

❖ CUISINE WITH ITALIAN FLAIR ❖

CLASSIC TRADITIONAL FAMILY STYLE TO CONTEMPORARY REGIONAL DISHES

SOUP • Pasta Fagioli • pasta & white bean soup with fresh garlic & tomato, rich & hearty

APPETIZERS & STARTERS •

Risotto Cakes with Capanata or Polenta Squares with Tomato Tapenade & Fresh Basil
Eggplant Rollitini with or without prosciutto, chilled or hot

Tapenade Assortment

Stuffed Mushrooms with sweet or hot fennel sausage

Artichoke Bottoms stuffed with Italian breadcrumbs, parmesan cheese & Italian parsley

Clams Oreganata

Assorted Roasted Peppers or Fresh Tomatoes, mozzarella, Basil, EVO Balsamic Drizzle

Our Fresh Yeast, Semolina & EVO thin crusted Pizza with Italian Toppings

(fresh tomato sauce, roasted garlic, caramelized onions, chevre, mozzarella,
fresh basil, olives, sundried tomatoes, sausage, mushrooms etc.)

Salads (Arugula, Artisan, Fennel) • Roasted Vegetables • Assorted Cheeses & Breads

PASTAS •

Ravioli • four cheese, wild mushroom, crab or lobster, goat cheese & roasted pepper,
spinach & gorgonzola,

Penne, Shells, Gnocchi, Fettuccine, Rigatoni & Angelhair

Manicotti, Stuffed Shells, Baked Ziti, Lasagna (traditional or vegetarian)

SAUCES • Puttanesca (robust southern Italian tomato sauce)

• Primavera (springtime pasta with vegetables)

• Bolognese (hearty vegetable & meat sauce)

• Clam (white or red) • Basil Cream • Alfredo

• Creamed roasted Mushrooms & Sausage

• Vodka (cream, tomatoes, garlic & onions)

• Provencale (plum tomato, EVO, red onion & basil)

• Gorgonzola, fresh spinach, parmesan, cream & toasted walnuts

ENTREES • Chicken or Veal • Francaise, Marsala, Cacciatore or Parmesan

Pork Roast stuffed with prosciutto, fontina, spinach, tomatoes, onion & garlic

Pinot Grigio Wine Sauce with cream, lemon & capers

Meatballs, Sausage & Peppers

Fruits of the Sea Italiano

Baked Polenta with spinach cream, sundried tomato, toasted walnut & parmesan

SIDES • Risotto, Polenta & Frittata • Let's be Creative!

Braised Fennel, Radiccio & Belgian Endive w/Balsamic Reduction

White Beans w/ Roasted Garlic, EVO & Sauted Onion w/ fresh Parsley

DESSERTS • Canoli, Tiramisu, Italian Rum Renaissance Torte, Biscotti, Amaretto or
Chocolate Hazelnut Cheesecake & Fine CoffeeS

Chef/Owner Norman Todd CIA Graduate Pastry Chef/Food Stylist/Owner Carol Todd

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