crushed red pepper and fresh parsley.

## Penne Pomodoro ..... half \$55 / full \$100

Penne pasta tossed with sautéed fresh tomatoes, garlic and basil in extra-virgin olive oil finished with fresh basil, parsley and parmesan.

## Farfalle Pesto al Limone ..... half \$60 / full \$110

Bow-tie pasta tossed in a bright and zesty lemon pesto, finished with toasted pignoli nuts, drizzle of extra-virgin olive oil and a sprinkle of grated Parmesan.

## Rigatoni Bolognese ..... half \$60 / full \$110

Mezza rigatoni Pasta tossed in a rich, slow-simmered tomato basil bolognese ragù, finished with grated parmesan.

## Penne Puttanesca ..... half \$60 / full \$110

Penne pasta tossed in a savory tomato basil sauce with kalamata olives, capers, garlic, anchovies, parsley and a touch of crushed red pepper.

## Penne & Shrimp Pomodoro ..... half \$75 / full \$140

Penne pasta tossed with sautéed shrimp, fresh tomatoes, garlic and basil in extra-virgin olive oil, finished with fresh basil and parsley.

## Rigatoni Melanzane ..... half \$60 / full \$110

Mezza rigatoni Pasta tossed with sautéed eggplant, Mediterranean olives, fresh tomatoes, garlic, basil and parsley in extra-virgin olive oil, finished with fresh grated parmesan.

## Penne & Shrimp Arrabbiata ..... half \$75 / full \$140

Penne Pasta tossed with sautéed shrimp in a spicy calabrian chili pepper, tomato basil sauce, finished with fresh parsley.

## Farfalle Primavera ..... half \$60 / full \$110

Bow-tie pasta tossed with sautéed garlic, onions, broccoli florets, fire roasted peppers, artichokes, olives, baby spinach and sweet peas, in a velvety tomato basil cream sauce, finished with parmesan, fresh basil and parsley.

## Linguine & Shrimp Scampi ..... half \$75 / full \$140

Linguine tossed with sautéed shrimp in a garlic, white wine, and lemon butter sauce, finished with fresh parsley.

## Linguine alle Vongole ..... half \$70 / full \$130

Linguine pasta tossed with sautéed fresh chopped clams, garlic, butter, white wine, and extra-virgin olive oil, finished with a touch of parsley and crushed red pepper.

## Chicken Marsala ..... half \$65 / full \$120

Sautéed chicken breast simmered in a rich, silky Marsala wine and mushroom reduction, finished with fresh parsley and a touch of butter.

## Chicken Francese ..... half \$65 / full \$120

Lightly battered chicken breast sautéed with garlic and shallots in a lemon-butter white wine sauce, finished with fresh parsley.

## Chicken Parmigiana ..... half \$65 / full \$120

Crispy breaded fried chicken cutlets baked with tomato basil sauce, mozzarella, Parmesan & provolone cheese.

## Chicken Parmigiana Vodka ..... half \$65 / full \$120

Crispy breaded fried chicken cutlets baked with velvety tomato basil and vodka cream sauce, mozzarella, Parmesan & provolone cheese.

## Chicken Oreganato ..... half \$65 / full \$120

Tender chicken breast sautéed with extra-virgin olive oil, breadcrumbs, garlic, shallots, oregano and white wine, finished with lemon zest, fresh parsley and parmesan.

## Chicken Piccata ..... half \$65 / full \$120

Lightly sautéed chicken breast sautéed with garlic, shallots, and capers, in a lemon-butter, white wine sauce, finished with fresh parsley.

# Hot Food Selections (Cont.)

(half tray serves 8-10 / full tray serves 12-18)

## Chicken Scarpariello ..... half \$65 / full \$120

Lightly floured pan seared chicken breast sautéed with sweet Italian sausage, hot vinegar peppers, garlic, and onions, simmered in a white wine sauce with a touch of parmesan, fresh basil, oregano and parsley.

## Chicken Sorrentino ..... half \$65 / full \$120

Pan-seared chicken breast topped with prosciutto di parma, fried breaded eggplant, fresh mozzarella and basil, finished with a rich sherry wine, garlic, tomato basil sauce.

## Chicken Florentine ..... half \$65 / full \$120

Tender chicken breast sautéed with garlic, shallots & white wine, in a creamy parmesan sauce, served over a bed of sautéed fresh baby spinach.

## Garlic Chicken Asparagi ..... half \$70 / full \$130

Lightly floured pan seared chicken breast sautéed with roasted garlic butter, shallots, white wine and fresh asparagus tips, finished with fresh parsley.

## Chicken Limone ..... half \$65 / full \$120

Sautéed chicken breast in a zesty lemon butter sauce with a hint of white wine, and tender sautéed mushrooms, finished with fresh lemon zest and fresh parsley.

## Chicken Dijon ..... half \$70 / full \$130

Sautéed chicken breast with fresh tomatoes, garlic, shallots, in a creamy dijon mustard sauce, finished with smoked paprika and parmesan.

## Chicken Savoy ..... half \$70 / full \$130

Roasted chicken thighs finished with a bold blend of garlic, oregano, and parsley, with a tangy balsamic vinegar reduction.

## Chicken Cacciatore ..... half \$70 / full \$130

Tender chicken thighs braised in a rich burgundy wine, tomato basil sauce with garlic, peppers, onions, mushrooms, and a hint of Italian herbs.

## Chicken Alfredo ..... half \$70 / full \$130

Lightly floured chicken breast sautéed with fresh broccoli florets, garlic and shallots, tossed in a rich and creamy Parmesan cream sauce, finished with a sprinkle of fresh parsley.

## Chicken Milanese ..... half \$70 / full \$130

Crispy breaded fried chicken cutlets topped with fresh baby arugula, cherry tomatoes, and shaved Parmesan, finished with a drizzle of fresh lemon, red wine vinegar and extra-virgin olive oil.

## Chicken Caprese ..... half \$70 / full \$130

Crispy breaded fried chicken cutlets topped with fresh mozzarella, ripe tomatoes, parmesan and fresh basil, finished with a drizzle of balsamic glaze and extra-virgin olive oil.

## Chicken Scarola ..... half \$70 / full \$130

Crispy breaded fried chicken cutlets topped with sautéed garlic, escarole, cannellini beans, in extra-virgin olive oil, finished with shaved parmesan.

## Chicken Rapini ..... half \$70 / full \$130

Crispy breaded fried chicken cutlets topped with sautéed garlic, broccoli rabe, long hot peppers, in extra-virgin olive oil, finished with shaved parmesan.

## Lemon Pepper Wings ..... half \$65 / full \$120

Crispy, oven-roasted chicken wings tossed with extra-virgin olive oil, fresh cracked pepper, sea salt and lemon zest, finished with a drizzle of fresh squeezed lemon.

## Garlic Parmesan Wings ..... half \$65 / full \$120

Crispy, oven-roasted chicken wings tossed with extra-virgin olive oil, fresh garlic, crushed red pepper and fresh grated parmesan, finished with a sprinkle of parsley.

## Traditional Buffalo Wings ..... half \$65 / full \$120

Crisp, fried chicken wings coated in our house-crafted Buffalo sauce with the perfect balance of heat.

## Italian Meatballs ..... half \$60 / full \$110

Our homemade oven baked meatballs simmered in tomato basil sauce, topped with fresh grated parmesan cheese.

## Sunday Sauce/Gravy ..... half \$65 / full \$120

Our homemade Italian meatballs, sweet Italian sausage and pork bracirole simmered in tomato basil sauce.

## Sweet Italian Sausage, Peppers, Onions, Potatoes ..... half \$60 / full \$110

Sweet Italian sausage sautéed with peppers, onions, potatoes, and tomato basil sauce.

## Italian Sausage Rapini ..... half \$70 / full \$130

Sweet Italian sausage sautéed with tender broccoli rabe, roasted garlic, long hot peppers and extra-virgin olive oil.

## Hot Italian Style Roast Beef ..... half \$70 / full \$130

Slow-roasted Italian style roast beef, thinly sliced and finished in a rich velvety demi-glace sauce, with balsamic caramelized onions and sautéed mushrooms.

## Beef Burgundy ..... half \$75 / full \$140

Tender beef braised slowly in a rich red wine demi-glace sauce with tomato, garlic, onions, mushrooms, carrots, potatoes and aromatic herbs.

## Peppercorn Steak ..... half \$75 / full \$140

Tender beef pan seared with garlic, shallots, and mushrooms, simmered in a creamy sherry wine peppercorn sauce, finished with fresh herbs.

## Pork Tenderloin Marsala ..... half \$70 / full \$130

Pork tenderloin medallions sautéed and finished in a rich, silky Marsala wine and mushroom reduction, finished with fresh parsley and a touch of butter.

## Pork Tenderloin Rapini ..... half \$75 / full \$140

Pork tenderloin medallions sautéed with tender broccoli rabe, garlic, long hot peppers and extra-virgin olive oil.

## Honey Maple Glazed Spiral Ham ..... \$95

(average weight 8-10 lbs.)

Tender, spiral-sliced ham brushed with a sweet and savory honey-maple glaze, baked to perfection for a golden, caramelized finish.

## Mussels Tomato Basil Sauce ..... half \$70 / full \$130

Fresh mussels simmered in a tomato basil sauce with garlic, shallots and extra-virgin olive oil, finished with fresh parsley.

## Mussels Fra Diavolo ..... half \$70 / full \$130

Fresh mussels simmered in a spicy tomato basil sauce with garlic, shallots, calabrian chili pepper and extra-virgin olive oil, finished with fresh parsley.

## Shrimp Scampi ..... half \$85 / full \$160

Lightly floured shrimp sautéed in a garlic, white wine, and lemon butter sauce, finished with fresh parsley.

## Shrimp Arrabbiata ..... half \$85 / full \$160

Sautéed shrimp in a spicy calabrian chili pepper, tomato basil sauce, finished with fresh parsley.

## Shrimp Francese ..... half \$85 / full \$160

Lightly battered tender shrimp sautéed with garlic and shallots in a lemon-butter white wine sauce, finished with fresh parsley.

## Mediterranean Salmon ..... half \$90 / full \$170

Broiled filet of salmon topped with sun-dried tomatoes, Kalamata olives, and capers, in a light lemon-garlic, extra-virgin olive oil sauce, finished with Italian breadcrumbs.

## Salmon Limone ..... half \$90 / full \$170

Pan-seared filet of salmon finished in a delicate lemon butter and white wine sauce, accented with lemon zest and fresh Italian herbs.

## Honey Dijon Glazed Salmon ..... half \$90 / full \$170

Fresh filet of salmon brushed with a tangy honey dijon mustard glaze, oven-roasted to perfection, and finished with a hint of white wine and fresh herbs.

## Filet of Sole Oreganata ..... half \$85 / full \$160

Delicate filet of sole baked with garlic, shallots, oregano, breadcrumbs and white wine, finished with lemon zest, fresh parsley and parmesan.

## Zuppa di Pesce ..... half \$90 / full \$170

Fresh littleneck clams, calamari, shrimp and mussels simmered in a rich tomato and white wine broth with garlic, shallots and Italian herbs, finished with a hint of crushed red pepper.

## Zuppa di Clams ..... half \$85 / full \$160

Fresh littleneck clams steamed in a garlic, shallot, white wine broth, finished with light tomato basil, fresh Italian herbs, and a hint of crushed red pepper.

## Stuffed Clams Oreganato ..... half \$70 / full \$130

Fresh littleneck clams on the half shell, filled with a savory blend of breadcrumbs, garlic, shallots, parmesan, Italian herbs and extra-virgin olive oil, finished with lemon and white wine, oven baked until golden.





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*"Quality... Our Real Name..."*