

Call
908.464.8585

Dimasio Cucina catering

Chicken

Valdostana

Sauteed with mushrooms, prosciutto and topped with cheese

Maxi

Sauteed with roasted peppers, garlic, balsamic vinegar and white wine

Margherita

Sauteed with artichokes, sun-dried tomatoes and white wine

Savoya

Sauteed with garlic and fresh rosemary in a sherry wine sauce

Marsala

Sauteed with mushrooms and Marsala wine

Francese

Coated with egg batter, butter and lemon sauce

Parmigiana

1/2 Tray, \$65.00

Full Tray, \$130.00

Pulled Pork - Price upon request. (Requires 72 hour notice) Pork butt, slow roasted, reduction sauce

Seafood Salad - Price upon request. (Requires 48 hour notice) Shrimps, scallops, calamari, scungili

Sides

	1/2 Tray	Full Tray
v. Grilled Vegetables	\$30.00	\$60.00
v. Roasted Vegetables	\$30.00	\$60.00
v. Grilled Asparagus	\$40.00	\$80.00
v. Carmelized Onion Mashed Potatoes	\$40.00	\$80.00
v. Pasta Salad	\$25.00	\$50.00

Chopped tomatoes, black olives, artichokes, oil and vinegar

v. - Vegetarian option

468 Springfield Avenue, Berkeley Heights, NJ 07922

908.464.8588



OPEN 7 DAYS

11:00a.m. to 11:00p.m.

FRIDAY AND SATURDAY

11:00a.m. to Midnight

468 Springfield Avenue
Berkeley Heights, NJ 07922

Salads

Tossed Salad \$28.00

Lettuce, tomatoes and onions

Italian Salad \$35.00

Lettuce, tomatoes, onions artichokes, mushrooms and olives

Caesar Salad \$40.00

Crispy romaine lettuce with creamy Caesar dressing

Antipasto \$48.00

Italian meats and cheeses, marinated vegetables on a bed of lettuce

Trecolore \$35.00

Arugula, endive and radicchio, balsamic vinegar and extra virgin olive oil

Appetizers

v. Roasted Peppers and Mozzarella \$ Variable

Our roasted peppers with homemade fresh mozzarella

Fried Calamari \$ Variable

Served with marinara or fra-diavlo sauce

Foccacia 12" Tray 18" Tray

Foccacia Pizza topped w/ fresh mozzarella, \$25.00 \$35.00

chopped tomatoes, basil, garlic, grated cheese

v. Mozzarella Sticks 1/2 Tray Full Tray

Served with a tangy marinara sauce \$30.00 \$60.00

Chicken Fingers

Chicken tenders lightly battered and fried \$30.00 \$60.00

Classico

v. Manicotti

v. Eggplant Parmigiana

v. Baked Ziti

1/2 Tray, \$48.00

v. Ravioli

Sausage & Peppers

Meat Lasagna

Full Tray, \$90.00

v. - Vegetarian option

Pasta

v. Penne Primavera

Fresh seasonal vegetables sautéed with garlic, plum tomatoes and a touch of cream

Rigatoni Amatriciana

Plum tomatoes with onions, pancetta and fresh basil

Rigatoni Bolognese

Ground veal and beef in a tomato sauce with fresh basil

Meatballs or Sausage

Rigatoni Franciscana

Portabella mushrooms, bolognese sauce and a touch of cream

v. Penne Alla Russia

Served with mushrooms in a vodka pink sauce

v. Cavatelli with Broccoli

Garlic, olive oil and broth

1/2 Tray, 8-10 People, \$48.00 Full Tray, 18-20 People, \$96.00

Specialty Pasta

Rigatoni Alla Serafino

Chicken breast, garlic, sun-dried tomatoes, broccoli, shitake mushrooms, peas and white sauce

* Can be made w/o chicken as vegetarian option

Rigatoni with Homemade Sausage

Homemade sausage, portabella mushrooms and white wine with a touch of tomato

1/2 Tray, \$55.00 Full Tray, \$110.00

v. - Vegetarian option