



772-200-0882

<http://www.elitefooddeliveryandcatering.com>

Renato's and Josephine's

Lunch Appetizers

Blackened Sirloin Tips	\$22.00
<i>Blackened sirloin tips, fried spinach and gorgonzola with a horseradish sauce.</i>	
Crab stuffed mushrooms	\$18.00
<i>Button mushrooms with our crab meat stuffing, topped with a Moscato lemon butter.</i>	
Chicken Milanese	\$20.00
<i>Breaded and pan fried chicken. Served with arugula salad topped with cherry tomatoes, lemon and basil.</i>	
Baked French Brie	\$19.00
<i>French Brie cheese wrapped in a puffed pastry then baked. Served with fresh seasonal fruit, apricot preserves and gourmet crackers.</i>	
Josephine's Chicken Wings	\$20.00
<i>Eight chicken wings tossed in your choice of sauces: teriyaki, buffalo, sweet Thai chili, BBQ, garlic parmesan or dry rub seasoning.</i>	
Seared Crab Cake	\$21.00
<i>Homemade jumbo lump crab cake. Served with chipotle sauce.</i>	
Seawall's Point Tacos	\$27.00
<i>Chicken, Shrimp or Mahi tacos with cilantro, Pico di Gallo, lettuce and lime pilaf. Served with avocado ranch and chipotle sauce.</i>	
Sesame Crusted Ahi Tuna	\$22.00
<i>Fresh Sushi grade tuna encrusted in sesame seeds and seared rare. Served with wasabi and pickled ginger.</i>	
Eggplant Stack	\$18.00
<i>A stack of fresh eggplant, sliced tomato, Fontina cheese and fresh parmigiana.</i>	
Beer Battered Onion Rings	\$17.00
<i>Thick sliced onions fried in our homemade beer batter. Served with chipotle sauce.</i>	
Firecracker Shrimp	\$20.00
<i>Fresh shrimp, lightly breaded, deep fried. Tossed in our firecracker sauce and topped with scallions.</i>	
Quesadilla	\$18.00
<i>Flaky flour tortilla stuffed with Monterey jack and cheddar cheese, diced tomatoes and scallions. Served with a side of sour cream.</i>	
Add chicken	\$3.00
<i>add on to quesadilla</i>	
Add shrimp	\$4.00
<i>add on to quesadilla</i>	
Add guacamole	\$2.00
<i>add on to quesadilla</i>	
Zucchini fries	\$14.00
<i>Lightly battered and fried zucchini sticks. Served with Pomodoro sauce</i>	
Bistro Calamari	\$20.00
<i>Lightly fried calamari with banana peppers, red peppers and parmesan cheese. Served with a side of Pomodoro sauce.</i>	

LUNCH ENTREES

Lasagna	\$21.00
<i>Layered homemade pasta, ground beef and pomodora sauce topped with mozzarella cheese.</i>	
Tortellini Bolognese	\$21.00
<i>Cheese tortellini tossed in our homemade meat sauce with peas and topped with fresh parmigiana cheese.</i>	
Fettuccini Alfredo	\$21.00
<i>Egg fettuccini pasta tossed in a parmigiana cream sauce.</i>	
Veal Piccata	\$27.00
<i>Veal saut ed in white wine with butter, garlic, fresh lemon and capers. Served with a side of pasta.</i>	
Chicken Marsala	\$25.00
<i>Saut ed with marsala wine, butter and mushrooms. Served with a side of pasta.</i>	
Polla Ala Griglia	\$30.00
<i>Chicken marinated balsamic vinegar, topped with fresh chopped tomatoes. Served with saut ed spinach.</i>	
Chicken Parmagiana	\$24.00
<i>Topped with mozzarella cheese and tomato sauce. Served with a side of pasta.</i>	
Veal Siciliana	\$27.00
<i>Scaloppini Veal topped with tomato sauce, eggplant and mozzarella cheese. Served with a side of pasta.</i>	
Eggplant Parmagiana	\$24.00
<i>Topped with tomato sauce and mozzarella. Served with a side of pasta.</i>	
Shrimp Scampi	\$27.00
<i>Saut ed with lemon, capers and white wine. Served over linguini.</i>	
Fish and Chips	\$26.00
<i>Beer battered cod served with crispy fries, coleslaw and tarter sauce.</i>	
Pesce a Limone	\$30.00
<i>Fresh catch baked in a delicious herb and lemon sauce. Served over a bed of spinach.</i>	

Dinner Entrees

Lasagna Bolognese	\$26.00
<i>Layered fresh homemade pasta with meat sauce, ricotta, mozzarella, and Pomodoro.</i>	
Rigatoni Norma	\$25.00
<i>Rigatoni pasta with Pomodoro, eggplant, fresh basil and topped with ricotta salata</i>	
Bucatini Amatriciana	\$27.00
<i>Italian bacon (pancetta), caramelized onions, crushed red pepper, parmesan cheese and Pomodoro.</i>	
Linguini Vongol	\$30.00
<i>Northern little neck clams, garlic, olive oil, white wine and fresh parsley.</i>	

Soups

French Onion Soup	\$10.00
<i>Caramelized onion, provolone cheese and crostini.</i>	
Stracciatella Soup	\$10.00
<i>Italian egg drop soup with fresh spinach and grated parmesan cheese.</i>	
Josephine's Soup	\$10.00
<i>Chicken, chickpeas, escarole and onions in a homemade chicken broth.</i>	
Soup of the Day	\$10.00
<i>Please call our restaurant for today's selection.</i>	

Salads

Grilled Romaine Wedge	\$19.00
<i>Romaine spear grilled and topped with gorgonzola, cherry tomatoes, red onions, crumbled bacon and blue cheese dressing.</i>	
Poached Pear Salad	\$18.00
<i>Goat cheese, cucumbers, cherry tomatoes, walnuts and poached pears.</i>	
Cobb Salad	\$22.00
<i>Mixed greens, grilled chicken, tomato, egg and gorgonzola, avocado and crumbled bacon.</i>	
Asian Chicken Salad	\$21.00
<i>Lettuce, tomato, cucumber, Asian chicken, wonton strips, toasted almonds, red peppers and mandarin oranges with an Asian sesame dressing.</i>	
Eggplant Salad	\$22.00
<i>Slices of baked eggplant served with sautéed tomatoes and mixed greens.</i>	
Gorgonzola Salad	\$18.00
<i>Mixed greens, gorgonzola cheese, bacon bits, olives with tomatoes, cucumbers and onions, served with Italian balsamic vinaigrette.</i>	
Apple and Chicken Salad	\$18.00
<i>Mixed greens, chicken salad, walnuts and sliced green apples with raspberry vinaigrette dressing.</i>	
Polipo Insalata	\$26.00
<i>Grilled Mediterranean octopus, marinated with extra virgin olive oil, lemon, garlic and fresh parsley served over baby greens.</i>	
Josephine's Salad	\$28.00
<i>Arugula, seared salmon, lemon juice, white wine, capers, shallots, cucumber and cherry tomatoes.</i>	
Caesar Salad	\$16.00
<i>Fresh romaine lettuce tossed in our homemade caesar dressing topped with parmesan cheese and croutons.</i>	
Arugula Salad	\$18.00
<i>Arugula tossed in olive oil and fresh squeezed lemon juice topped with roasted red peppers, tomatoes and shaved parmesan cheese.</i>	

Sandwiches

Guacamole and Salsa Dip	\$14.00
<i>Homemade dip with a side of guacamole and salsa</i>	
Josephine's Pesto Flatbread	\$15.00
<i>Homemade baked flatbread with homemade pesto sauce, mozzarella cheese and sliced tomatoes and drizzled with balsamic glaze.</i>	

Dinner Appetizers

Blackened Sirloin Tips	\$22.00
<i>Blackened Sirloin Tips, fried spinach, and gorgonzola with a horseradish cream sauce.</i>	
Crab Stuffed Mushrooms	\$18.00
<i>Button mushrooms with our crabmeat stuffing, topped with a Moscato lemon butter.</i>	
Chicken Milanese	\$18.00
<i>Breaded and pan fried chicken, served with arugula salad topped with cherry tomatoes, lemon and basil.</i>	
Baked French Brie	\$19.00
<i>French brie cheese wrapped in a puffed pastry then baked. Served with fresh seasonal fruit, apricot preserves, and gourmet crackers.</i>	
Josephine's Chicken Wings	\$20.00
<i>Eight chicken wings tossed in your choice of sauces (available in teriyaki, buffalo, sweet, Thai chili, BBQ, garlic parmesan, or dry rub seasoning).</i>	
Seared Crab Cake	\$21.00
<i>Homemade jumbo lump crab cake topped with a chipotle sauce.</i>	
Vongole Oreganata	\$21.00
<i>Baked clams stuffed with your choice of either: a medley of chopped bacon or roasted red peppers, and seasonal Italian bread crumbs (organata).</i>	
Vongole Casino	\$21.00
<i>Baked clams stuffed with your choice of a medley of chopped bacon or roasted peppers and cheese (casino).</i>	
Mussels Pepate	\$23.00
<i>Fresh Prich Edward mussels sautéed in fresh garlic, olive oil and your choice of red or white sauce.</i>	
Seawall's Point Tacos	\$27.00
<i>Chicken, shrimp, or mahi tacos with cilantro, pico di gallo, lettuce and lime rice pilaf. Served with avocado ranch and chipotle sauce.</i>	
Beef Carpaccio	\$26.00
<i>Thinly sliced beef tenderloin with caper berries, served over fresh arugula, greens and seasoned with lemon, extra virgin olive oil, salt and pepper.</i>	
Salmon Carpaccio	\$26.00
<i>Thinly sliced salmon with caper berries, served over fresh arugula, greens and seasoned with lemon, extra virgin olive oil, salt and pepper.</i>	
Sesame Crusted Ahi Tuna	\$22.00
<i>Fresh sushi grade tuna encrusted in sesame seeds. Served with wasabi and pickled ginger.</i>	
Eggplant Stack	\$18.00
<i>A stack of fresh eggplant, sliced tomato, fontina cheese and shaved parmesiano.</i>	
Beer Battered Onion Rings	\$17.00
<i>Thick sliced onions fried in our homemade beer batter and served with a side of chipotle sauce.</i>	
Firecracker Shrimp	\$20.00
<i>Fresh shrimp lightly breaded, deep fried and tossed in our firecracker sauce, topped with scallions.</i>	

Orecchiette Baresi	\$28.00
<i>Sweet sausage, broccoli rabe, garlic, olive oil and shaved Parmigiano.</i>	
Gnocchi Pesto	\$30.00
<i>Homemade potato Genovese, pesto Parmigiano.</i>	
Tortellini Para Gorgonzola	\$29.00
<i>and topped with fresh walnuts.</i>	
Cannelloni	\$26.00
<i>Baked tubular pasta stuffed with meat and cheese then topped with Pomodoro and mozzarella.</i>	
Manicotti	\$26.00
<i>Baked tubular pasta stuffed with seasoned ricotta cheese.</i>	
Veal Saltimbocca	\$32.00
<i>Scaloppini veal topped with prosciutto, provolone and fresh sage, sautéed with white wine and butter. Served over a bed of spinach.</i>	
Veal Picatta	\$32.00
<i>Scaloppini veal topped with white wine, garlic, capers and butter.</i>	
Veal Bolognese	\$32.00
<i>Scaloppini veal topped with ham and provolone, sautéed with mushrooms, green peas, tomato and a touch of marsala wine.</i>	
Chicken Scarpariello	\$30.00
<i>Chicken breast sautéed with white wine, lemon, garlic, cherry peppers, sausage, potatoes and mushrooms.</i>	
Chicken Cacciatore	\$30.00
<i>Pan seared chicken breast sautéed with white wine, black olives, mushrooms, capers, roasted red peppers and tomatoes.</i>	
Chicken Parmigiana	\$28.00
<i>Breaded chicken cutlet pan fried and topped with homemade Pomodoro sauce and mozzarella cheese.</i>	
Veal Parmigiano	\$30.00
<i>Veal cutlet pan fried and topped with homemade Pomodoro sauce and mozzarella cheese</i>	
Salmon Mostarda	\$35.00
<i>Pan seared salmon, garlic, shallots and white wine topped with our homemade spicy mustard cream sauce and served over spinach.</i>	
Linguine Pescatora	\$38.00
<i>Jumbo shrimp, northern little neck clams, mussels, calamari and scungilli topped with fresh plum tomato and basil.</i>	
Shrimp Monachina	\$36.00
<i>Lightly breaded shrimp sautéed with marsala wine and mushrooms, topped with mozzarella, baked and served over linguini.</i>	
Shrimp Scampi	\$35.00
<i>Jumbo shrimp sautéed with capers, lemon and white wine. Served over linguini.</i>	
Risotto Frutti di Mare	\$39.00
<i>Italian imported rice slow cooked with saffron, calamari, mussels, shrimp, clams and fresh tomato.</i>	
Scungilli Marinara	\$36.00
<i>Scungilli sautéed in a plum tomato sauce, served over linguini.</i>	
Calamari Maranara	\$36.00
<i>Calamari sautéed in a plum tomato sauce, served over linguini.</i>	
Pollo alla Griglia	\$30.00
<i>Chicken marinated with balsamic vinegar, grilled and topped with fresh chopped tomato. Served over linguini.</i>	
Vitello Alla Griglia	\$32.00
<i>Veal marinated with balsamic vinegar, grilled and topped with fresh</i>	

French Dip Sandwich	\$20.00
<i>Shaved roast beef on a toasted hoagie roll with fresh au jus and a side of horseradish cream sauce.</i>	
The Standard Sandwich	\$17.00
<i>Grilled beef patty, lettuce, tomato, onions and pickles.</i>	
Sausage and Peppers Hero	\$17.00
<i>Roasted Italian sausage, roasted red peppers and marinara sauce on a toasted hoagie roll.</i>	
Meatball Parmegiana Hero	\$17.00
<i>Homemade meatballs, mozzarella cheese and Pomodoro sauce on a toasted hoagie roll.</i>	

Gourmet Brick Oven Pizza

Pizza Pazza	\$20.00
<i>Fresh mozzarella, roasted cherry tomatoes, basil, thyme, sliced garlic and extra virgin olive oil.</i>	
Pizza Margherita	\$21.00
<i>San Marzano tomato sauce, fresh mozzarella, basil and extra virgin olive oil.</i>	
Pizza con Gorgonzola	\$22.00
<i>Gorgonzola cheese, fresh thyme and caramelized onions.</i>	
Pizza Toscana	\$26.00
<i>San Marzano tomato sauce, fresh mozzarella topped with arugula, prosciutto, shaved Parmigiano and extra virgin olive oil.</i>	
Pizza Pepperoni	\$22.00
<i>San Marzano tomato sauce, fresh mozzarella and sliced tomatoes.</i>	
Pizza Siciliana	\$24.00
<i>San Marzano tomato sauce, fresh mozzarella, eggplant, arugula and Pecorino cheese.</i>	
Pizza Picante	\$25.00
<i>San Marzano tomato sauce, fresh mozzarella, Italian sausage, caramelized onions and crushed red pepper.</i>	
Pizza Quattro Stagioni	\$26.00
<i>San Marzano tomato sauce, fresh mozzarella, prosciutto, artichokes, mushrooms, Kalamata olives and extra virgin olive oil.</i>	
Pizza Barese	\$26.00
<i>San Marzano tomato sauce, fresh mozzarella, sautéed broccoli rabe, Italian sausage and crushed red pepper.</i>	
Pizza Quattro Formaggi	\$24.00
<i>Fresh mozzarella cheese, gorgonzola, provolone and shaved Parmigiano.</i>	
Pizza Focaccia	\$22.00
<i>White rolled crust topped with cherry tomatoes, fresh mozzarella, basil, arugula and shaved Parmigiano.</i>	
Pizza Vegetariana	\$27.00
<i>San Marzano tomato sauce, fresh mozzarella, bell peppers, eggplant, zucchini and sautéed spinach.</i>	
16" Large Cheese Pizza	\$20.00
10" Cheese Stromboli	\$15.00
10" Cheese Calzone	\$16.00
Toppings	\$3.00
<i>pizza, calzone, stromboli toppings</i>	

Toppings

Pizza/Stromboli/Calzone	
Roasted red pepper	\$3.00
<i>large topping</i>	
Sliced garlic	\$3.00
<i>large topping</i>	
Raw onion	\$3.00
<i>large topping</i>	

Quesadillas \$18.00
sauteed
Zucchini Fries \$14.00
Lightly battered fried zucchini sticks served with homemade Pomodoro sauce.
Bistro Calamari \$20.00
Lightly fried calamari with banana peppers, red peppers and parmesan cheese.
Guacamole and Salsa Dip \$17.00
Homemade chips served with a side of guacamole and salsa.
Josephine's Pesto Flatbread \$15.00
Homemade baked flatbread based with homemade pesto sauce, mozzarella cheese, sliced tomatoes and drizzled with a balsamic glaze.

chopped tomato. Served over linguini.

Pepperoni \$3.00
large topping
Kalamata Olives \$3.00
large topping
Italian Sausage \$3.00
large
Cherry Tomatoes \$3.00
large
Gorgonzola Cheese \$3.00
large
Caramelized onions \$3.00
large
Banana Peppers \$3.00
large
Artichokes \$3.00
large