

## APPETIZERS

MOZZARELLA STICKS 8. - SERVED WITH MARINARA SAUCE

CHICKEN FINGERS 8.- SERVED WITH HONEY MUSTARD SAUCE

EGGPLANT STACKER 9. - THICK SLICED BREADED LAYERED WITH TOMATO ROUNDS, FRESH MOZZARELLA, BASIL AND BALSAMIC VINEGAR

FRIED CALAMARI 9 - LIGHTLY BREADED SERVED WITH LEMON AND MARINARA

BUFFALO CALAMARI 10

HOT ANTIPASTO 15- STUFFED MUSHROOMS, MUSSELS, CLAMS, SHRIMP EGGPLANT ROLLATINI

COLD ANTIPASTO 13- ASSORTED ITALIAN SALAMI, HAM, PROVOLONE, ROASTED PEPPERS, ARTICHOKE, SUN DRIED TOMATO, OLIVES, FRESH MOZZARELLA

ZUPPA DI CLAMS 12- ONE DOZEN LITTLE NECK CLAMS IN A BROTHY MARINARA OR WHITE SAUCE

SHRIMP GARLIC SAUCE 12, WHITE BEAN AND BAY LEAF FOUR LARGE SHRIMPS SAUTEED IN A GARLICKY SAUCE WITH WHITE BEANS

FRESH MOZZARELLA, TOMATO AND BASIL 8  
FOUR MOZZARELLA & TOMATO ROUNDS DRIZZLED WITH OLIVE OIL GARLIC AND BASIL

MOZZARELLA IN CARROZZA 9- FRESH MOZZARELLA SANDWICHES SERVED WITH MARINARA SAUCE FOR DIPPING

WINGS 9- FRESH WITH BUFFALO OR BARBEQUE SAUCE AND BLUE CHEESE ON SIDE GARLIC BREAD 3.

ZUPPA DI MUSSELS - IN A BROTHY MARINARA OR WHITE SAUCE 10

## PIZZA (SMALL)

CHEESE 8

BATTERED EGGPLANT 9

BREADED CHICKEN CUTLET 9

PEPPERONI 9

PIZZA MEATBALLS 9

## CALZONES

MOZZARELLA & RICOTTA 8

HAM 9

BREADED CHICKEN CUTLET 9

BROCCOLI 9

CHICKEN & BROCCOLI 9

## SANDWICHES

MEATBALL PARM 8.

EGGPLANT PARM 8.

CHICKEN PARMIGIANA 8

CHICKEN MILANESE 8 BREADED CUTLET,

LETTUCE, TOMATOES, OIL & VINEGAR

GRILLED CHICKEN 8 WITH FRESH MOZZARELLA

A, ROASTED PEPPERS, FRESH GARLIC, OIL & VINEGAR

SAUSAGE, PEPPERS & ONIONS 8

RECIPE COMBO - 8 HAM GENOA SALAMI, PROVOLONE, LETTUCE

TOMATOES, OIL & VIEGAR

SLICED STEAK, MUSHROOMS, & ROASTED PEPPERS 9

PLEASE NOTIFY YOUR WAITER OR WAITRESS OF ANY FOOD ALLERGIES

## SPECIALTIES

ALL ENTRIES SERVED WITH PASTA & COMPLIMENTARY CHOICE OF: CHICKEN OR MINESTRONE SOUP

CHICKEN PARMIGIANA 14

CHICKEN MARSALA WITH MUSHROOM 14

CHICKEN FRANCESE, ARTICHOKE HEARTS 15

WITH THIN SLICES OF BONELESS BREAST, DIPPED IN FLOUR AND EGGWASH SIMMERED IN A BUTTER WINE LEMON SAUCE

BREADED CHICKEN BROCCOLI RABE 16 - BREADED CUTLETS PAN FRIED IN OLIVE OIL

BREADED VEAL BROCCOLI RABE 20

BREADED CHICKEN ARUGULA 16 - TOPPED WITH CHOPPED ARUGULA, TOMATO, ROASTED PEPPERS, FRESH MOZZARELL SALAD & RED ONIONS

VEAL MARSALA WITH MUSHROOMS 18

VEAL PARMIGIANA 18

BREADED VEAL ARUGULA 18 TOPPED WITH CHOPPED ARUGULA, TOMATO, ROASTED PEPPERS, FRESH MOZZARELL SALAD & RED ONIONS

EGGPLANT PARMIGIANA 13

EGGPLANT DEL MONTE 15 - THINLY SLICED BATTERED, PAN FRIED & LAYERED WITH GRATED PARMESAN CHEESE, BASIL & TOMATO SAUCE

STUFFED CHICKEN POMODORO 18

CHICKEN BREAST STUFFED WITH FRESH MOZZARELLA,

HERB ROASTED CHICKEN - 18 MIXED VEGETABLES AND POTATO & MUSHROOM SAUCE

SAUSAGE, PEPPERS AND ONIONS 14 GARLIC OIL OR RED SAUCE

EGGPLANT ROLLATINI 15 - BREADED EGGPLANT FILLED WITH RICOTTA, EGG, ROMANO, BLENDED WITH PARSLEY & HERBS

SAUSAGE & BROCCOLI RABE WITH GARLIC OIL 15

CHICKEN MAMAMIA - 18 BREADED CHICKEN BREAST WITH EGGPLANT MOZZARELLA, WITH VODKA SAUCE

TOUR OF ITALY - 3 OF YOUR FAVORITE ALL IN 1 PLATE 22.  
CHICKEN PARM, VEAL PARM & SHRIMP PARM

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**NEW**

EAT IN /  
TAKEOUT

The  
Recipe  
Italian Restaurant



Ask about our Lunch Specials

EARLY BIRD MENU

3:00pm - 5:30pm 7 DAYS A WEEK

127 South Washington Avenue  
Bergenfield NJ 07621

Main (201) 374-2645  
(201) 374-2646

OPEN SUN - THURS. 11AM - 10PM  
FRI. & SAT. 11AM 11PM



## SALAD -

ADD CHICKEN 4. SHRIMP 7. STEAK 7. SALMON 6.

HOUSE SALAD - ROMAINE, SHREDDED CARROTS  
TOMATO, CUCUMBER, RED ONION, OLIVES, HOUSE DRESSING 6.

CAESAR SALAD - 7.

THE RECIPE SALAD - ROMAINE, BABY GREENS, TOMATO  
FRESH MOZZARELLA, ROASTED PEPPERS, SUNDRIED TOMATOES  
& RED ONIONS 8.

GORGONZOLA & ROMAINE SALAD - ROMAINE  
LETTUCE, WALNUTS, GORGONZOLA, SWEET DRY CRANBERRIES  
& HOUSE DRESSING 8.

ARUGULA SALAD - GOAT CHEESE, BEETS, AVOCADO  
CANDIED WALNUTS, BALSAMIC VINEGRETTE 8

AVOCADO & SHRIMP SALAD - TENDER SHRIMP SERVED  
WITH DICED TOMATOES, RED ONION WITH COCKTAIL SAUCE  
& AVOCADO OVER BABY GREENS 10

## Soup 5.

CHICKEN - MINESTRONE - PASTA & FAGIOLI

## CHILDREN'S SELECTION 7.

BAKED ZITI

CHICKEN FINGERS & FRIES

SPAGHETTI & MEATBALL

CHICKEN PARMIGIANA

RAVIOLI

PENNE ALFREDO

MAC N CHEESE

## SIDE DISHES

FRENCH FRIES ..... 3

SPINACH GARLIC OLIVE OIL ..... 6

BROCCOLI GARLIC OLIVE OIL ..... 6

MEATBALLS, TOMATO SAUCE ..... 6

GRILLED SAUSAGE WITH SAUTEED  
ONIONS & PEPPERS ..... 7

BROCCOLI RABE WITH GARLIC AND OIL  
& MIXED VEGETABLES ..... 7

## LOW FAT SELECTIONS

CHICKEN OVER STEAMED SPINACH 14

PLAIN SERVED WITH SLICED LEMON

SALMON OVER STEAMED SPINACH 17

SERVED WITH SLICED LEMON

STEAMED SHRIMP, BROCCOLI, FRESH TOMATO 18

## PASTA

PASTA ENTREES SERVED WITH  
CHICKEN OR MINESTRONE SOUP

SPAGHETTI TOMATO OR MARINARA SAUCE 11

SPAGHETTI BROCCOLI, GARLIC OLIVE OIL 12

SPAGHETTI PESTO SAUCE AND RICOTTA 12

SPAGHETTI WITH MEATBALLS 13

SPAGHETTI - WITH ANCHOVIES, CAPERS, GARLIC OIL,  
BREAD CRUMBS SPRINKLED 13

CHEESE RAVIOLI TOMATO SAUCE 12

PENNE VODKA SAUCE 13

PENNE MEAT SAUCE 13

PAPPARDELLE SHRIMP PORTOBELLO 18

CAPELLINI WITH SPINACH, SUNDRIED TOMATO  
AND GARLIC OLIVE OIL 13

BAKED PENNE WITH RICOTTA 12

BAKED LASAGNA 13

CHEESE TORTELLINI ALFREDO 13

LINGUINE DEL MAR - 19 SHRIMP, CALAMARI,  
MUSSELS, CLAMS  
PLUMP TOMATO, GALRIC & BASIL, RED & OR WHITE SAUCE

LINGUINE WITH WHITE OR RED CLAM SAUCE 14

LINGUINE CHICKEN 15  
SAUTEED CHICKEN, PEPPERS, MUSHROOMS, ONIONS  
& TOMATO SAUCE

THE RECIPE WARM FARM PASTA 17 - JUMBO SHRIMP,  
CAPERS RADICCHIO, RED ONION, GRATED PARMESAN CHEESE  
WITH LINGUINE, GARLIC & OIL

## FISH AND SEAFOOD

GRILLED SALMON - WHITE WINE SAUCE, SPINACH 17

FILET OF SOLE FRANCESE ARTICHOKE HEARTS 19

SHRIMP SCAMPI OR SHRIMP MARINARA 18

SHRIMP FRANCESE 18

SHRIMP PARMIGIANA 18

RED SNAPPER MERECHIARA 19

RED SNAPPER FRANCESE, ARTICHOKE HEARTS 18

TILAPIA PICCATA 17

TILAPIA LIVORNESE 18

TILAPIA FRANCESE 18

## STEAKS & CHOPS

RIB EYE STEAK 21- WITH SAUTEED ONIONS  
PORTOBELLO MUSHROOMS AND PEPPERS

SKIRT STEAK 21- OVER BROCCOLI RABE  
GARLIC & OLIVE OIL, POTOATOE

PORK CHOPS 19- TOPPED WITH SAUTEED  
ONIONS, MUSHROOMS, CHERRY PEPPERS  
GARLIC AND OIL

## DESSERTS

TIRAMISU 6

MINI CANNOLI 5

APPLE CRUMB PIE 7- SERVED WITH VANILLA ICE CREAM

CHEESE CAKE 6

TARTUFO 6

THE RECIPE ICE CREAM 5- WITH OREO PIECES  
WHIPPED CREAM & CHOCOLATE SYRUP

CARROT CAKE 6

LAVA ERUPTION 7 - WITH VANILLA ICE CREAM  
WITH WHIP CREAM - RASPBERRY SAUCE

CHOCOLATE CAKE 6

CHOCOLATE ICE CREAM 4 WITH WHIP CREAM, CHOCOLATE  
SYRUP OR SPRINKLES

VANILLA ICE CREAM 4

## HOT BEVERAGES

ESPRESSO - SINGLE 2 DOUBLE 3

CAPPUCCINO - REG. OR DECAFF 3.

COFFEE - REG OR DECAFF 2

HOT TEA - REG OR DECAFF 2

HOT CHOCOLATE 3

## SMOOTHIES 5

PINA COLADA - MANGO - STRAWBERRY

- MILKSHAKE WITH VANILLA ICE CREAM AND CHOCOLATE SYRUP

## COLD BEVERAGES

GATORADE 2

SNAPPLE 2

REDBULL 3

CRANBERRY JUICE 2

ORANGE JUICE 2

SAN PELEGRINO 3

BOTTLED WATER 1

SODA CAN 1.50

## CATERING MENU

### Starters and Salads

House Salad	30.
Caesar Salad	30.
Arugula Goat Cheese Salad	36.
Romaine Cranberry Walnut Gorgonzola Salad	36.
Mixed Veggie Tray	36.
Coal Fried Wings (40pc.)	42.
Zuppa Di Mussels	42.
Zuppa Di Clams (30pc.)	42.
Baked Clams (30pc.)	42.
Chicken Fingers (30pc.)	36.
Stuffed Mushrooms (30pc.)	36.
Fresh Mozzarella, Tomato & Basil (18Slices)	36.

### Pasta

Penne Primavera, Garlic & Olive Oil	38..
Penne Vodka Sauce	38.
Penne Tomato Sauce	28.
Penne "The Recipe"	40.
Rigatoni with Meat Sauce & Ricotta	40.
Linguine with Chicken, mushrooms, peppers & Onions	40.
Cheese Tortellini Alfredo	40.
Baked Ziti	30.
Baked Lasagna	40.
<b>Seafood</b>	
Shrimp Scampi (24pc.)	60.
Shrimp Francese (24pc.)	60.
Shrimp Marinara	60.
Broiled Whole Salmon Filet	90.

### Entrees and Specialties

Eggplant Rollatini (12pc.)	40.
Eggplant Parmigiana	40.
Eggplant Romaine - Baked & Breaded Eggplant layered w/ zucchini spinach, roasted red peppers and ricotta cheese served in red sauce	45.
Chicken Marsala (24pc.)	50.
Chicken Piccata (24 pc.)	50.
Chicken Pizzaiola (24pc.)	50.
Chicken Parmigiana (12pc.)	40.
Chicken Francese with Artichoke Hearts (24pc.)	50.
Sausage & Peppers	40.
Mini Meatballs (40 per tray)	40.
Hot Mini Hero Platter (20 per tray)	40.

### Desserts

Cheese Cake (12serv.)	45.
Chocolate (12 serv.)	45.
Tiramisu	40.
Mini Cannoli (18pc.)	35.

### Miscellaneous

Stemos	2.
Waterpans	2.
Wire Racks - Deposit	5.