

Desserts

Homemade Butter Cookies:	\$14.99 lb
Homemade Pignoli Cookies:	\$24.99 lb
Tri-Color Cookies:.....	\$15.99 lb
Cannoli Cookies:.....	\$9.99 lb
Fresh Cannoli:	\$3.00 ea
Sfogliatella:	\$3.50 ea
Almond Biscotti.....	\$16.99 lb
Homemade Fresh Pies:	
Apple	\$24.99 ea
Blueberry	\$24.99 ea
Cherry	\$24.99 ea
Apple Crumb	\$24.99 ea
Italian Cheese Cake	\$24.98ea
Mini Pastries	\$2.99 ea



**“Having a Small Group for the Holidays? We
have a full line of prepared meals daily...
Just Heat & Serve!”**

Sauces

All Sauces are homemade and always available fresh

Marinara:.....	\$11 qt
Bolognese Meat Sauce:.....	\$12 qt
San Marzano Style with Basil:.....	\$10 qt
Alfredo:.....	\$10 pt
White or Red Clam Sauce:.....	\$10 pt
Pesto Genovese:.....	\$8 oz
Carbonara	\$10 pt
Vodka Sauce.....	\$12 qt

**We Now Carry a Full Line of Pastosa’s
Specialty**

Raviolis from Brooklyn NY!

- > Cheese
- > Meat
- > Mushroom
- > Lobster
- > Spinach
- > Gluten Free
- > Stuffed Shells



Homemade Soup

Chicken Noodle.....	\$11 qt
Pasta e fagioli.....	\$11 qt



Holiday Menu

HOLIDAY ORDERS MUST BE RECEIVED BY 12-20-20

www.AAfineFoods.com

Find us on Facebook, Google Plus and Instagram

Tel: (973) 633-7878

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191 Main Street Lincoln Park, NJ 07035

STORE HOURS:

Open 7 days a week
Tues-Fri 8:30 - 5:30 Sat 8:30 - 6:00 Sun 9:00 - 2:00
Closed Mondays
Open Dec 21, Dec 28

Ask for Anthony or Alfonso
Closed Christmas Day.
aafinefoods1992@gmail.com

Appetizers

- COLD -

Italian Antipasto Patter: Fresh Mozzarella, Imported Provolone, Prosciutto, Capocollo, Soppressata, Sun-dried Tomatoes, Mushrooms, Mixed Olives, Grilled Artichokes and Mixed Olives (10 Person Min) (Per Person) **\$12.99**
“Frutta di Mare” Seafood Salad: Shrimp, Mussels, Calamari, Scungilli, Pulpo, Scallops in Italian Oil and Seasoning **\$19.99lb**
International Cheese Display: Assorted Imported Cheese’s with fresh fruit garnish and crackers (3lb Tray) **\$80.00** (5lb Tray) **\$125.00**
Fresh Mozzarella & Tomato Display: Sliced Homemade Mozzarella, thick slice Tomato’s, Fresh Basil, Olive Oil and Seasoning (4lb Tray Serves 10-12) **\$75.00**
Jumbo Shrimp Cocktail: Served with cocktail sauce & lemon wedges **\$24.99lb**
Baccala Salad: Cod fish, pepper’s & Lemon Oil Dressing **\$19.99lb**
Pulpo Salad (Octopus Salad): **\$20.99lb**

- HOT -

Traditional Sicilian Rice Balls with Meat & Pea’s (One size) . . . **\$6.00ea**
Maryland Crab Cake (One Size) **\$8.00ea**
Clams Oreganata or Casino (1 Dozen Minimum Order) **\$4.00ea**
Stuffed Mushrooms with Vegetables, Breadcrumbs and Pecorino Cheese: **\$4.00ea**
Crab Meat Stuffed Mushrooms: **\$6.50ea**
Assorted Hot Antipasto Tray: Eggplant Rollatini, Clam Casino, Shrimp Scampi, Stuffed Mushrooms, Stuffed Artichokes (Serves 10-15) **\$175.00**
Homemade Stuffed Breads - Just Heat-n-Serve : Meatballs, Eggplant, Chicken, Pepperoni or Sausage Serves (4) **\$12.00ea**
Seasoned Grilled Octopus Legs: Capers, Black Olives, Tomatoes, **\$10.00ea**
Stuffed Artichoke **\$12.00**

Salads

Green Salad: Romaine, Tomato, Cucumber and onions (Serves 10-20) **\$34.99**
Greek Salad: Fresh Romaine & Iceberg Lettuce, Tomatoes, Pepperoncini (Serves 10-20) **\$39.99**
Arugula Salad: Fresh Baby Arugula, Red Onion & Plum Fresh Tomatoes, Dressed with Oil & Balsamic Vinegar, Mozzarella (Serves 10-20) **\$39.99**
Caesar Salad: Romaine Lettuce, Crusty Croutons, Parmigiano Cheese, Tossed in a Creamy Caesar Dressing (Serves 10-20) **\$30.99**
Spinach Salad: Baby Spinach, Fresh Mushrooms, Bacon Bits Hard Boiled Eggs, Tomatoes, Onions & Red Wine Dressing (Serves 10-20) **\$39.99**

Party Heros

Italian House Specialty: Boar’s Head Ham, Genoa Salami, Soppressata, Provolone & Fresh Mozzarella **\$24.00 per Foot**
American Style: Homemade Roast Beef, Boar’s Head Turkey, Honey Maple Ham, Swiss & American Cheese **\$24.00 per Foot**
Antonio Style: Homemade Battered Eggplant, or Grilled Eggplant, Fresh Mozzarella, Arugula & Roasted Peppers (Pesto or Balsamic) **\$24.00 per Foot**

Ask about our limited Wraps and Sandwich Platters

Pasta Entrees

	Half/Full
Orecchiette Broccoli Rabe w/ Crumbled Sausage Meat	50/85
Penne Vodka	45/85
Rigatoni Bolognese	50/85
Cavatelli & Broccoli	40/80
Lasagna	
Just Cheese	50/95
Meat (Traditional)	60/120
Rigatoni Fieleto di Pomodoro	45/85
Baked Stuffed Shells	40/80
Baked Ziti with Cheese	50/95

Pork Entrees

Sliced Loin of Pork in Rosemary Mushroom Sauce	75/120
Sausage Pepper’s & Onion’s	60/100
Italian Braciola in Sauce	50/80
Thin Sausage with Sauteed Broccoli Rabe	60/90
Pork Chop Giambotta (Boneless)	80/160
Honey Boiled Ham with Maple Brown Sugar Sauce	60/100

Chicken Entrees

Chicken Marsala	70/120
Chicken Francaise	70/120
Chicken Parmigiano	70/120
Chicken Giambotta with Peppers, Onions & Potatoes	70/120
Chicken Scampi	70/120
Chicken Napoli Herb Seasoned & Roasted Chicken Parts	50/95

Beef/Veal Entrees

Skirt Steak & Mushroom	90/175
Veal Marsala	85/150
Veal Piccata	85/150
Veal Parmigiana	85/150
Top Round Beef in Gravy	80/140
Swedish Meatball’s	60/100
Braised Boneless Beef Ribs in a Red Braised Vegetable Sauce	75/100

Seafood Entrees

Mussels Marinara Hot or Sweet	60/95
Shrimp Scampi	135/225
Shrimp Fra diavolo	135/225
Fried Shrimp	75/150
Sole Oreganata (Baked)	90/175
Stuffed Sole with Crab meat	150/250
Roasted Salmon Fillet in Dijon Mustard Sauce	150/250
Backed Scrod	150/250

Italian Specialties

Sausage Pepper’s & Onion’s	60/100
Italian Braciola in Sauce	50/80
Thin Sausage with Sauteed Broccoli Rabe	65/110
Thin Sausage Caramelized Onion and Potatoes	65/110
Eggplant Rollatini	55/90
Eggplant Parmigiano	55/90
Italian Meatball’s	60/100

Vegetable Selections

Sauteed Broccoli Rabe	50/85
Broiled Seasoned Potato	35/65
Mashed Potato	35/65
Assorted Vegetable Medley	40/70
Mushroom Risotto	60/100

