



13 White Street  
Red Bank, New Jersey, NJ 07701  
732.345.7070  
[www.dishredbank.com](http://www.dishredbank.com)

Executive Chef: Anthony Ferrando  
Sous Chef: Tom Pizzonia



## Package 1 \$33

Includes House Baked Focaccia Bread, Marinated Olives, Soda,  
Coffee and Tea

1. Choice of Soup or House Salad

2. Choice of Entrée

Pasta

Tilapia

Salmon

Chicken

3. Sorbet or Gelato

\*Please refer to the Menu Key for DISH descriptions



## Package 2 \$44

Includes Fresh Baked Foccacia Bread, Marinated Olives, Soda,  
Coffee and Tea

1. Cold Antipasto
2. Choice of Salad
3. Pasta Course
4. Choice of Entrée
  - Tilapia
  - Salmon
  - Chicken
  - Hanger Steak
5. Tiramisu

\*Please refer to the Menu Key for DISH descriptions



## Package 3 \$55

Includes Fresh Baked Foccacia Bread, Marinated Olives, Soda,  
Coffee and Tea

1. Cold Antipasto
2. Choice of Appetizer  
(Family Style or Plated Individual)
3. Choice of Salad
4. Pasta Course
5. Choice of Entree
  - Tilapia
  - Salmon
  - Chicken
  - Hanger Steak
6. Sorbet (digestif)
7. Crème' Brulee or Bread Pudding

\*Please refer to the Menu Key for DISH descriptions

## MENU KEY

### **Cold Antipasto**

Portabella, Roasted Eggplant, Prosciutto, Soppressata, Fresh Mozzarella, Tomato, Arugula, Roasted Peppers, Artichoke Hearts, Grilled Asparagus, Montazio, Toasted Garlic, Basil

### FAMILY STYLE APPETIZERS

#### **Fried Calamari**

Spicy Filetto di Pomodoro, Mixed Herbs

#### **Crispy Spinach**

Deep-Fried in Canola Oil and Sprinkled with Sea Salt

#### **Sweet Potato Spring Roll**

Crisp Phyllo Shell, Puree of Sweet Potato, Sweet and Spicy Plum Sauce

#### **PEI Mussels and Little Neck Clams**

White Wine, Toasted Garlic, Shallots, Oven-Roasted Cherry Tomatoes

**Zuppa:** Toasted Garlic, White Wine, Filetto di Pomodoro

**Marnier:** Celery, Onions, Butter, White Wine, Garlic and Pernod

### INDIVIDUAL PLATED APPETIZERS

#### **Crab Cakes**

Pan-Seared, Whole Jumbo Lump Crab Meat, Pineapple Salsa (in season), Roasted Red Pepper Aioli

#### **Porcini Risotto**

Fresh Porcini, Toasted Garlic, White Wine, Touch of Cream, Mushroom Broth, Fresh Herbs

#### **Shrimp Scampi**

Fire-Roasted Shrimp, Lemon Garlic Buerre Blanc

#### **Grilled Vegetable Terrine**

Roasted Red Peppers, Eggplant, Zucchini, Goat Cheese, Sherry Vinaigrette

#### **Sausage and Escarole**

Sweet Italian Sausage, Escarole, Cannelloni Beans, Toasted Garlic, Extra Virgin Olive Oil

## SOUP

### **Pasta Fagioli**

\*Seasonal Soups available

## SALADS

### **House Salad**

Wild Field Greens, Sherry Vinaigrette

### **Caesar**

Oven-Roasted Tomatoes, Pine Nuts, Shaved Parmigiano-Reggiano,  
Garlic Croutons

### **Panzanella Toscana** (Supp \$2)

Dried Herb-Focaccia, Ripe Tomatoes, Red Onion, Basil,  
Red Wine Vinegar, Extra Virgin Olive Oil

### **Burrata** (Supp \$6)

Imported Italian Cheese, Toasted Garlic Crostini, Wild Greens,  
Extra Virgin Olive Oil, Sea Salt

## PASTA

### **Penne Vodka**

Toasted Garlic, Fresh Tomatoes, Basil, Vodka, Touch Of Cream

### **Garganelli**

House-Made Pasta, Pulled Free-Range Chicken, Artichoke Hearts, Oven-Roasted  
Cherry Tomatoes, Baby Spinach, Toasted Garlic, White Wine

### **Strossopreti**

House-Made Pasta, Roasted Shrimp, White Wine, Toasted Pistachios,  
Baby Arugula, Fresh Tomatoes

## **TILAPIA**

Pan-Roasted, Root Mashed Potatoes, Season Vegetables,  
Shrimp, Roasted Garlic Buerre Blanc

### **Piccata**

Artichoke Hearts, Capers, White Wine, Lemon-Butter,  
Root Mashed Potatoes

## **SALMON**

### **Provencal**

Pan-Roasted, Olives, Diced Tomatoes, Capers, Extra Virgin Olive Oil,  
Fried Red Lentils

### **BBQ**

Pan-Seared, Toasted Fregola, Ginger Barbeque Glaze

## **CHICKEN**

### **Lemon Garlic**

Oven-Roasted Frenched Free-Range Chicken Breast, Lemon and Toasted Garlic  
Broth, Root Mashed Potatoes, Seasonal Vegetables, Fizzled Red Onion

### **Milanese**

Panko-Crusted Cutlet, Warm Roasted Red Bliss Potato Salad, Baby Arugula,  
Fresh Tomatoes, Red Onion, Red Wine Vinaigrette

### **Cranberry Tomato**

Oven-Roasted Frenched Free-Range Chicken Breast, Fire-Roasted Tomatoes,  
Whole Cranberry Beans, Root Mashed Potatoes

## **HANGER STEAK**

Ginger Barbeque Glaze, Root Mashed Potatoes,  
Seasonal Vegetables

Gorgonzola Crust, Herbed Frites

## **SUPPLEMENTAL ENTREES**

Available at an additional charge, priced per order

### **Ravioli** (Supp \$4)

Shrimp and Roasted Tomato, Light Tomato Cream Sauce, Basil

### **Tuscan Seafood Stew** (Supp \$6)

PEI Mussels, Little Neck Clams, Shrimp, Calamari, Red Snapper, Pesto, Tomato-Fennel Broth

### **Pork Chop** (Supp \$6)

Pan-Roasted, Double Cut, Sour Cherry Glaze  
Root Mashed Potatoes, Seasonal Vegetables

### **Rack of Lamb** (Supp Market Price)

Pistachio Crust, Herb Roasted Potatoes, Seasonal Vegetables,  
Rosemary Au Jus, Fried Spinach

### **N.Y. Strip Steak** (Supp Market Price)

Grilled, 14 oz, Herbed Frites, Seasonal Vegetables

### **Au Poivre** (Market + \$2)

Cracked Peppercorn Crust, Brandy Cream

### **Horse Radish Crust** (Market + \$4)

### **Whole Jumbo Maryland Lump Crab Crust** (Market + \$6)

### **Veal Chop** (Supp Market Price)

Porcini Mushrooms, Herb Roasted Potatoes, Seasonal Vegetables,  
Port Wine Glaze

\*Menu Items Subject to Seasonal Availability

## **BOX LUNCHES**

### **Grilled Chicken Caesar Wrap**

Crisp Romaine, Oven-Dried Tomatoes, Herb Tortilla Wrap  
1/2 Tray \$35    Full Tray \$65

### **Red Roast**

Dijon Mustard Crust Roast Beef, Thinly Sliced, Fizzled Red Onion,  
Mustard Seed Mayo  
1/2 Tray \$45    Full Tray \$85

### **Day After Thanksgiving**

Oven-Roasted Turkey, Herbed Focaccia Stuffing,  
Whole Cranberry Sauce, Ciabatta  
1/2 Tray \$35    Full Tray \$65

### **Herbivore**

Grilled Eggplant, Portabella Mushrooms, Roasted Red Peppers,  
Grilled Red Onion, Pesto Aioli, House-Baked Focaccia  
1/2 Tray \$35    Full Tray \$65

### **Funky Fried Fish**

Panko-Fried Catfish, Fizzled Red Onion,  
Uncle Red's Southern Sauce (Black Pepper Aioli)  
1/2 Tray \$37    Full Tray \$72

### **Mixed Bag**

A sampling of each of our five sandwiches  
1/2 Tray \$38    Full Tray \$75

\* 1/2 Tray Minimum on ALL Box Lunch orders.

## OFF PREMISE MENU

\$100 Delivery Set-Up Fee, Includes Tray Pans, Chaffing Dishes,  
Sternos and Serving Utensils

\*Banquet Servers Available at additional cost

### APPETIZERS

#### **Cold Antipasto**

1/2 Tray \$65

#### **Sausage and Escarole**

1/2 Tray \$25 Full Tray \$45

#### **Sweet Potato Spring Roll**

1/2 Tray \$30 Full Tray \$55

#### **PEI Mussels/Little Neck Clams**

1/2 Tray \$45 Full Tray \$85

#### **Jumbo Lump Crab Cakes**

1/2 Tray \$65 Full Tray \$120

#### **Shrimp Scampi**

1/2 Tray \$55 Full Tray \$100

### SALADS

#### **House**

1/2 Tray \$15 Full Tray \$25

#### **Caesar**

1/2 Tray \$24 Full Tray \$45

### PASTA

#### **Penne Vodka**

1/2 Tray \$30 Full Tray \$55

\*With chicken add \$10

#### **Garganelli**

1/2 Tray \$35 Full Tray \$60

#### **Strosso Preti**

1/2 Tray \$35 Full Tray \$60

#### **Ravioli**

1/2 Tray \$40 Full Tray \$75

#### **Linguini with Clams**

(white or red sauce)

1/2 Tray \$45 Full Tray \$85

#### **Shrimp and Penne Arrabiata**

1/2 Tray \$50 Full Tray \$95

## FISH

### **Tilapia**

1/2 Tray \$50    Full Tray \$95

### **Salmon**

1/2 Tray \$55    Full Tray \$105

### **Tuscan Seafood Stew**

1/2 Tray \$45    Full Tray \$75

## CHICKEN

### **Lemon Garlic**

1/2 Tray \$55    Full Tray \$100

### **Tomato Cranberry**

1/2 Tray \$55    Full Tray \$100

### **Marsala**

Boneless Chicken Breasts, Wild Mushrooms, Marsala Wine

1/2 Tray \$45    Full Tray \$80

### **Francese**

Egg-Battered Boneless Chicken Breasts, White Wine, Lemon Butter Sauce

1/2 Tray \$45    Full Tray \$80

## MEATS

### **Hanger Steak**

1/2 Tray \$55    Full Tray \$100

### **NY Strip Steak**

Jumbo Lump, Horseradish, Au Poivre  
Market Price

## SIDES

### **Vegetable Pasta Salad**

Quart \$12

### **Coleslaw**

Quart \$8

### **Fresh Baked Herb Foccacia**

1/2 Sheet \$6    Full Sheet \$12

### **Marinated Olives**

Pint \$10    Quart \$20

### **Root Vegetable Mashed Potatoes**

Parsnips, Celery Root, Potato  
Quart \$10

### **Herb-Roasted Red Bliss Potatoes**

Quart \$10

### **Warm Red Bliss Potato Salad**

Quart \$12

## DESSERT

### **Bread Pudding**

Croissant Crust, White and Dark Chocolate Center  
\$25

### **N.Y. Style Orange Cheese Cake**

\$26

### **Apple Berry Crumble**

Seasonal Fruits and Berries, Honey Oat Crumb  
\$26

### **Chocolate Cream Pie**

Dark Chocolate Pudding, Graham Cracker Crust,  
Fresh Whipped Cream  
\$18

### **House Baked Biscotti**

Vanilla Almond or Chocolate Pistachio  
\$12 per pound

Please inquire about our GRILL PARTY options,  
including Kobe Beef Burgers, Hot Dogs, Steaks and Pork Loins