

Gli Antipasti

FOCACCIA thinly baked durham wheat with extra virgin olive oil and imported herbs . . . \$5.95

PORTOBELLI ai FERRI portobello mushrooms . . \$8.95

VONGOLE ARREGANATE
baked little neck clams \$8.95

CLAMS POSSILLIPPO little neck clams
in a white wine tomato broth \$10.95

ZUPPA di COZZE
sauteed New Zealand mussels \$10.95

ESCAROLE e FAGGIOLI (for two)
sauteed escarole with hot and sweet sausage and cannellini beans \$13.95

FRIED CALAMARI squid battered, fried and served with hot or sweet marinara . . . \$9.95

CAJUN SHRIMP and CALAMARI (for two)
served over bed of arugula with chopped fresh tomato in balsamic vinaigrette \$14.95

Le Minestre

MINISTRONE della CASA
Italian vegetable soup \$5.95

PASTA FAGGIOLI
cannellini beans with tubetini pasta \$5.95

L' Insalate

CAESAR SALAD romaine lettuce, caesar dressing and slivers of parmesan \$6.95

BRICK OVEN ANTIPASTO FOR TWO
artichoke hearts, roasted peppers, olives, provolone and mozzarella cheeses . \$12.95

SPINACH SALAD baby spinach with toasted prosciutto, gorgonzola, red onion, sun-dried tomato in red wine vinaigrette . . \$9.95

TRICOLORE arrugula, radicchio, and endive . . \$8.95

INSALATA MISTA della CASA
house salad with slivers of parmesan \$6.95

ORGANICO baby greens topped with asparagus, sliced apple, walnuts, goat cheese and raspberry vinaigrette dressing . . \$9.95

Add chicken or shrimp to above salads
CHICKEN . . . \$5.00 **SHRIMP** \$6.00

Le Paste

served with house salad

SPAGHETTINI al POMODORO e BASILICO
thin spaghetti with tomato basil \$10.95

PENNE alla VODKA penne with vodka, peas, prosciutto, cream, and tomato sauce \$11.95

RIGATONI con SALSICCIA rigatoni with ground sausage in light pink tomato sauce . . \$12.95

RIGATONI SICILIANO diced eggplant, mozzarella in tomato and basil sauce . . . \$12.95

Lunch

RAVIOLI TOSCANA mix of pecorino romano, reggiano parmigiano, asiago, mozzarella and whole milk ricotta in egg pasta with tomato basil sauce . . \$12.95

FUSILLI alla PRIMAVERA
fusilli with fresh garden vegetables \$12.95

FETTUCCINI ALFREDO \$13.95

FARFALLE TACCHINO bowtie pasta with broccoli rabe, turkey sausage, pine nuts . . \$12.95

PENNE alla ROBERTO penne w/arrugula, sundried tomatoes, fresh tomatoes w/garlic & extra virgin olive oil \$12.95

FETTUCCINI con PORTOBELLI
fettuccini noodles with portobello mushrooms, garlic and imported olive oil . \$13.95

PENNE alla CINQUE CINQUE penne with fresh tomato, radicchio and shrimp \$15.95

PASTA del GIORNO pasta of the day . . . priced accordingly

I secondi

All meat and fish entrees served with choice of vegetable of the day or penne with tomato and basil

POLLO del GIORNO
chicken of the day priced accordingly

PESCE del GIORNO
Fish of the day priced accordingly

Panini Imbottiti Sandwiches
all sandwiches served on choice of semolina or home made focaccia with homemade potato chips and can be grill pressed

POLLO con FUNGHI chicken with portobello mushrooms and roasted peppers . . \$8.95

POLLO con RABE grilled chicken breast with broccoli rabe, roasted pepper and provolone . \$8.95

POLLO con PIZZAIOLA grilled chicken with melted mozzarella and tomato sauce . . \$8.95

SUPREMA di POLLO
grilled chicken breast with homemade mozzarella, roasted peppers and arrugula . . \$8.95

PROSCIUTTO di PARMA
imported prosciutto with homemade mozzarella, roasted peppers, and arrugula . . \$8.95

PANINI di CASA homemade mozzarella, roasted peppers, and arrugula \$7.95

PANINI di MANZO alla GRIGLIA
thin sliced steak with sauteed onions topped with monterey jack and cheddar cheese . . \$9.95

MANZO alla PIZZAIOLA grilled steak sandwich with tomato sauce and melted mozzarella . . \$9.95

PROSCIUTTO con POMADORO SECCO
prosciutto, mozzarella and sun dried tomatoes, served warm \$8.95

TACCHINO ARROSTITO con PESTO roasted turkey, tomatoes, fontina cheese, pesto served warm . . \$7.95

PANINI MELENZANE grilled eggplant with mozzarella and tomato sauce \$7.95



Le Pizze

ALLA MARGHERITA
tomato sauce and mozzarella \$8.95

ALLA CALABRESE
white pizza with mozzarella and hot peppers . . \$9.95

ALLA MARINARA
tomato sauce, garlic, and oregano (no cheese) . . \$8.95

ALLA ROMANA
tomato sauce, mozzarella, anchovies, olives, and capers \$10.95

ALLA SALSICCIA
tomato sauce, mozzarella and sausage . . \$10.95

ALLA NAPOLETANA
tomato sauce, mozzarella, and anchovies . . \$9.95

ALLA DIAVOLA
tomato sauce, mozzarella, and hot salami . \$10.95

ALLA SICILIANA
tomato sauce, mozzarella, eggplant, and parmesan cheese \$9.95

ALLA CAPPRICCIOSA
tomato sauce, mozzarella, ham, artichoke hearts, and mushrooms \$10.95

ALLA RICCARDO
tomato sauce, mozzarella and vegetables . \$10.95

Create your own combination. . . priced accordingly

All pizza served with salad (Lunch Only)



Dolci di Lucia

HOMEMADE TIRAMISU
marscarpone, cream, espresso cake \$5.95

HOMEMADE CANNOLI \$5.95

CHOCOLATE LAVA CAKE dark chocolate cake filled with melted milk chocolate, served warm . . . \$5.95

FRESH FRUIT SORBETTO \$5.95

TARTUFO \$5.95

CAFFE AMERICANO \$1.75

TEA \$1.75

ESPRESSO \$3.25

CAPPUCCINO \$3.75

SODA \$1.95

PELLIGRINO or IMPORTED MINERAL WATER
large bottle \$5.00

DOLCE di GIORNO dessert of the day \$6.95

Dinner

Gli Antipasti

FOCACCIA thinly baked durham wheat with extra virgin olive oil and imported herbs . . . \$5.95

MOZZARELLA e PEPPERONI
homemade mozzarella with roasted peppers . . \$9.95

PORTOBELLI ai FERRI grilled portobello mushrooms sauteed in garlic and oil \$8.95

VONGOLE ARREGANATE
baked little neck clams arreganate style . . . \$9.95

VONGOLE CASINO
baked little neck clams casino style \$9.95

CLAMS POSSILLIPPO little neck clams
in a white wine tomato broth \$10.95

GAMBERI all'AGLIO OLIO e PREZZEMOLO
shrimp sauteed in garlic and parsley \$9.95

GAMBERI al' LIMONE breaded rock shrimp sauteed in white wine, lemon and garlic . . \$10.95

ZUPPA di COZZE sauteed New Zealand mussels \$10.95

FRIED CALAMARI squid battered and fried, served with hot or sweet marinara sauce . . . \$9.95

CAJUN SHRIMP and CALAMARI (for two)
served over bed of arugula with chopped fresh tomato in balsamic vinaigrette \$15.95

ESCAROLE e FAGGIOLI (for two)
sauteed escarole with hot and sweet sausage and cannellini beans \$15.95

Le Minestre

MINISTRONE della CASA Italian veg. soup . \$5.95

PASTA FAGGIOLI
cannellini beans with tubetini pasta \$5.95

Pide Orders

BROCCOLI RABE, ESCAROLE OR SPINACH
sauteed in garlic and extra virgin olive oil . . priced accord.

L' Insalate

CAESAR SALAD \$7.95

BRICK OVEN ANTIPASTO FOR TWO
artichoke hearts, roasted peppers, olives, provolone and mozzarella cheeses . \$12.95

ORGANICO baby greens topped with asparagus, sliced apple, walnuts, goat cheese and raspberry vinaigrette dressing . . \$9.95

TRICOLORE arrugula, radicchio, and endive . . \$8.95

SPINACH SALAD baby spinach with toasted prosciutto, gorgonzola, red onion, sun-dried tomato in red wine vinaigrette . . \$9.95

INSALATA MISTA della CASA
house salad with slivers of parmesan \$7.95

Add chicken or shrimp to above salads
CHICKEN . . . \$4.50 **SHRIMP** \$5.50

Le Paste

SPAGHETTINI al POMODORO e BASILICO
thin spaghetti with tomato basil \$10.95

PENNE alla VODKA penne with vodka, peas, prosciutto, cream, and tomato sauce \$13.95

RAVIOLI TOSCANA
mix of pecorino romano, reggiano parmigiano, asiago, mozzarella and whole milk ricotta in egg pasta with tomato basil sauce \$14.95

RAVIOLI ARAGOSTA homemade lobster ravioli in crabmeat lobster reduction topped with green peas and chopped fresh tomato . . . \$17.95

RIGATONI con SALSICCIA rigatoni with ground sausage in light pink tomato sauce \$14.95

RIGATONI SICILIANO diced eggplant, mozzarella in tomato and basil sauce . . . \$15.95

PAPPADELLE con GAMBERI e CARCIOFINI
homemade wide fettuccine with shrimp and artichoke hearts \$16.95

FUSILLI alla PRIMAVERA
fusilli with fresh garden vegetables \$14.95

FETTUCCINI ALFREDO \$14.95

FARFALLE TACCHINO bowtie pasta with broccoli rabe, turkey sausage, pine nuts in garlic and extra virgin olive oil \$15.95

PENNE alla ROBERTO penne w/arrugula, sundried tomatoes, fresh tomatoes w/garlic & extra virgin olive oil \$14.95

PENNE alla CINQUE CINQUE
penne with fresh tomato, radicchio & shrimp \$16.95

FETTUCCINI PORCINI fresh fettuccini sauteed with rock shrimp and wild mushrooms in truffle oil cream sauce . . . \$15.95

FETTUCCINI con PORTOBELLI
fettuccini noodles with portobello mushrooms, garlic and imported olive oil . \$14.95

LINGUINI with RED or WHITE CLAM SAUCE . . \$16.95

PASTA DEL GIORNO pasta of the day . . . priced accord.
please be patient, all sauces are prepared to order

I secondi

All meat and fish entrees served with choice of vegetable of the day or penne with tomato and basil

POLLO Francese, Parmigiana, Piccata, Marsala, or Balsamico \$16.95

POLLO del GIORNO chicken of the day . priced accord.

PORK BRACCIOLE rolled pork with pecorino, parmigiano, garlic and Italian spices served with choice of pasta or vegetable \$18.95

VITELLO Parmigiana, Piccata, Francese or Marsala . . \$20.95

CARNE del GIORNO meat of the day . . . priced accord.

SALMON BRICK OVEN grilled with rosemary, sage, garlic, white wine, lemon, fresh herbs . . \$20.95

TILAPIA OREGANATA
breadcrumbs, garlic, white wine \$19.95

PESCE del GIORNO fish of the day . . . priced accord.



Puleo's
BRICK
OVEN

Trattoria Italiana



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LUNCH SERVED - MON. - FRI. 11:30 - 3:00 PM

DINNER SERVED - MON. - SAT. 5:00 - 10:00 PM

SUN. 5:00 - 8:00 PM