

## APPETIZERS

	Half Tray	Full Tray
EGGPLANT ROLLATINI Stuffed with ham & ricotta topped w/tomato sauce & mozzarella cheese. Vegetarian available.	45	85
CLAMS OREGANATA Stuffed with seasoned breadcrumbs in a garlic wine sauce.	50	95
CLAMS CASINO Stuffed with bacon, onions, red & green peppers.	50	95
STUFF MUSHROOMS Stuffed w/crab-meat topped with béarnaise.	50	95
GRILLED SHRIMP Marinated in lemon, wine & herbs, grilled to perfection.	50	95
SHRIMP & CLAMS Combination of Grilled Shrimp & Clams Oreganata or Casino.	50	95
STUFFED RED PEPPERS Stuffed with broccoli rabe & sausage topped w/mozzarella.	45	85
HOT ANTIPASTO An assortment of our hot appetizers.	50	95
ANTIPASTO ORVIETO Fresh mozzarella, prosciutto & roasted red peppers with artichokes and tomatoes.	45	85
NEW ZEALAND MUSSELS MARINARA/FRA DIABLO Simmered with garlic and wine in a marinara or Fra Diablo sauce.	45	85
CHICKEN WINGS Finished either in buffalo, bbq, thai chile or teriyaki.	40	75
CHICKEN FINGERS Choice of honey dijon, bbq or cocktail sauce.	40	75

## SALADS

	Half Tray	Full Tray
A LA PIETRA SALAD Romaine, spinach, fresh mozzarella, sun-dried tomatoes & olive oil.	40	75
CAESAR SALAD Romaine tossed in the Kings authentic dressing.	35	65
GARDEN SALAD Iceberg, romaine, tomatoes, olives, cucumbers, mushrooms & carrots.	35	65
SPINACH SALAD Bacon, hard-boiled egg, olives, mushrooms & croutons.	35	65
MIXED GREEN SALAD Feta, tomatoes, candied pecans & dried cranberries. ADD CHICKEN, SHRIMP OR SALMON FOR AN ADDITIONAL COST.	35	65

## PASTA

	Half Tray	Full Tray
FUSILLI CATANIA Mushrooms & whiskey in tomato sauce w/a touch of cream.	35	65
PENNE FIRENZE Pignoli nuts, spinach, tomatoes in a light brandy cream sauce.	35	65
LINGUINI CALABRIA Shrimp, garlic, red wine vinegar & white wine with marinara sauce.	40	75
FUSILLI BUONGASTAIO Fresh tomatoes, garlic & basil tossed with penne & mozzarella.	35	65
SPAGHETTI BOLOGNESE Veal, sausage & beef in a red wine tomato sauce.	40	75
TORTELLINI ALFREDO Garlic & white wine finished in a parmesan cream sauce.	35	65
LINGUINI CARBONARA Prosciutto, pancetta finished in a garlic, white wine cream sauce.	40	75
FUSILLI VERDI Zucchini, broccoli, spinach & garlic in a white wine tomato sauce.	35	65
ANGEL HAIR PUTTANESCA Olives, capers, anchovies & garlic in a spicy marinara sauce.	35	65
SPAGHETTI & MEATBALLS Kings homemade meatballs and tomato sauce.	40	75
LINGUINI WHITE OR RED CLAM SAUCE Fresh clams, garlic, wine finished in a white sauce or a marinara sauce.	45	85

## CHICKEN

	Half Tray	Full Tray
CHICKEN MODENA Green & red peppers, capers in a white wine marinara	45	85
CHICKEN FRANCESE Dipped in egg finished in a lemon, butter wine sauce	45	85
CHICKEN GARCIA Eggplant, mushrooms, basil & garlic in a white wine cream sauce.	45	85
CHICKEN BEL AIR Grilled with rosemary, mushrooms, spinach in tomato wine sauce.	45	85
CHICKEN MARSALA Mushrooms sautéed in a marsala wine sauce.	45	85
CHICKEN PRIMAVERA Garden vegetables in a garlic wine sauce.	45	85
CHICKEN MODENESE Tomatoes, mushrooms, balsamic, worcestershire & dijon mustard.	45	85
CHICKEN FELLINI Garlic, broccoli & spinach in a light brandy cream sauce	45	85
CHICKEN PARMESAN	45	85

## VEAL

	Half Tray	Full Tray
VEAL MESSINA Veal, shrimp, sundried tomatoes in a light basil wine cream sauce.	50	95
VEAL FRANCESE Dipped in egg finished in a lemon, butter wine sauce	50	95
VEAL SORRENTINO Prosciutto, eggplant & mozzarella layered in tomato wine sauce.	50	95
VEAL TAORMINIA Breaded then topped with ham, tomato, mozzarella in a wine sauce.	50	95
VEAL SORRENTO Prosciutto, mushrooms sliced in a light vermouth cream sauce.	50	95
VEAL TRIBUNO Artichoke, pignoli nuts, mushrooms in a garlic lemon sauce.	50	95
VEAL SALTIMBOCCA Topped w/sage, prosciutto, spinach, mozzarella in a marsala sauce.	50	95
VEAL OSCAR Dipped in egg, topped with crabmeat, asparagus & béarnaise.	55	100
VEAL PARMESAN	50	95

## SEAFOOD

	Half Tray	Full Tray
SHRIMP MARINARA/FRA DIABLO Sautéed with garlic & wine in a marinara or Fra diablo sauce.	50	95
SCALLOPS ARMELLINO Broccoli, tomatoes, capers, dijon mustard in a garlic wine sauce.	50	95
SHRIMP REGGIO Mushrooms, sun-dried tomatoes, balsamic & garlic in a light brandy cream sauce.	50	95
SOLE MEAUNAIRE Dipped in egg finished in a caper, lemon, butter wine sauce.	55	100
SHRIMP & SCALLOPS LAZIO Sautéed w/garlic, mushrooms, tomatoes in wine sauce.	50	95
STUFFED FLOUNDER Stuffed with crabmeat topped with béarnaise or lemon wine sauce.	50	95
SHRIMP SCAMPI Finished in a garlic, wine sauce.	50	95
SHRIMP FRANCESE Dipped in egg finished in a lemon, butter wine sauce.	50	95
MUSSELS MARINARA/FRA DIABLO PEI mussels finished in a marinara or Fra diablo sauce.	50	95
SHRIMP PARMESAN	50	95

## BEEF

	Half Tray	Full Tray
STEAK ARRABIATTA Grilled & finished with garlic, wine in a hot cherry pepper sauce.	55	100
STEAK DANIELS Roasted red peppers, tomatoes & portabella in a Jack Daniels sauce.	55	100
STEAK PIZZAIOLA Garlic, capers & olives in a white wine marinara sauce.	55	100
STEAK ANCONA Grilled w/tomatoes, mushrooms in red wine balsamic sauce.	55	100
STEAK AMALFI Onions, portabella & garlic in a worcestershire red wine sauce.	55	100
STEAK DZUGAN Capers, mushrooms, spinach in light brandy cream sauce.	55	100

## CLASSICS

	Half Tray	Full Tray
BAKED ZITI Ziti in a ricotta tomato sauce topped with mozzarella.	35	65
SAUSAGE, PEPPER & ONIONS All three combined with garlic & wine finished in marinara.	40	75
EGGPLANT PARMESAN Eggplant layered with tomato & mozzarella.	45	85
VEAL & PEPPERS Seasoned veal, onions, mushrooms, green & red peppers finished in a light red wine tomato sauce.	45	85
BAKED RAVIOLIS Raviolis topped with tomato & mozzarella.	35	65
CHICKEN CACCIATORE Bone-in thighs, legs & breast simmered with garlic, onion, green & red peppers, fresh herbs in a white wine tomato sauce.	40	75
LASAGNA Meat or vegetable	45	85

## SIDES

	Half Tray	Full Tray
GRILLED VEGETABLES Vegetables of your choice, seasoned & marinated.	30	55
ROASTED POTATOES Red potatoes done with fresh garlic & rosemary.	25	45
MASHED POTATOES	25	45
RICE	25	45

## WRAPS

1. GRILLED EGGPLANT, ROASTED RED PEPPERS, FRESH MOZZARELLA, LETTUCE & TOMATO 75
2. HAM, SALAMI, PROVOLONE, LETTUCE, TOMATO, OIL & VINEGAR. 70
3. GRILLED CHICKEN, MONTEREY JACK, LETTUCE, TOMATO & LIME CILANTRO DRESSING. 80
4. GRILLED PORTABELLA, ROASTED RED PEPPERS, FRESH MOZZARELLA & BALSAMIC VINAIGRETTE. 75
5. ROAST BEEF, BACON, LETTUCE, TOMATO & RUSSIAN DRESSING. 80
6. PROSCIUTTO, ROASTED RED PEPPERS, FRESH MOZZARELLA, LETTUCE, TOMATO AND OIL & VINEGAR. 80

## SUBS

	3 Ft.	6 Ft.
ITALIAN Ham, salami, capicola & provolone	80	150
ROAST BEEF	90	170
TURKEY	85	160
TUNA	85	160
ALL SUBS ARE DRESSED WITH LETTUCE, TOMATO, ONION, OIL & VINEGAR.		



Our philosophy is simple, we want to work with you to ensure that your special event is exactly as you want it to be.

Our menu is designed to accommodate any occasion and if there is something that you do not see on our menu, just ask, because the King can do almost anything in the culinary arena including desserts

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30% Deposit required on all orders  
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