

LA CAMBUSA RISTORANTE
CATERING

- * Prices are for standard size half trays, unless stated otherwise
(half tray typically feeds between 6 to 10 people depending on item)*
- * Prices are subject to change without notice*
- * Availability of certain items may be limited*

COLD APPETIZERS 16" round platters

FRESH MOZZARELLA, TOMATO, ROASTED PEPPERS 50

PROSCIUTTO DI PARMA, GRILLED EGGPLANT, FRESH MOZZARELLA 60

BURRATA, GRILLED ZUCCHINI, ROASTED PEPPERS 55

TOMATO, RED ONION, FETA, & OLIVES 50

CHARCUTERIE PLATTER (cured meats, various cheeses, mixed olives) 65

ANTIPASTO PLATTER (a variety of meats, cheeses, and marinated vegetables) 65

SEAFOOD SALAD (calamari, shrimp, scallops, scungili, octopus, celery, bell pepper, olive oil, lemon) 70

SMOKED FISH (smoked salmon, whitefish, and trout with mustard dip) 85

SHRIMP COCKTAIL *MP*

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HOT APPETIZERS

CLAMS OREGANATO 40

GARLIC SHRIMP 45

SHRIMP VESUVIANA (shrimp, escarole, and beans sauteed with oil, garlic, and pancetta) 45

GRILLED OCTOPUS 65

FRIED CALAMARI 55

CALAMARI PICANTE (calamari sauteed with cherry peppers and potatoes) 50

EGGPLANT ROLLATINI 35

STUFFED MUSHROOM (vegetable stuffing) 35

STUFFED MUSHROOM (crabmeat stuffing) 55

RICE BALLS 30

POTATO CROQUETTES 30

PEI MUSSELS (in red or white sauce) 40

LOBSTER AND SHRIMP RISOTTO CROQUETTES 50

POLENTA PIEMONESE (grilled polenta, mushrooms, crumbled sausage, light tomato sauce) 35

MISTO FRADIAVOLO (calamari, scungili, shrimp, fradiavolo sauce) 60

LITTLE NECK CLAMS (in red or white sauce) 40

POTATO & LONG HOTS 30

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PASTA

PENNE VODKA 40

FUSILLI with BROCCOLI RABE & SAUSAGE 50

RIGATONI BOLOGNESE 50

ORECCHIETTE POSITANO (light tomato sauce, eggplant, zucchini, cherry tomatoes) 45

RIGATONI AMATRICIANA (light tomato sauce, pancetta, onions) 45

PENNE ARRABIATTA (spicy tomato sauce, crumbled sausage, porcini mushrooms) 45

VEAL AGNOLOTTI (half-moon pasta stuffed with veal, light tomato sauce) 50

SEAFOOD AGNOLOTTI (half-moon pasta stuffed with shrimp & crabmeat, light cream sauce) 70

HOMEMADE LASAGNA 55

HOMEMADE GNOCCHI (crispy pancetta, zucchini, saffron) 55

LOBSTER RAVIOLI 30 dozen

BOWTIES MEDITERRANEO (bowties with shrimp, crabmeat, and peas, lobster base cream sauce) 55

SPINACH & GOAT CHEESE RAVIOLI 45

PENNETTE ZUCCHINI (thin penne, zucchini, pancetta, white onions, olive oil) 45

BOWTIES with BROCCOLI & SUNDRIED TOMATO (olive oil & garlic) 40

PACCHERI INCANTO (large tube shaped pasta with mixed seafood, light tomato sauce) 60

RISOTTO PESCATORE (arborio rice with calamari, shrimp, scallops, clams, mussels) 65

RISOTTO PIEMONTESE (arborio rice with crumbled sausage, porcini mushrooms, crushed tomato) 55

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CHICKEN

LIMONE (lemon wine sauce, capers, artichoke, sun-dried tomato) 55

MARSALA (marsala wine, mushrooms) 55

FRANCESE (coated with egg batter, sauteed lemon wine sauce) 55

CAPRESE (breaded cutlets topped with arugola, chopped tomato, fresh mozzarella) 60

PARMIGIANA (breaded cutlets, fresh tomato sauce, melted mozzarella) 55

SALTIMBOCCA (topped with prosciutto, sauteed in white wine and sage sauce) 60

SCARPARELLO (available on or off the bone, with sausage, hot peppers, sweet peppers, mushrooms) 55

SORRENTINO (topped with zucchini and fresh mozzarella, light tomato sauce) 55

ROLLATINI (stuffed with ricotta, spinach & goat cheese, in a brandy cream sauce with mushrooms) 9/piece

VEAL

PICCATA (lemon wine sauce with capers) 75

MARSALA (marsala wine, mushrooms) 75

FRANCESE (coated with egg batter, sauteed lemon wine sauce) 75

CAPRESE (breaded cutlets topped with arugola, chopped tomato, fresh mozzarella) 80

ZINGARELLA (light tomato sauce, capers, mushrooms, sweet peppers) 75

SALTIMBOCCA (topped with prosciutto, sauteed in white wine and sage sauce) 75

SORRENTINO (topped with zucchini and fresh mozzarella, light tomato sauce) 75

PORCINI (topped with zucchini and fresh mozzarella, light tomato sauce) 75

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PORK & BEEF

PORK TENDERLOIN MILANESE (pounded thin, breaded, pan fried) *65*

PORK TENDERLOIN PORCINI (sherry wine, porcini mushrooms, sun-dried tomatoes) *65*

PORK BRACCIOLA (thin sliced pork rolled up, stuffed and cooked in ragu) *55*

SAUSAGE, PEPPERS & ONIONS *50*

SAUSAGE (in ragu) *40*

MEATBALLS (in ragu) *40*

BEEF BRACCIOLA (thin sliced beef rolled up, stuffed and cooked in ragu) *65*

FILET MIGNON CIAMBOTTA (sauteed with mushrooms, onions, potatoes, peppers) *MKT*

FILET MIGNON IN PORT WINE (with figs and gorgonzola) *MKT*

BEEF BRISKET *80*

NONNA'S SUNDAY DINNER (meatballs, sausage, bracciola, ribs, in our traditional 'sunday sauce') *60*

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SEAFOOD

SHRIMP FRANCESE 110

BROILED SHRIMP SCAMPI 110

ZUPPA DI PESCE (mixed seafood in light marinara sauce) 75

STUFFED FILET OF SOLE (stuffed with spinach & crabmeat, broiled in scampi sauce) 9/piece

STUFFED SALMON (stuffed with spinach & crabmeat, broiled in scampi sauce) 12/piece

BRANZINO 85

ORATO 85

ICELANDIC COD 85

SALMON *MKT*

ALASKAN HALIBUT *MKT*

FLORIDA GROUPER *MKT*

RED SNAPPER *MKT*

MONKFISH *MKT*

SWORDFISH *MKT*

MAHI-MAHI *MKT*

STRIPED BASS *MKT*

BLACK SEA BASS *MKT*

SUGGESTED FISH PREPARATIONS

MARECHIARO - light tomato sauce with touch of clam juice, with manila clams

FRADIAVOLO - spicy tomato and brandy sauce

LIVORNESE - light tomato sauce, black olives, capers, white onions

PICCATA - white wine, lemon, garlic, capers

FRANCESE - egg battered, white wine, lemon, garlic, butter

PROVINCIALE - white wine, lemon, capers, cherry tomatoes, scallions

SHIITAKE - white wine, lemon, garlic, shiitake mushrooms

SCAMPI - broiled with white wine, lemon, butter, garlic

OREGANATO - topped with breadcrumbs and oregano, broiled in scampi sauce

AQUA PAZZA - steamed in clam juice with cherry tomatoes, clams, potatoes

CALABRESE - white wine, lemon, garlic, green olives, capers, anchovies

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VEGETABLES

BROCCOLI RABE 45

SPINACH 30

ESCAROLE 30

EGGPLANT PARMIGIANA 45

ZUCCHINI PARMIGIANA 45

SAUTEED MIXED MUSHROOMS 40

EGGPLANT NAPOLITANO (chopped italian eggplant sauteed with fresh tomato sauce and capers) 35

SAUTEED MIXED VEGGIES (mixed seasonal veggies) 30

GRILLED VEGETABLE PLATTER (mixed seasonal veggies) 35

STRING BEANS MARINARA 35

393 Franklin Ave Wyckoff NJ 07481

201.485.8703

www.cambusanj.com