

## Hot Vegetable Dishes

- Escarole & Beans** Half Tray \$55  
Comforting escarole sautéed with white beans in garlic and olive oil.
- Broccoli Rabe & Beans** Half Tray \$55  
Tender broccoli rabe sautéed with white beans in garlic and olive oil.
- Baked Stuffed Artichoke Hearts** Half Tray \$50  
Artichoke hearts filled with a savory mixture of cheese, garlic, and crispy breadcrumbs. A perfect appetizer or side dish!
- String Beans Oreganata** Half Tray \$40 Full Tray \$80  
String beans in a flavorful breadcrumb mixture with red roasted peppers. Carrots can be added upon request.
- Eggplant Parm** Half Tray \$50 Full Tray \$95  
Layers of breaded eggplant, a creamy blend of cheeses, and our classic marinara sauce. Hot peppers can be added upon request.
- Eggplant Rollatini** Half Tray \$55 Full Tray \$110  
Breaded eggplant rollups filled with a creamy blend of cheese and covered in our classic marinara sauce.
- String Beans and Potatoes** Half Tray \$45 Full Tray \$xx  
Tender sautéed string beans paired with crispy fried potato rounds.

## Chicken

- Chicken Parm** Half Tray \$55 Full Tray \$110  
Our infamous breaded chicken cutlets smothered in tomato sauce and mozzarella cheese, topped with grated Parmesan and baked to perfection.
- Chicken Francese** Half Tray \$60 Full Tray \$120  
Thin chicken breasts fried in a light egg batter and finished with a lemon, butter, wine sauce.
- Chicken Oreganata** Half Tray \$55 Full Tray \$100  
Tender chicken breasts cut into bite sized pieces and folded into a flavorful breadcrumb mixture with red roasted peppers.
- Chicken Scarpariello** Half Tray \$65 Full Tray \$120  
A savory chicken dish with sausage, mushrooms, peppers and onions in a vinegary, sweet-sour pan sauce.
- Grilled Chicken & Grilled Vegetables** Half Tray \$65 Full Tray \$120  
Grilled chicken cut into bite sized pieces with mixed grilled veggies and dressed in olive oil, lemon, and cracked pepper.
- Chicken Savoy** Half Tray \$60 Full Tray \$120  
A customer favorite since 1988! Chicken breast seasoned with garlic, cheese, and aromatic herbs, vinegar, and roasted to perfection.
- Chicken Shiitake** Half Tray \$60 Full Tray \$110  
Tender chicken sautéed in white wine and garlic and accompanied by zesty banana peppers.

## Other Delights

- Sausage & Peppers** Half Tray \$50 Full Tray \$95  
Sweet Italian sausage with peppers and onions. Tomato sauce can be included upon request.
- Meatloaf** One Size \$60  
A twist on a classic comfort food made with a blend of chopped meat and sweet Italian sausage.
- Baked Ham** SM \$65 LG \$100  
Baked succulent ham topped with a flavorful glaze. Thinly sliced for easy serving!
- Meatballs & Sausage** Each \$3.00  
Housemade meatballs and sweet Italian sausage served in our classic meat sauce.
- Shrimp Oreganata** Half Tray \$90 Full Tray \$170  
Sweet, juicy shrimp folded into a flavorful breadcrumb mixture with a touch of spice.

### SERVING TIP!

Half Tray feeds 8-12 people  
Full Tray feeds 18-20

### ...and there's more!

- Boars Head Coldcuts
- 3-6ft Heros
- Ravioli, Pasta, Homemade Sauce
- Fresh Mozzarella
- Bread and Rolls
- Wine and Beer Selection!

Don't forget to pickup our Sandwich/Pizza menu!

Tax not included.  
Cash prices differ from credit card prices.  
All prices subject to change.

# Garbo's ITALIAN DELI & PIZZA



Est. 1988

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## Appetizers

- Antipasto Platter** SM \$75 MD \$120 LG \$150  
An assortment of savory Italian meats, cheeses, and marinated vegetables topped with our housemade fresh mozzarella cheese.
- Bruschetta Bowl w/ Crostini** One Size \$45  
Fresh diced tomatoes, basil, garlic, served with crispy crostini.
- Prosciutto & Burrata Platter** One Size \$xx  
Creamy burrata cheese paired with delicate slices of Prosciutto di Parma and marinated roasted red peppers.
- Mozzarella & Tomato Platter** One Size \$xx  
Slices of housemade fresh mozzarella, juicy tomatoes, and basil served with housemade balsamic vinaigrette.
- "Texas Caviar"** One Size \$50  
A vibrant combination of mixed beans, celery, roasted peppers, and sweet corn, marinated in a tangy apple cider vinaigrette and served with corn chips.

## Tossed Salads

- House Salad** SM \$30 LG \$45  
A medly of mixed greens, tomatoes, cucumber, red cabbage, and shredded carrots.
- Antipasto Salad** SM \$40 LG \$65  
Crisp iceberg lettuce with ham, salami, provolone, olives, and pepperoncini, for a salad reminiscent of a classic antipasto platter.
- Caesar Salad** SM Bowl \$30 LG Bowl \$45 Full Tray \$60  
Crisp romaine lettuce tossed with shaved Parmesan cheese, housemade croutons, and a creamy Caesar dressing.
- Chopped Salad** SM Bowl \$30 LG Bowl \$45 Full Tray \$60  
Crisp romaine lettuce and chooped mixed vegetables with your choice of crumbled gorgonzola or feta cheese.
- Berry Salad (Seasonal)** One Size \$xx  
A medly of mixed greens with seasonal berries, walnuts, and creamy goat cheese.
- Peach and Prosciutto Salad (Seasonal)** One Size \$xx  
A medly of mixed greens with sliced juicy peaches, prosciutto di parma, walnuts, and crumbled gorgonzola cheese.

## Cold Salads

- "Garbo's Famous" Corn Salad** SM \$50 LG \$90  
A blend of chopped peppers, cucumbers, celery, onions, and sweet yellow corn tossed in a sweet basil vinaigrette.
- Mozzarella & Tomato Salad** SM \$60 LG \$100  
Juicy tomatoes and ciliegine mozzarella with red onion and sundried tomatoes.
- Grilled Corn & Mango Salad** SM \$65 LG \$120  
A mix of black beans, white beans, diced tomatoes, celery, and juicy mango in a vibrant cilantro lime dressing.
- Cheese Tortellini Salad** SM \$45 LG \$90  
Cold tortellini pasta tossed with a colorful assortment of diced mixed vegetables.
- Farfalle Salad** SM \$45 LG \$80  
Farfalle pasta with roasted peppers, black olives, and fresh spinach, dressed in a white balsamic vinaigrette.
- Spaghetti Salad** SM \$60 LG \$110  
Original recipe from 1988! Thin spaghetti tossed with briny green olives and red onions.
- Ravioli Salad** SM \$60 LG \$110  
Cheese ravioli tossed with sundried tomatoes, black olives, and basil in a tangy vinaigrette.
- Rigatoni Salad** SM \$50 LG \$100  
Rigatoni pasta tossed with ripe tomatoes, fresh basil, and shaved Parmesan cheese.
- Pasta Primavera** SM \$50 LG \$100  
A spin on a classic Primavera! Cavatappi pasta with mixed vegetables in a tangy, Italian dressing.
- Fennel Salad** SM \$60 LG \$110  
A refreshing blend featuring crunchy fennel and celery, with red onion, roasted red peppers, briny green olives, and white beans.
- Chicken Caesar Pasta** SM \$60 LG \$120  
The best of both worlds! Penne pasta with tender grilled chicken, fresh spinach, and housemade croutons in a creamy caesar dressing.
- Orechiette Salad** SM \$60 LG \$120  
Orechiette, or 'little ears', pasta with mozzarella pearls, ripe tomatoes, and fresh basil.
- Broccoli Rabe Salad** SM \$60 LG \$120  
A delicious medly of tender broccoli rabe, red and yellow peppers, and red onions.
- Grilled Artichoke & Asparagus Salad** SM \$75 LG \$140  
Char-grilled artichoke hearts and asparagus tossed in a sweet basil vinaigrette.
- String Bean Salad** SM \$45 LG \$80  
Crisp, blanched string beans tossed with juicy tomatoes and red onions in a bright vinaigrette.
- Red Pepper Salad** SM \$60 LG \$100  
Chopped red peppers with imported provolone cheese, celery and marinated mushrooms.

## Cold Salads (cont.)

- Tropical Slaw** SM Seasonal LG Seasonal  
Red cabbage, chunks of juicy mango and pineapple, scallions and cilantro in an apple cider vinaigrette.
- Chicken "Oriental"** SM \$75 LG \$120  
Original recipe from 1989! Sliced poached chicken with crunchy snow peas and peppers in a citrus vinaigrette.
- Potato or Macaroni Salad** Price per Pound \$6.99  
Two classic and satisfying side dishes perfect for any occasion!

## Pasta

- Gemelli & Broccoli** Half Tray \$50 Full Tray \$95  
Gemelli pasta tossed with vibrant broccoli florets in garlic and olive oil.
- Penne Vodka** Half Tray \$50 Full Tray \$100  
Our twist on a classic! Penne pasta tossed in a bold and spicy vodka sauce.
- Cheese Ravioli** Half Tray \$50 Full Tray \$100  
Cheese ravioli with crumbled sausage, sundried tomatoes, and deep fried scallions.
- Orechiette with Sausage & Broccoli Rabe** Half Tray \$55 Full Tray \$100  
Orechiette 'little ears' pasta paired with sweet Italian sausage and tender broccoli rabe.
- Fettuccini with Sausage & Plum Tomato** Half Tray \$50 Full Tray \$100  
Fettuccini pasta with crumbled sausage in a luscious plum tomato sauce.
- Cheese Lasagne** Half Tray \$55  
Layers of lasagne sheets, a creamy blend of cheeses, and our classic marinara sauce. Meat or vegetables can be added upon request.
- Baked Ziti** Half Tray \$50  
Layers of ziti, a creamy blend of cheeses, and our classic marinara sauce, baked to perfection.
- Penne Pomodoro** Half Tray \$45 Full Tray \$90  
Penne pasta in a vibrant and tangy tomato, basil sauce.
- Farfalle with Brussels** Half Tray \$65 Full Tray \$120  
Farfalle pasta with delicious brussels sprouts and crispy bacon.
- Pappardelle with Broccoli Rabe** Half Tray \$65 Full Tray \$120  
Pappardelle pasta with tender broccoli rabe, sundried tomatoes, and toasted pine nuts.
- Rigatoni with Prosciutto & Caramelized Onions** Half Tray \$65 Full Tray \$120  
Rigatoni with prosciutto and caramelized onions in a creamy blend of ricotta and parmesan cheese.
- Penne Shrimp Scampi** Half Tray \$65 Full Tray \$130  
A classic shrimp scampi with penne pasta—lemony, garlicky, and simply delicious!