

CATERING

Trays Only (feed 5 to 6 people) PLEASE CALL IN ADVANCE

Insalata

CESARE

Crisp romaine and croûtons tossed with our homemade Caesar dressing
Small 40

CALIFORNIA

Spring mixed lettuce tossed with walnuts, gorgonzola, apples and a balsamic vinaigrette
Small 40

Antipasti

CALIMARI FRITTI

Lightly battered and fried squid served with a homemade marinara sauce
Small60

CAPRESE SICILIANA

Vine tomatoes, buffalo wet mozzarella, marinated in balsamic glaze, olive oil, garlic fresh herbs
Small60

ASPARAGUS VALENTINO

Asparagus bundles wrapped in prosciutto and mozzarella baked in a puff pastry topped off in a sun dried tomato cream sauce
Small 55

MELENZANA IMBOTTITO

Whole baby eggplant stuffed with fresh mozzarella, ripe tomato, baked and topped with bread crumbs and olive oil
Small 45

GAMBERI À LA COGNAC

Jumbo shrimp wrapped in bacon and topped with a bourbon barbecue sauce
Small 85

COZZE ARRABIATA

New Zealand mussels sautéed with garlic, fresh tomato sauce and a touch of white wine
Small 50

Chicken

MARSALA, PARMIGIANO, PICCATA

Choice of your favorite classic dish style
Small60

CARCIOFI

Sautéed with artichokes and mushrooms in a garlic, white wine sauce
Small60

CONTADINO

Sautéed and topped with sausage, roasted peppers, mushrooms, black olives and Vidalia onion in a sherry wine sauce
Small60

SALTIMBOCCA

Sautéed and stuffed with prosciutto, mozzarella cheese in a white wine sauce with fresh sage over a bed of spinach
Small60

SCARPARELLO

Tender pieces of chicken on the bone with fresh herbs and special seasonings
Small75

ROLLENTINO

Hand rolled breast of chicken pan seared, stuffed with spinach, gorgonzola and prosciutto topped with mushroom cognac cream sauce
Small75

SORRENTINO

Sautéed and topped with fresh prosciutto, eggplant, fresh mozzarella with a San Marzano tomato sauce
Small60

MESSINA

Sautéed in sherry wine, topped with our homemade crab stuffing and fresh wet buffalo mozzarella server over a bed of asparagus
Small 75

MELENZANA AL FORNO

Homemade eggplant parmigiano
Small60

FIGO

With figs and mushrooms in a cognac cream sauce
Small60

Pasta

CANNELLONI DI CASA

Hand rolled stuffed with fresh ricotta cheese, spinach and sausage topped with a San Marzano tomato sauce
Small 60

VODKA RIGATONI

Rigatoni served in a vodka cream sauce with prosciutto
Small45

FILETTO DI POMODORI

Pasta with prosciutto, onion and basil in a fresh tomato sauce
Small 40

MEAT or VEGETABLE LASAGNA

Small60

PENNE CON BROCCOLI

Penne pasta sautéed in garlic and olive oil with broccoli crowns
Small 40

PENNE VIDALIA

Fresh fettuccini sautéed with eggplant, fennel sausage, sweet vidalia onions tossed in plum tomato sauce with garlic and extra virgin olive oil, topped with parmigiano cheese
Small45

GNOCCHI

Potato dumplings, garlic, arugula, in a gorgonzola cream sauce or any other sauces
Small50

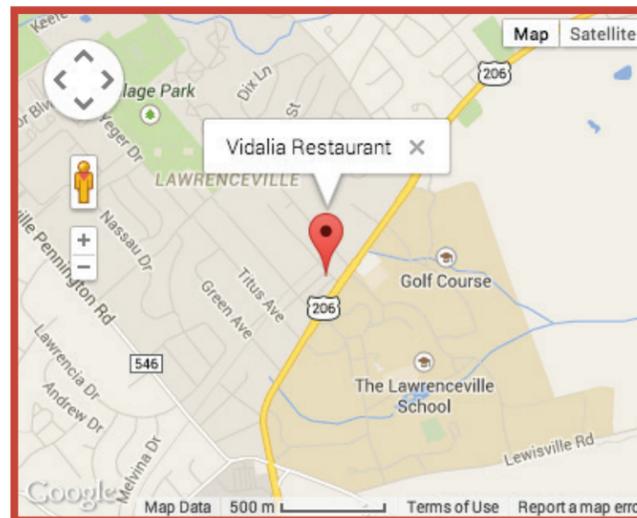
Fish

SALMONE

Grilled in a lemon white wine sauce butter
Small80

BURRAMANDI SEABASS

Grilled ir broiled seabass
Small80



Presort Std
US Postage
PAID
Permit 28
Belmavr. NJ

HOURS OF OPERATION

Closed Mondays, Will Open for private events

Minimum of 20 people.

Tuesday - Friday

Lunch: 11:30am - 2:30pm

Dinner: 4:30pm - 9:00pm

Saturday Dinner: 5:00pm - 10:00pm

Sunday Dinner: 4:00pm - 9:00pm

DESSERT MENU

TIRAMISU \$10

Traditional-style layers of espresso-drenched ladyfinders sponge biscuits and rich mascarpone cream, dusted with cocoa powder
Whole Tray \$100

CHOCOLATE LAVE CAKE \$10

A warm miniature dark chocolate bundt cake filled with a rich, melted chocolate truffle center. Served with a scoop of gelato

CANNOLI \$8

Traditional-style cannoli shell filled with a sweet ricotta cheese and chocolate chip mixture, dusted with powdered sugar

TORTA DI CREME BRULEE' \$10

Rich creme brulee' custard filling atop a graham cracker butter tart crust. Topped with a thin layer of caramelized sugar and served chilled

TORTA DELLA NONNA \$10

Rich and creamy lemon meringue custard on top of a shortbread pastry crust. Topped with pine nuts, almonds, and powdered sugar
Whole Pie \$100

www.Vidalia.Restaurant

21 PHILLIPS AVENUE
LAWRENCEVILLE, NJ

(609) 896-4444

Vidalia

Takeout & Delivery Service Available

Order Online Today!

Safe Curbside Pick Up Service Or Delivery

www.Vidalia.Restaurant

(609) 896-4444



Cucina con Passione

by Salvatore Scarlata



ANTIPASTI, STARTERS & SALADS

CALAMARI FRITTI \$13

Lightly battered and fried squid served with a homemade marinara sauce

MOZZARELLA EN CAROZZA \$12

Fresh mozzarella cheese lightly breaded and baked in an organic plum tomato sauce with red wine and capers

CARCIOFI ALLA FRANCESE \$12

Artichoke hearts egg battered in a lemon, white wine, and butter sauce

FUNGHI RIPIENI \$12

Stuffed mushrooms with fennel sausage roasted peppers breading

ZUPPA DEL GIORNO OR SOUP OF THE DAY \$7

Naturally sweet Vidalia onion soup simmered to perfection with crostini bread croutons and a melted cheese blend

INSALATA PALERMITANA \$10

Organic baby leaf lettuce topped with shaved provolone, fresh fennel, oranges, and shaved almonds with honey-infused balsamic vinaigrette
Chicken + \$4.00 Shrimp (3) + \$6.00

INSALATA DI MELA \$9

Organic spring mix lettuce with walnuts, Gorgonzola cheese, and apples, tossed in our honey-infused balsamic vinaigrette
Chicken + \$4.00 Shrimp (3) + \$6.00

INSALATA DI CESARE \$10

Crisp romaine mixed with garlic crostini croutons and parmigiano romano cheese, tossed with our homemade caesar dressing
Chicken + \$4.00 Shrimp (3) + \$6.00

MEDITERRANEAN SALAD \$17

Grilled marinated shrimp and crab meat on top of a spring mix, tossed with lemon infused olive oil and garnished with fresh oranges

VIDALIA LOAF \$9

Table loaf stuffed with Vidalia onions and fresh seasonal vegetables, drizzled with garlic and oil. Topped with melted mozzarella cheese

BOURBON SHRIMP \$15

Jumbo shrimp wrapped in bacon and topped with a cognac barbeque cream sauce

BRUSCHETTA \$9

Traditional Italian appetizer with crostini bread, grape tomatoes, garlic pesto and cannolini beans, mozzarella cheese

CAPRESE \$12

Jersey tomato, buffalo mozzarella, basil pesto olive oil

FILET MIGNON SALAD \$18

Marinated filet tips arugula, spring mix, sauteed onion, mushroom, goat cheese in a honey balsamic vinaigrette

AVOCADO SALAD \$17

Organic spring , grilled chicken , avocado fresh mozzarella, avocado, red onions, tomatoes

CARCIOFI FRANCESE \$12

Artichoke hearts egg battered in a lemon, white wine, and butter sauce

STUFFED ONION \$15

Caramelized onion stuffed with fennel sausage and roasted red peppers, topped with melted mozzarella cheese

ANTIPASTI \$16/ \$25 2 ppl/4 ppl

Chef's choice of Italian Regional cold cuts and cheeses.

MOZZARELLA EN CAROZZA \$12

Fresh mozzarella cheese lightly breaded and baked in an organic plum tomato sauce with red wine and capers

TOSCANO \$16/ \$18 Calamari/Shrimp

Choice of calamari squid or shrimp sautéed in garlic, olive oil, capers, kalamata olives, raisins in a San Marzano plum tomato sauce.

ZUPPA DEL GIORNO \$8

Soup of the day

ZUPPA DI CIPOLLA \$8

Naturally sweet Vidalia onion soup simmered to perfection with crostini bread croutons and a melted cheese blend

PANINIS & WRAPS

SAN REMO \$10

Portobello mushroom cap topped with roasted peppers, spinach, and fresh mozzarella cheese

RUSTICO \$10

Pork tenderloin, sharp provolone cheese, and broccoli rabe

PROSCIUTTO CON MOZZARELLA \$12

Prosciutto di parma and homespun mozzarella cheese topped with fresh beefsteak tomato, roasted red peppers, onions and baby arugula. Topped with extra virgin olive oil

YELLOWFIN TUNA STEAK BLT \$14

Fresh sushi grade yellowfin tuna topped with bacon, lettuce, and tomato

FILETTO DI MANZO PANINO \$13

Beef tenderloin tips, sautéed Vidalia onions, mushrooms, and mozzarella cheese

CAPRESE PANINO \$12

Chicken breast, prosciutto, and fresh mozzarella prepared in a fresh pesto basil aioli

CAESAR WRAP \$11

Grilled chicken, romaine lettuce, fresh parmigiano, and homemade caesar dressing in a fresh spinach wrap

SALAMI AND CHEESE MELT \$10

Premium salami, provolone cheese, basil pesto panini

LUNCH (ENTREE)

SERVED FROM 11 TO 2:30 ONLY

RIGATONI ALLA VODKA \$12

Rigatoni pasta served in a vodka pink cream sauce with prosciutto
Chicken + \$4.00 Shrimp (3) + \$6.00

CANNELLONI DI CASA \$12

Hand-rolled pasta sheet stuffed with homemade fennel sausage, spinach, and ricotta salata cheese in our San Marzano plum tomato sauce

MELANZANA AL FORNO \$12

Our baked eggplant parmigiano served with a side of penne pasta

POLLO MARSALA \$15

Sauteed chicken breast topped with a mushroom medley, prepared in a garlic and herb demi-glaze sauce. Served with sautéed spinach

POLLO PARMIGIANO \$15

Pan-seared and traditionally breaded, over a bed of penne pasta

POLLO FRANCESE \$15

Chicken breast lightly egg battered, done in a lemon white wine butter sauce.

SERVED WITH SAUTÉED SPINACH

PENNE CON BROCCOLI \$14

Penne pasta sautéed with chicken and broccoli in garlic and extra virgin olive oil, topped with fresh grated parmigiano cheese

POLLO SALTIMBOCCA \$15

Sautéed chicken breast topped with prosciutto and mozzarella cheese,

served over a bed of sautéed spinach with fresh sage and a white wine garlic sauce.

SALMONE AL FORNO \$17

Baked organic Atlantic salmon served with a lemon caper

pino grigio sauce and sautéed garlic string beans

LASAGNA \$15

Mamma Josephine's homemade meat lasagna topped with a San Marzano plum tomato sauce, béchamel

GNOCCHI \$14

In a Plum tomato, sauteed onion sauce or Champagne cream sauce

PACCHERI VIDALIA \$14

Fresh cut fettuccine sautéed with eggplant, fennel sausage, and sweet Vidalia onions. Tossed in a plum tomato sauce with garlic and extra virgin olive oil.

Topped with parmigiano cheese

GENOVESE \$15

Fresh cut trofie pasta prepared with peas, oyster mushrooms, sun dried tomatoes,

and asparagus in a garlic mascarpone cream sauce

DINNER SERVED FROM 3 TO CLOSE

VODKA \$18

Paccheri pasta served in a vodka pink cream sauce with prosciutto
Shrimp (4) + \$8.00 Chicken + \$5.00 Scallops (3) + \$9.00

PENNE CON BROCCOLI \$18

Penne pasta sautéed with broccoli and chicken. Served in garlic and extra virgin olive oil, topped with freshly grated Parmigiano cheese. shrimp (4) \$8.00 scallops (20) \$9.00

CANNELLONI \$20

Hand-rolled pasta sheet stuffed with homemade fennel sausage, spinach, and ricotta salata cheese in our San Marzano plum tomato sauce

GENOVESE \$18

Fresh cut trofie pasta prepared with peas, oyster mushrooms, sun dried tomatoes, asparagus in a garlic mascarpone cream sauce.

Shrimp (4) + \$8.00 Chicken + \$5.00 Scallops (3) + \$9.00 Lobster Meat + \$8.00

MELANZANA AL FORNO \$19

Our baked eggplant parmigiano served with a side of penne pasta

VIDALIA \$19

Fresh cut fettuccine sautéed with eggplant, fennel sausage, and sweet Vidalia onions.

Tossed in a plum tomato sauce with garlic and extra virgin olive oil. Topped with parmigiano cheese

VEGETABLE LASAGNA \$22

Mamma Josephine's homemade vegetable lasagna topped with your

choice of a plum tomato or rosetta cream sauce

PASTA AL FORNO / LASAGNA \$22

Mamma Josephine's homemade meat lasagna topped with San Marzano plum tomato sauce, béchamel Caramelized onion stuffed with fennel sausage, Roasted red peppers,

topped with melted mozzarella

FICHI \$21/ \$26 Chicken/Veal

Sautéed with a fig and mushroom medley, topped with a cognac cream sauce

and served with mixed vegetables

FRANCESE \$21/ \$26 Chicken/Veal

Lightly egg battered and sautéed in a lemon white wine butter sauce and served with sautéed spinach

PARMIGIANO \$21/ \$26 Chicken/Veal

Pan-seared and traditionally breaded, over a bed of penne pasta

MARSALA \$21/ \$26 Chicken/Veal

Sauteed and topped with a mushroom medley, prepared in a garlic

and herb demi-glaze sauce. Served with a side vegetable medley

PULCINELLA \$21/ \$26 Chicken/Veal

Sautéed and topped with roasted red peppers, asparagus,

and fresh mozzarella with a sherry wine sauce. Side of linguini

ROLLENTINO \$25

Hand-rolled and pan-seared chicken breast stuffed with spinach, Gorgonzola cheese,

and prosciutto. Topped in a cognac mushroom cream sauce and served with

garlic mashed potatoes and French string beans

SALTIMBOCCA \$21/ \$26 Chicken/Veal

Sautéed and topped with prosciutto and mozzarella cheese, served over a bed of

sautéed spinach with fresh sage and a white wine sauce

ANATRA \$35

Herb roasted organic duck, berry glazed. Sweet mashed potatoes, french string beans cooked to

perfection.

CAPESANTE \$35

Pan-seared scallops served with a side of black truffle oil infused parmigiano mushroom

risotto and french string beans. Topped in a light vermouth cream sauce

OSSO BUCO DI MAILE \$30

Slow-cooked pork shank, capers, and kalamata olives in a San Marzano plum tomato sauce.

Served over tomato saffron fettuccine

SALMONE \$29

Wild caught Norwegian salmon baked to perfection with capers, grape tomatoes,

and french string beans in a lemon white wine butter sauce

SCARPIERELLO \$28

Roasted free range half-chicken seasoned with fresh Italian herbs, served with mushrooms, Capsicum

spicy peppers, onions, and potatoes. Sautéed in olive oil, garlic, white wine, and balsamic vinegar.

PESCE DEL GIORNO Market Price

Chef's fish selection of the day

CONTORNI 'A LA CARTE SIDES \$8

Choice of sautéed spinach, hot finger peppers and mushrooms, escarole and beans,

garlic mashed potatoes, asparagus, broccoli rabe, steamed broccoli, or homemade risotto

(609) 896-4444

Vidalia



www.Vidalia.Restaurant

Vidalia

Dinner