

pizzettas

MARGARITA

fresh mozzarella, plum tomato
sauce, basil, olive oil 11

SUMMER VEGETABLE PIE

zucchini, squash, eggplant, fresh
mozzarella, basil pesto 14

THE FIG PIZZETTA

caramelized fennel, ricotta,
chili peppers 15

SMOKED SALMON PIZZETTA

zucchini, red onion,
creme fraiche 15

SCAMPI PIE

clams, shrimp, garlic,
lemon-parsley sauce 16

appetizers

CRISPY CALAMARI

chicory, grape tomatoes,
pickled vegetables, warm
lemon-caper vinaigrette 12

SMOKED SALMON RILLETES

citrus gelee, toast points 14

LUMP CRAB SALAD

avocado, tomatillos, tortilla crisps,
lemon-chili aioli 16

CANNELLINI BEAN HUMMUS PLATE

grilled flatbread, vegetables,
olive tapenade 12

FRUIT PLATE

seasonal fresh fruit and berries 11

sides

FRENCH FRIES 4

TRUFFLE FRIES 7

STIR FRY BOK CHOY 7

JOHNNY CAKES 7

SAFFRON BASMATI RICE 7

byob • split plate fee: 5
18% gratuity on all parties of 6+

sandwiches & BURGERS

THE VEGAN

grilled portobello, roasted tomato,
avocado, pickled vegetables, white bean
hummus, seven grain bun 12

THE JOEY

crispy chicken cutlet, provolone,
baby arugula, tomato, pesto aioli,
balsamic, italian bread 12

GRANDPA'S

sopressata, roasted peppers, fresh
mozzarella, balsamic, italian bread 12

THE CHICKEN SALAD PITA WRAP

macintosh apples, walnuts, dried
cranberries, cheddar, baby greens 11

POLYNESIAN CHICKEN BURGER

pineapple, pepper jack cheese,
baby greens 14

ORGANIC SCOTTISH SALMON BURGER

grilled scallion and tomato, bibb lettuce,
lemon tartar sauce, sesame brioche 15

CLASSIC ANGUS BURGER

tomato marmalade, onion relish, boursin
cheese, horseradish aioli, brioche bun 14

du' SOUP du' jour

small 4.5 large 6

coffee

FRENCH PRESS

HOUSE • SINGLE 3 DOUBLE 7

SPECIAL • SINGLE 3.5 DOUBLE 8

CAPPUCCINO 3.5 • LATTE 4

ESPRESSO 2.5 DOUBLE ESPRESSO 4

HOT CHOCOLATE 3

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salads

WATERMELON JICAMA SALAD

orange segments, red onion,
sunflower seeds, feta, garden
herb vinaigrette 12

THE WEDGE

iceberg lettuce, bacon, aged
cabot cheddar, roasted tomatoes,
whole wheat croutons, pt Reyes
blue cheese dressing 11

CHOP-CHOP SALAD

cucumber, tomato, avocado, hearts
of palm, pickled carrot, whole wheat
croutons, peppercorn dressing 12

ARUGULA SALAD

melon, prosciutto, grilled
red onion, shaved pecorino,
lemon-basil vinaigrette 12

entrees

BUCATINI ALL'AMATRICIANA

pancetta, onion,
plum tomato ragout 18

LINGUINE VONGOLE

little neck clams, shrimp,
white clam sauce 22

FIVE SPICE BRAISED SHORT RIB

sweet potato puree, bok choy,
tamarind reduction 28

SNOEP WINKEL FARMS FRIED CHICKEN

roasted corn and jalapeno johnny
cakes, swiss chard, pineapple bbq 24

PAN SEARED SNOEP WINKEL FARMS CHICKEN BREAST

saffron basmati rice,
squash almondine, caramelized
peach ginger sauce 26

SEARED SEA SCALLOPS

sweet corn-truffle chowder,
puff pastry, sorrel 28

POPPY N' CORNMEAL CRUSTED WILD SALMON

warm baby spinach, yellow
beet, roasted tomato salad,
lemon-caper vinaigrette 28