

# Molinaris's

## Ristorante Pizza & Grill

### CATERING MENU

312 West Sylvania Ave.  
Neptune City  
(next to Bilow Wines)  
(732) 775-7733

[www.Molinarisrestaurant.com](http://www.Molinarisrestaurant.com)

### HOURS

11:30 - 9:30 Tues through Thurs  
11.30 - 93 Friday  
12 - 93 Saturday  
12 - 93 Sunday

Major Credit Cards Accepted

### DESSERTS

#### Homemade Tiramisu Cheesecake

**Cannoli** - 3.5 each (dozen minimum)

**Mini Cannoli** \$2 each (dozen minimum)

Filled to order with our own cannoli cream

#### Profiteroli

Chocolate cream covered pastry filled with  
Chantilly cream

Sternos \$1 each

Chafing Dishes available

Wire Racks available

50% deposit required on all orders

48 hour notice for cancellation

### SEAFOOD

Flounder Francaise h/80

Shrimp Francaise h/90

Shrimp Parmigiana h/90

Shrimp Scampi (over pasta) h/75

Zuppa di Pesce h/100 f/190

Stuffed Flounder h/110 f/200

Sautéed Mussels QTR/35 h/55 f/100

Sauteed Clams h/65

Shrimp Cocktail h/80

### STROMBOLI PLATTERS

#### Choose from:

Chicken, Prosciutto & Fresh Mozzarella,  
Sausage, Peppers & Onions  
Vegetable

### SUBS

3 Foot or 6 Foot Italian

3 or 6 Foot Grilled Chicken, eggplant, roasted  
peppers and mozzarells



## APPETIZERS

### COLD

Antipasto Italiano h/65

Grilled eggplant, dried sausage, fresh mozzarella, roasted peppers, grilled scormoza & prosciutto

Fresh Mozzarella h/50

*Fresh mozzarella, roasted peppers, tomato and basil*

Prosciutto and Fresh Mozzarella h/50

Shrimp Cocktail h/80

Assorted Grilled Vegetables h/50

### HOT

Mussels Marinara (hot, med or mild) QTR/35 h/55 f/100

Mozzarella Sticks h/50 f/90

Buffalo Wings (regular or boneless) h/55 f/95

Artichoke Hearts Francaise QTR/30 h/50 f/90

Chicken Fingers h/45 f/80

Broccoli Rabe and Sausage h/65 f/115

Meatballs in sauce QTR/30 h/50 f/90

Sauteed Clams h/65

### SALADS

Mixed Green h/35 f/60

Antipasto Salad h/55 f/95

*(Salamj, prosciutto, provolone, olives, roasted Peppers, artichoke hearts and hot peppers over mixed greens with balsamic vinaigrette)*

Chicken Salad (Grilled or breaded) h/55 f/95

Chopped Antipasto Salad h/65

Caesar Salad h/40 f/60

With grilled Chicken h/55 f/95

Buffalo Chicken Salad h/55 f/95

*Mixed greens and tomato with blue cheese dressing topped with tender buffalo chicke*

Grilled Chicken Spring Salad h/55 f/95

*Mixed greens topped with walnuts, craisins, Feta cheese and balsamic vinaigrette*

Molinari Salad h/55 f/95

*Mixed greens topped with fresh mozzarella, roasted peppers, artichoke hearts, green and black olives, hot peppers and homemade croutons*

## PASTA

Fusilli Molinari h/55

*Long spiral pasta in a fresh tomato sauce with prosciutto and onion, topped with ricotta cheese*

Linguine Puttenesca h/55

Pasta Marinara QTR/30h/40

Rigatoni with Vodka Sauce QTR/30 h/50 f/90

Ravioli (Lg cheese) Marinara h/55 f/95

Ravioli (Lg cheese) Vodka h/65 f/110

Lasagna with Meat sauce h/55

Fettuccini Alfredo h/55

Tortellini Alfredo h/65 f/115

Stuffed Shells h/45 f/80

Baked Ziti h/45 f/80

Farfalle Primavera h/45 f/80

Rigatoni Barolo h/55

*Mushrooms, onion & ground sirloin sautéed w Barolo wine*

Cavatelli and Broccoli with garlic & oil h/50

Add Sausage \$10

Cavatelli, Broccoli Rabe, garlic & oil h/65

Add Sausage \$10

Spaghetti All'Amatriciana h/50

Rigatoni with Meat sauce h/45

Linguine with clams (white wine sauce) h/55

## VEGETABLES

Eggplant Parmigiana h/45 f/80

Eggplant Rollatini h/55 f/95

Broccoli saute w garlic & oil QTR/30 h/45 f/80

Spinach saute w garlic & oil QTR/30 h/45 f/80

Broccoli Rabe QTR/35 h/55 f/95

Artichoke Hearts Francaise QTR/30 h/50 f/90

Assorted Grilled Vegetables h/50

## CHICKEN

Chicken Cutlet Parmigiana QTR/40 h/65 f/110

Chicken Rollatini (w mozzarella & prosciutto) h/75 f/140

Chicken Francese or Marsala QTR/40 h/65 f/110

Chicken Murphy h/65 f/110

Chicken Saltimbocca h/75 f/140

Chicken Sorrentino h/75 f/140

Chicken Piccata h/75 f/140

Chicken Cutlet Vodka Parmigiana h/70 f/115

## BEEF or PORK

Meatballs QTR/30 h/50 f/90

Sausage, Peppers and Onions h/50 f/90

Sweet or Hot Italian Sausage in sauce h/50 f/90

## VEAL

Veal Parmigiana h/110f/200

Veal Saltimbocca h/110 f/200

Veal Francise or Marsala h/110 f/200

Veal Saltimbocca h/110 f/200

## BREADS

Brick Oven Baguette \$5 each

Garlic Knots \$25 half tray

Dinner Rolls \$7 dozen

Garlic Bread \$5.5 each