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RESTAURANT • PASTA • PARTIES

## MENU CONTENTS

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California Wine List  
Pasta Night / 3 Course Sause Menu  
Lunch Menu

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[www.GaetanosNJ.com](http://www.GaetanosNJ.com)

# GAETANO'S

RESTAURANT • PASTA • PARTIES

## Appetizers

Italian Egg Rolls Filled with sweet sausage, risotto, broccoli rabe, mozzarella and sun-dried tomato, served with marinara	12	* Eggplant Rollantini Stuffed with ricotta, prosciutto and Parmesan, topped with marinara and melted mozzarella	11
Crab-Filled Ravioli Crabmeat, lemon zest and capers in this delicate ravioli filling, tossed with a creamy white wine, cheese and herb sauce	12	* Calamari Calabrese Fried calamari tossed with cherry peppers, garlic, diced plum tomatoes and green onion in a lemon, butter and white wine sauce	15
Fresh Mozzarella Caprese Sliced vine ripe tomatoes, roasted peppers, basil & extra virgin olive oil	12	Grilled Octopus Served with sautéed fingerling potatoes, red onion, cherry peppers and baby spinach, drizzled with roasted pepper coulis and balsamic reduction	15
* Fried Calamari Served with sweet or spicy marinara	14	Zucchini Chips Fresh sliced zucchini lightly panko breaded and pan seared in olive oil, served with a side of homemade tzatziki dressing	12
Mussels Red or white, sweet or spicy	13		

## Soups

Lobster Bisque With shrimp garnish	9
Zuppa di Scarola Escarole, garlic, cannellini beans, parmesan cheese and chicken broth	9

## Salads

Chopped Salad Romaine, mixed field greens, soppressata, plum tomatoes, red onion and shaved Parmesan, tossed in a dijon mustard-lemon vinaigrette	12
Beet Salad Served with yellow and red beets, goat cheese and five-spiced honey glazed roasted walnuts with a side of baby arugula, topped with balsamic reduction	12
Caesar Salad Garlic croutons and shaved Parmesan	10
Greek Salad Mixed field greens, plum tomatoes, Kalamata olives, cucumbers, red onions, feta cheese and balsamic vinaigrette	11
Pear & Gorgonzola Field greens and raspberry vinaigrette	11
Frutti Di Mare Calamari, shrimp, mussels, clams, lemon, green & Kalamata olives garnished with roasted red peppers over arugula with an olive oil vinaigrette	16
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Top Off Your Salad with:	
Grilled Chicken 4 • Avocado 3	
Grilled Shrimp 6 • Grilled Salmon 8	

## Fresh Ground Burger

Served on a Brioche Bun with Parmesan Fries or Seasonal Vegetable	
Gaetano's Burger 1/2 lb. fresh ground brisket chuck topped with Applewood smoked bacon and melted provolone cheese	16
Panagria Burger 1/2 lb. fresh ground brisket chuck topped with romaine, tomato, red onions, feta cheese and tzatziki sauce	16

## Brick Oven Pizza

Margherita Fresh mozzarella, plum tomatoes, olive oil, Parmesan and basil	16
Salsiccia Italian sausage, roasted red peppers, plum tomatoes and mozzarella	18
Meatball Parmesan Nonna's meatballs, plum tomato and mozzarella cheese	18
Arugula Topped with baby arugula, fresh mozzarella, plum tomatoes, ricotta salata and truffle oil	18
Cimi de Rabe Broccoli rabe, garlic, fresh mozzarella, parmesan, plum tomatoes and olive oil	18
Spinach & Ricotta (Flatbread) Mozzarella, plum tomato and Parmesan cheese	18
Romana (Flatbread) Fresh mozzarella, plum tomato, olive oil and basil	16
10 Wallace Mushrooms, goat cheese, caramelized onions, fresh mozzarella and plum tomatoes	18
Gaetano's White Fresh mozzarella, spinach, garlic and fresh red ripe plum tomatoes	18

## Made On Premise Pasta

Tomato Shell Pasta with sautéed shrimp, broccoli rabe and sun-dried tomatoes in a garlic & oil parmesan cheese sauce	26
Cavatelli Pasta Sautéed sweet sausage, pancetta, broccoli and mushrooms in a plum tomato sauce	25
Rigatoni Capri Baked with sweet sausage, marinara, ricotta and Parmesan, topped with melted mozzarella	24
* Penne a la Vodka Pancetta, onions and tomato cream sauce Add Chicken 4 • Add Shrimp 6	19
* Rigatoni Bolognese Traditional Italian meat sauce with shaved Parmesan	21
Gnocchi With sautéed plum tomatoes, pancetta, garlic, shaved Parmesan and fresh basil	23
Whole Wheat Linguini Pasta primavera with fresh plum tomatoes, mushrooms, peas, and spinach in a roasted garlic Parmesan sauce	21
Mini Rigatoni Tossed with crispy Applewood smoked bacon, grilled chicken, onions, garlic, baby peas and ricotta salata, served with a light tomato sauce	25
* Lobster Ravioli Tomato basil cream sauce	23
	Half Portion 12

## Seafood

Shrimp Fra Diavolo Sautéed with Calabrian chili's and roasted garlic in a white wine tomato sauce, over linguini	25
Shrimp Risotto Baby spinach, fresh plum tomatoes, lemon, garlic and white wine	25
* Linguini & Clams (Red or White) Garlic and parsley	25
* Seafood Pomodoro Calamari, mussels, clams, shrimp, pancetta, Kalamata olives, onions and plum tomatoes, served over cappellini	26
Pan-Seared Salmon Over fresh baby spinach and fingerling potatoes, served with a dijon mustard cream sauce	25
Baked Tilapia Over fingerling potatoes, artichokes, roasted red peppers and spinach, served with lemon butter sauce	24

## Meat & Poultry

Grilled Prime Pork Chop Hot and sweet cherry peppers, white wine, demi-glace, whole grain mustard, capers and sliced red onions over roasted wedge potatoes	28
* Lamb Osso Buco Whole Colorado shank braised in tomato demi-glace, served over parpadella pasta	29
Braised Short Ribs Over pan seared polenta, peas, sautéed spinach and garnish with frizzled onions	28
Grilled Marinated Hanger Steak Grilled and topped with shallots, porcini mushrooms & a brandy cream sauce, served over Parmesan risotto	27
Chicken Oreganata Baked with lemon, butter and white wine topped with seasoned breadcrumbs, Parmesan, served with haricot verts & dauphinoise potatoes	24
* Veal Milanese Over arugula, red onions, sliced plum tomatoes and balsamic vinaigrette	28
Veal Sorrentino Pan seared eggplant, prosciutto and fresh mozzarella in a light tomato white wine sauce with potato dauphinoise and haricot verts	28

## Sides

Grilled Asparagus	6	Sautéed Broccoli Rabe	9
Dauphinoise Potatoes Baked sliced potatoes layered with cheese	6	Roasted Potatoes	4
Parmigiana Risotto	6	Sautéed Spinach	7
Haricot Verts	4	Two Meatballs	6

\* Represents a Gaetano's Classic Enjoyed by Many for Over 17 Years!

# CALIFORNIA WINES

## DOMENICO WINERY

### WHITE WINES

	Half Bottle	Full Bottle
<b>2016 Pinot Grigio</b> Full-flavored with upfront minerality and acid, this Pinot Grigio features flavors and aromas of pear, fresh apricot, orange peel and honey with a surprisingly soft, creamy finish.	15	26
<b>2015 Chardonnay, Lodi</b> Fermented in stainless steel, aged in neutral oak barrels. Aromas of pear & pineapple, with a hint of grapefruit, lemon curd and Bosc Pear.	16	27
<b>2015 Sauvignon Blanc, Amador County</b> Intensely fragrant, rich with aromas and flavors of pineapple, melon and ruby red grapefruit, accented with notes of bright citrus and Lemongrass. Pairs well with lighter entrees such as seafood in wine sauces or chicken.	17	28

#### White Sangria pitcher 26

Fresh, semi-sweet blend of peach, nectarine, pineapple and star fruit with a layer of honey and orange blossom.

### RED WINES

<b>2012 Super Tuscan, Lodi</b> A true style chianti wine with 95% SanGiovese and 5% Cabernet Sauvignon with flavors of cherry and a savory plum. Pairs well with all meat and red sauces.		28
<b>2011 Primitivo, Amador County</b> Full-Bodied, deep color, rich and concentrated flavors of blueberries and blackberries. A complex layer of hibiscus flower, white pepper, sweet cigar box and crème brulee with a sprinkle of cinnamon. Pair with rich and spicy dishes.		36
<b>2015 Pinot Noir, California</b> A vibrant black cherry character with nuances of vanilla and caramel on the palate. Try with cedar plank salmon, tuna, roasted chicken, or a dessert such as, crème Brulee or strawberries and cream.	19	34
<b>2010 Syrah, Amador County</b> Syrah is medium-bodied with aromas and flavors of boysenberry, raspberry and chocolate, mingling with nuances of bacon and white pepper. The palate eases into the dark fruit flavors punctuated by youthful tannins with aromas of blackberry and black licorice.	18	32
<b>2011 Miscela Cabernet Sauvignon, Napa Valley</b> Miscela, meaning blend in Italian, is otherwise known as a Meritage. Full-bodied with nice mouth feel, aromas and flavors of dried fruit, herbs, tobacco, molasses and cassis.	23	39
<b>2014 Merlot, Amador County</b> Wild and fresh blackberries, violet, black pepper with a hint of eucalyptus. Firm tannins, and a long cocoa finish compliment red sauce dishes.		34
<b>2011 Old Vine Zinfandel, Lodi</b> 91-year old vines, aromas and flavors of raspberry liqueur, blackberry jam, pairs well with any red sauce dishes.	18	34

#### Red Sangria pitcher 26

Sweet flavors of peach, plum, strawberry jam and hibiscus.

## PASTA NIGHT

Only Available Monday & Tuesday

\$20 per person

### Appetizers

(CHOICE OF ONE)

Caesar Salad - Garlic croutons, shaved parmesan

Mixed Field Greens - Vine ripe plum tomatoes, oil cured olives, shaved parmesan and balsamic vinaigrette

Eggplant Rollatini - Stuffed with ricotta, prosciutto and parmesan, topped with marinara and melted mozzarella

Cheese Ravioli - Hand made fresh on premise. Pan seared, stuffed with a blend of mozzarella, whole milk ricotta, impastata & imported pecorino romano cheeses

### Entrees

(CHOICE OF ONE)

Shrimp Arrabiata - Mini rigatoni pasta and shrimp tossed in spicy marinara and topped with shaved parmesan cheese

Cajun Chicken Campanelle - Spicy chicken, onions, red peppers, plum tomatoes and parmesan cheese in alfredo cream sauce

Baked Mostaccioli - Penne pasta tossed in our famous spicy Italian sausage bolognese sauce, topped with shredded mozzarella and parmesan cheese

Rigatoni alla Nonna - Sautéed chicken, roasted eggplant, pepper flakes and basil in a garlic plum tomato sauce

Linguini Putanesca - Sautéed anchovies, capers, garlic, plum tomatoes Kalamata olives and basil

## 3 COURSE SUNDAY SAUCE MENU

\$30

### Appetizers

(CHOICE OF ONE)

Mixed Field Greens - plum tomatoes, kalamata olives, shaved parmigiano, balsamic vinaigrette

Traditional Caesar Salad - garlic croutons, shaved parmigiano

Eggplant Rollantini - baked, stuffed with ricotta, prosciutto, parmigiano, topped with mozzarella, tomato basil sauce

Asparagus Oreganata- Baked asparagus with seasoned focaccia bread crumbs, garlic and oregano topped with melted mozzarella in a lemon butter white wine

### Entrees

(CHOICE OF ONE)

Sunday Gravy - With meatball and sausage over fettuccini

Chicken Francaise - Egg battered chicken breast sautéed in a lemon, butter and white wine sauce, served with dauphinois potatoes and haricot verts

Penne a la Vodka - pancetta, onions, tomato basil cream sauce

Chicken Scarpariello - Sautéed chicken breast, sweet sausage, garlic, mushrooms, and sliced hot cherry peppers served with a white wine balsamic demi-glace over parpadella pasta

Gnocchi - Potato and ricotta pasta with sautéed cherry tomatoes, capers, garlic, basil, and mozzarella

### Desserts

(CHOICE OF ONE)

Zabaglione with Fresh Strawberries

Homemade Tiramisu

Sweet Cannoli Ravioli

## Salads & Soups

<b>Greek Salad</b> Mixed field greens, plum tomatoes, Kalamata olives, cucumbers, red onions, feta cheese and balsamic vinaigrette	11
<b>Caesar Salad</b> Add Chicken 4 • Add Avocado 3 • Add Shrimp 6	9
<b>Frutti Di Mare</b> Calamari, shrimp, mussels, clams, lemon, caper, Kalamata olives garnished with roasted red peppers and artichokes over arugula with olive oil vinaigrette	13
<b>Beet Salad</b> Served with yellow and red beets, goat cheese and five-spiced honey glaze roasted walnuts with a side of baby arugula, topped with balsamic reduction	11
<b>Pear &amp; Gorgonzola</b> Field greens & raspberry vinaigrette	9
<b>Chopped Salad</b> Lettuce, mesclun, soppressata, tomatoes, red onion, and shaved Parmesan, tossed in a dijon mustard-lemon vinaigrette	11
<b>Lobster Bisque</b> With shrimp garnish	Cup 5 • Bowl 8
<b>Zuppa di Scarola</b> Escarole, garlic, cannellini beans and chicken broth	Cup 5 • Bowl 8

## Brick Oven Pizza

<b>Margherita</b> Fresh mozzarella, plum tomato, olive oil, Parmesan and fresh basil	11
<b>Gaetano's White</b> Fresh mozzarella, spinach, garlic and fresh red ripe plum tomatoes	13
<b>Meatball Parmesan</b> Nonna's meatballs, plum tomato and mozzarella cheese	13
<b>Arugula</b> Topped with baby arugula, fresh mozzarella, plum tomatoes, ricotta salata and truffle oil	13
<b>Cimi de Rabe</b> Broccoli rabe, garlic, fresh mozzarella, parmesan, plum tomatoes and olive oil	13
<b>Romana (Flatbread)</b> Fresh mozzarella, plum tomato, olive oil and basil	11
<b>Spinach &amp; Ricotta (Flatbread)</b> Mozzarella, plum tomato and Parmesan cheese	13
<b>10 Wallace</b> Mushrooms, goat cheese, caramelized onions, fresh mozzarella and plum tomatoes	13

## Ciabatta Sandwiches

*SERVED WITH PARMESAN FRIES OR STRING BEANS (MULTI-GRAIN BREAD AVAILABLE)*

<b>Prosciutto Di Parma &amp; Soppressata</b> Mozzarella, baby arugula, oil and balsamic reduction	14
<b>Grilled Chicken Club</b> Grilled chicken breast, Applewood bacon, mozzarella, lettuce, tomatoes and garlic aioli dressing	12
<b>Meatball Parmigiana</b> Plum tomato sauce, Parmesan and mozzarella cheese	12
<b>Blackened Hanger Steak Panini</b> With red onion, tomato, spinach and lemon-garlic aioli	14
<b>Eggplant Panini</b> With spinach, fresh mozzarella cheese, roasted peppers and balsamic vinaigrette	12

# GAETANO'S

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## Starters

<b>Italian Egg rolls</b> Filled with crumbled sweet sausage, risotto, broccoli rabe, mozzarella and sundried tomatoes, served with marinara	11
<b>Eggplant Rollantini</b> Stuffed with ricotta, prosciutto, Parmesan, topped with mozzarella and marinara	10
<b>Mussels</b> Red or white, sweet or spicy	11
<b>Fried Calamari</b> Sweet or spicy marinara	12
<b>Fresh Mozzarella Caprese</b> Sliced vine ripe tomatoes, roasted peppers, basil and olive oil	10
<b>Zucchini Chips</b> Fresh sliced zucchini lightly panko breaded and pan seared in olive oil, served with a side of homemade tzatziki dressing	11

## Burgers & Wraps

*SERVED WITH PARMESAN FRIES OR STRING BEANS  
ALL OUR BURGERS ARE 1/2 LB. FRESH GROUND CHUCK AND BRISKET,  
HAND FORMED DAILY & SERVED ON A BRIOCHE BUN*

<b>Gaetano's Burger</b> Topped with Applewood smoked bacon and melted provolone cheese	12
<b>Black &amp; Bleu Burger</b> Topped with crumbled bleu cheese, Applewood smoked bacon, caramelized onions, lettuce & tomato	12
<b>Panagria Burger</b> 1/2 lb. fresh ground brisket chuck topped with romaine, tomato, red onions, feta cheese and tzatziki sauce	12
<b>Grilled Chicken Gyro</b> Homemade tzatziki sauce, fresh cut lettuce & tomato wrapped in a pita	12
<b>Eggplant Gyro</b> Lightly breaded & pan seared with tzatziki sauce, fresh cut lettuce & tomato wrapped in a pita	12
<b>Grilled Shrimp Wrap</b> Sautéed with spinach, roasted peppers and mozzarella cheese	13
<b>Grilled Chicken Florentine Wrap</b> With red onions, spinach, provolone cheese and lemon garlic aioli	11
<b>Mixed Vegetable Wrap</b> Portobello mushroom, asparagus, roasted peppers and red onion with pesto	9

## Focaccia Sandwiches

*SERVED WITH PARMESAN FRIES OR STRING BEANS (MULTI-GRAIN BREAD AVAILABLE)*

<b>Grilled Chicken</b> Topped with portobello mushrooms, roasted peppers and melted mozzarella with a garlic lemon aioli	12
<b>B.L.T.</b> Applewood smoked bacon, romaine, beefsteak tomatoes & cayenne mayo	11
<b>Grilled Ahi Tuna</b> Lettuce, tomato and cayenne mayo	15
<b>Chicken Parmigiana</b> Plum tomato, Parmesan and mozzarella cheese	13
<b>Eggplant Parmigiana</b> Plum tomato, Parmesan and mozzarella cheese	12

## Entrées & Pasta

<b>Shrimp Fra Diavolo</b> Sautéed with Calabrian chilis and roasted garlic in a white wine tomato sauce over linguini	18
<b>Eggplant Parmigiana</b> Plum tomato sauce, Parmesan and mozzarella cheese over linguini	14
<b>Chicken Parmigiana</b> Topped with Marinara Sauce, Parmesan and mozzarella cheese over linguini	15
<b>Whole Wheat Linguini Primavera</b> Garlic and oil Parmesan cheese sauce	13
<b>Penne ala Vodka</b> Pancetta, onions and tomato basil cream sauce Add Chicken 4 • Add Shrimp 6	12
<b>Fettuccini Con Pollo</b> With grilled chicken, prosciutto di parma, peas and gorgonzola cheese in an alfredo sauce	14
<b>Rigatoni Bolognese</b> Traditional Italian meat sauce and shaved Parmesan	13

## Brunch

### Omelets

*MADE WITH THREE FRESH EGGS, TO ORDER, MULTI-GRAIN TOAST,  
HOUSE CUT COUNTRY ROASTED POTATOES*

<b>Pesto Chicken Omelet</b> Grilled chicken, roasted red peppers, fresh mozzarella cheese, basil pesto	11
<b>Veggie Omelet</b> Spinach, tomato, broccoli, mushrooms, fresh mozzarella cheese	11
<b>Florentine Omelet</b> Spinach, mushrooms, fresh mozzarella cheese	11
<b>Italian Sausage Omelet</b> Mushrooms, onions, peppers, provolone cheese	12
<b>Classic Bacon, Egg &amp; Cheese</b> Two eggs and yellow American cheese on a brioche bun	6
<b>Fresh &amp; Fruity Waffle</b> Mini Belgian style waffles topped with seasonal fresh fruit	11
<b>Chicken &amp; Waffles</b> With fresh baked mini waffles and lightly breaded and fried chicken cutlets, served with syrup	13

### On The Grain

<b>Fig Jam Grilled Cheese</b> Fig jam, brie cheese and grilled ripe red tomatoes on sliced multi-grain, house cut country roasted potatoes	11
<b>Multi-Grain Avocado Toast (When Available)</b> Fresh scrambled egg, avocado, ripe tomatoes, crushed red pepper flakes and extra virgin olive oil on grilled multi-grain	9

## PASTA NIGHT

Only Available Monday & Tuesday

\$20 per person

### Appetizers

(CHOICE OF ONE)

#### Caesar Salad

Garlic croutons, shaved parmesan

#### Mixed Field Greens

Vine ripe plum tomatoes, oil cured olives, shaved parmesan and balsamic vinaigrette

#### Eggplant Rollatini

Stuffed with ricotta, prosciutto and parmesan, topped with marinara and melted mozzarella

#### Cheese Ravioli

Homemade, stuffed with a blend of mozzarella, whole milk ricotta & imported pecorino romano cheeses

### Entrees

(CHOICE OF ONE)

#### Shrimp Arrabbiata

Mini rigatoni pasta and shrimp tossed in spicy marinara and topped with shaved parmesan cheese

#### Cajun Chicken Campanelle

Spicy chicken, onions, red peppers, plum tomatoes and parmesan cheese in alfredo cream sauce

#### Baked Mostaccioli

Penne pasta tossed in our famous spicy Italian sausage bolognese sauce, topped with shredded mozzarella and parmesan cheese

#### Rigatoni alla Nonna

Sautéed chicken, roasted eggplant, pepper flakes and basil in a garlic plum tomato sauce

#### Linguini Puttanesca

Sautéed anchovies, capers, garlic, plum tomatoes, Kalamata olives and basil

## \$10 BURGER NIGHT

Every Wednesday at Gaetano's

(BYO Fee \$6)

### Burgers

ALL BURGERS ARE SERVED ON A BRIOCHE BUN WITH FRENCH FRIES  
BEEF BURGERS ARE 1/2 LB. OF SHORT RIB, CHUCK & BRISKET  
(PLEASE, NO SUBSTITUTIONS)

#### PB Burger

Crunchy peanut butter, fig jam, bacon, monterey pepper jack cheese and romaine

#### Canadian Poutine Stuffed Burger

stuffed with monterey pepper jack cheese and cherry peppers, served with lettuce, tomato and crispy fries topped with brown gravy

#### Sriracha Bleu Cheese Burger

Crumbled bleu cheese, bacon, red onion and romaine, drizzled with sriracha sauce

#### The American Cheeseburger

American cheese, lettuce, tomato and red onion

#### Hawaiian Burger

Grilled pineapple, applewood bacon, monterey jack cheese, romaine, mayo and honey hot sauce

#### Jalapeño Cheeseburger

Jalapeño relish, romaine, american cheese, onions, dijon mustard and mayo

#### Mill Melt Burger

with grilled portabella mushrooms, onions, spinach, provolone and roasted garlic mayo

#### Ahi Tuna Steak Burger

Baby arugula, red onion and tomatoes, drizzled with our homemade ginger dressing

#### Turkey Burger

Romaine, tomatoes, avocado and garlic-lemon aioli

#### Veggie Burger

Fried potato salad, avocado, caramelized onions, grilled eggplant, romaine and tomatoes

## 3 COURSE SUNDAY SAUCE MENU

\$30 per person

### Appetizers

(CHOICE OF ONE)

#### Mixed Field Greens

plum tomatoes, kalamata olives, shaved parmigiano, balsamic vinaigrette

#### Traditional Caesar Salad

garlic croutons, shaved parmigiano

#### Eggplant Rollantini

baked, stuffed with ricotta, prosciutto, parmigiano, topped with mozzarella, tomato basil sauce

#### Asparagus Oreganata

Baked asparagus with seasoned focaccia bread crumbs, garlic and oregano topped with melted mozzarella in a lemon butter white wine

### Entrees

(CHOICE OF ONE)

#### Sunday Gravy

With meatball and sausage over fettuccini

#### Chicken Francaise

Egg battered chicken breast sautéed in a lemon, butter and white wine sauce, served with dauphinois potatoes and haricot verts

#### Penne a la Vodka

pancetta, onions, tomato basil cream sauce

#### Chicken Scarpariello

Sautéed chicken breast, sweet sausage, garlic, mushrooms and sliced hot cherry peppers served with a white wine balsamic demi-glace over parpadella pasta

#### Gnocchi

Potato and ricotta pasta with sautéed cherry tomatoes, capers, garlic, basil, and mozzarella

### Desserts

(CHOICE OF ONE)

#### Zabaglione

with Fresh Strawberries

#### Homemade Tiramisu

Sweet Cannoli Ravioli

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