

**PRIVATE PARTIES
AND CATERING**

IACHETTI'S

★★ *American Brick Oven Kitchen* ★★

**FOLLOW US ON
INSTAGRAM
@IACHETTISKITCHEN**

CHEF'S DAILY SPECIALTIES 35

WITH HOUSE SALAD

SUNDAY

PASTA POMODORO
MEATBALLS, SAUSAGE,
BRACIOLE AND RICOTTA

MONDAY

TOMAHAWK STEAK FOR 2
CHOICE OF 2 SIDES
\$70

TUESDAY

**NASHVILLE FRIED
CHICKEN PLATTER**
CORN SOUFFLE, GARLIC PICKLES

WEDNESDAY

**HONEY AND VANILLA
GLAZED ROASTED DUCK**
WILD MUSHROOMS, CRISPY RICE

THURSDAY

ROAST PRIME RIB
SMASHED POTATO,
AU JUS

FRIDAY

SEAFOOD CIOPPINO
CLAMS, MUSSELS, SHRIMP,
AND LOBSTER

SATURDAY

**GRILLED NY STATE
PORK CHOP**
GORGONZOLA MASH,
ONION BACON JAM

STARTERS AND SALADS

PASTA E FAGIOLI	7
FRENCH ONION SOUP	7
CHEF SAL'S HOMEMADE MOZZ PLATTER HOT OR COLD	22
ZUCCHINI AND EGGPLANT CHIPS GF LEMON VINAIGRETTE	13
PARMESAN-CRUSTED CAULIFLOWER AVOCADO AIOLI	13
GRANNY FLO'S PARMESAN-CRUSTED RICE BALLS ROASTED TOMATO SAUCE	12
BUFFALO CHICKEN DIP OUR OWN CHIPS	15
OVEN-ROASTED BONELESS WINGS BARBECUED OR THAI CHILI	16
IACHETTI'S MEATBALLS RICOTTA AND ASIAGO, TOMATO BASIL SAUCE	14
ARTICHOKE AND HEARTS OF PALM CAKE BABY SPINACH, CHIPOTLE AIOLI	19
HALLOUMI CHEESE AND BABY GREENS EGGPLANT CAPONATA, ROASTED PEPPERS, CHICK PEAS	15
TJ'S WEDGE SALAD BLEU CHEESE, TOMATOES, AND BACON RANCH	16
CHICKEN, QUINOA, FETA, AND CUCUMBER MIXED GREENS, LEMON BUTTERMILK DRESSING	20
ROASTED BEETS AND GOAT CHEESE SWEET ONION VINAIGRETTE	16
CHOPPED KALE AND ROMAINE CAESAR CHICKEN 8 SALMON OR SHRIMP 12 STEAK 13	11

PASTAS

CAVATELLI, FETTUCCINI, OR PENNE 19
ALFREDO | POMODORO | VEGAN VODKA | RED OR WHITE CLAM SAUCE |
SAUSAGE, GARLIC, & OLIVE OIL
GLUTEN FREE PASTA AVAILABLE

FAMILY FAVORITES

FETTUCCINI CARBONARA	24
CAJUN CHICKEN PENNE BURST TOMATOES AND SHALLOTS, OLIVE OIL	26
GNOCCHI BOLOGNESE	25
MARYLAND JUMBO LUMP CRAB CAKES LEMON GREENS, DIJONNAISE	33
SALT AND PEPPER PANAMA SHRIMP BRUSSELS SPROUT SLAW, POLENTA CAKE	32
SAUTÉED LEMON SOLE CHORIZO, ESCAROLE, AND BLISTERED TOMATOES, PEA PURÉE	24
SEARED FAROE ISLAND SALMON CAPERS AND RAPINI, CAULIFLOWER RICE	30
"DR. PEPPER" GLAZED BABY BACK RIBS KALE RELISH, BBQ SAUCE	29
FREE-RANGE CHICKEN BREAST MILANESE OR WILD MUSHROOM AND MARSALA	26
BLACKENED CHICKEN SAUSAGE AND PEPPERS SMASHED POTATOES	25
MISO-BRAISED SHORT RIBS RED CABBAGE SLAW AND LATKES, FIRECRACKER APPLE SAUCE	33
GRILLED PRIME RIB EYE STEAK CREAMED SPINACH AND ARTICHOKE GRATIN	45

FLATBREADS

MARGARITA	16
SMOKED GOUDA, RICOTTA, AND FIG CARMELIZED ONIONS	18
VERY VEGGIE AND GOAT CHEESE	18
CHICKEN AND WAFFLES SPICY SYRUP	19
SAUSAGE, VINEGAR PEPPERS, AND MOZZ CAULIFLOWER CRUST AVAILABLE +8	19

HANDHELDS

CAJUN-PULLED JACKFRUIT WILD MUSHROOM AND CRISPY CARROTS	17
SALMON BURGER BACON, ARUGULA, BBQ AIOLI	19
GARLIC-CRUSTED RIB EYE AND GRUYERE AU JUS	20

SIDES 8

CAULIFLOWER RICE	WILD MUSHROOMS
THREE GRAIN PILAF	PARMESAN FRIES
SAUTÉED GREENS	SWEET POTATO FRIES
LATKES	
CREAMED SPINACH AND ARTICHOKE GRATIN	