

FINGER FOODS

BRUSCHETTA – platter of sliced
toasted Semolina bread with Roma tomato
salad. Serves 25 people

\$25

VEGETABLE CRUDITE – platter of
fresh cut vegetables with Bleu cheese
dressing. Serves 25 people

\$40

MOZZERELLA BASILICO – platter
of fresh mozzarella, roasted peppers and
plum tomatoes. Serves 25 people

\$50

ANTIPASTA – platter of assorted
Italian meats, cheese and vegetables
Serves 25 people

\$50

SHRIMP COCKTAIL – platter of
chilled jumbo shrimp with traditional
cocktail sauce 30 pieces

\$95

EGGPLANT ROLLATINI – stuffed
eggplant with spinach and cheese medley
in tomato sauce

Half Tray 30pcs **\$30** ~ Full Tray 60pcs **\$60**

PORTOBELLO ASIAGO – grilled
Italian mushroom filled with spinach,
pancetta, and Asiago cheese

Half Tray 30pcs **\$30** Full Tray 60pcs **\$60**

SALADS AND SIDE DISHES

HALF TRAY **\$20** FULL TRAY **\$40**

MISTA VERDE

Mixed baby greens with raspberry
vinaigrette

CAESAR

Romaine salad with parmesan, croutons,
and traditional dressing

TRE COLORE

Arugula, endive and radicchio with
balsamic vinaigrette

SPINACH

Crispy prosciutto, goat cheese, pignoli
nuts in balsamic vinaigrette

ROSEMARY BLISS POTATOES

Red roasted potatoes with rosemary and
seasonings

SEASONAL VEGETABLE MEDLEY

Sautéed in olive oil and butter

PASTAS

**Choice of pasta: Penne, Rigatoni,
Linguine or Fettuccine**

Half Tray Full Tray

VODKA PINK

Tomato sauce with **\$30** **\$60**
Vodka & cream

MARINARA

Italian plum tomatoes **\$30** **\$60**
With fresh garlic & oil

AMATRICIANA

Marinara sauce with **\$30** **\$70**
Sautéed onions and Prosciutto

BOLOGNESE

Ground veal in Marinara sauce **\$35** **\$70**

PRIMAVERA

Medley of fresh vegetables in **\$35** **\$70**
Vodka pink, garlic & oil or tomato sauce

CARBONARA

Pancetta, onions **\$35** **\$70**
In garlic Parmesan cream sauce

BARONE

Grilled sausage & broccoli **\$35** **\$70**
rabe in garlic and olive oil

PASTAS

Half Tray Full Tray

BAKED PENNE

MARINARA \$30 \$60

Filled with a medley of
Cheeses topped with mozzarella

VEGETABLE LASAGNE

Medley of fresh vegetables, \$35 \$70

Cheeses & vodka pink sauce

LASAGNA BOLOGNESE \$40 \$80

Ground veal, cheese & marinara sauce

GONDOLA

Four cheese ravioli in thin

Fresh pasta and Alfredo sauce \$35 \$70

WILD MUSHROOM RAVIOLI

Blend of exotic wild mushrooms,

Cheeses & vodka pink sauce \$30 \$70

POLLO

CHICKEN MARSALA

Breast of chicken sauteed with

Mushrooms in Marsala wine \$35 \$70

CHICKEN PICATTA

Breast of chicken sauteed with \$35 \$70

Capers & Basil in lemon white wine sauce

CHICKEN BALSAMICO

Breast of chicken sauteed with \$35 \$70

Grilled vegetables & fresh mozzarella in balsamic vinegar

CHICKEN CACCIATORRE

Breast of chicken sauteed with

Onions, peppers, mushrooms & \$35 \$70

Hot peppers in tomato sauce

CHICKEN SCARPARELLO

Boneless pieces of chicken with \$40 \$80

Onions, sausage, sweet & hot peppers & champagne vinegar

CHICKEN SORRENTINA

Breast of chicken layered with \$35 \$70

Eggplant, prosciutto, mozzarella & sliced Roma tomato in Marsala wine

CARNI

SAUSAGE & PEPPERS

Choice of sweet or hot peppers, \$30 \$60

Onions in a light tomato sauce

VEAL & PEPPERS

Tender chunks of veal sauteed \$40 \$80

With bell peppers, onion & garlic in light tomato sauce

VEAL AVELLINO

Scallopine of veal sauteed with \$40 \$80

Artichokes, sun-dried tomato & capers

In lemon wine sauce

VEAL SORRENTINO

Scallopine of veal layered with \$40 \$80

Eggplant, prosciutto, & mozzarella

In Marsala wine sauce

PORK LOIN GIAMBOTTA

Roasted & sliced topped with \$40 \$80

Onions, mushrooms, sweet & hot peppers

In garlic & olive oil

PESCE

MARKET PRICE

MUSSELS AND CLAMS

Choose between scampi,

Light marinara sauce or Fra Diavolo

SALMON CAPRI

Fillet of Salmon sauteed with

Artichokes, tomatoes, capers & basil in lemon wine sauce

SOLE OREGANATTO

Fillet of Sole topped with herb crumbs in lemon butter sauce

TILAPIA LIVORNESE

St. Peter's fish with capers and Gaeta olives in marinara sauce

MONK FISH MARECHIARO

Fillet sauteed with white wine & light tomato sauce

garnished with little neck clams

SEA SCALLOPS

Sauteed with garlic, white wine, lemon, parsley & herbs

JUMBO GULF SHRIMP

Choose between scampi, light tomato sauce or Fra Diavolo

IL RIPASSO RISTORANTE

CATERING MENU

** Call us about your Christmas Eve &
New Year's Reservations

1/2 Tray feeds 6-8 people
Full Tray feeds 12-16

*We accept all major credit cards

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