

Meats

1/2 Pan (serves 8-10) Full Pan (serves 10-20)

	1/2 Pan	Full Pan
Chicken Francese	50.00	90.00
Fresh cut chicken in an egg and parmigiana batter with a lemon-butter / white wine sauce		
Chicken Marsala	50.00	90.00
Fresh cut chicken sautéed with mushrooms and finely diced onions in marsala wine sauce		
Chicken Parmigiana	50.00	90.00
Fresh cut chicken breaded and fried, topped with our homemade marinara and melted parmigiana and mozzarella cheeses		
Chicken Piccata	50.00	90.00
Fresh cut chicken sautéed with capers in a lemon-butter / white wine sauce		
Homemade Meatballs	36.00	72.00
Our award winning homemade beef and pork meatballs with our homemade marinara		
Sausage, Peppers & Onions	50.00	90.00
Baked sweet Italian sausage with tri-color peppers and onions with marinara or natural juices		
Sliced Roast Turkey w/Gravy	50.00	90.00
Slow roasted turkey breast, sliced and served with natural juices and homemade turkey gravy		
Pot Roast w/Gravy	55.00	100.00
Slow braised bottom round sliced and served with our homemade pot roast gravy		
Boneless Pork Loin	50.00	90.00
Roasted pork loin, sliced and served with our homemade pork gravy		
Pork Marsala	50.00	90.00
Medallions of pork loin sautéed with mushrooms and finely diced onions in a marsala wine sauce		

Seafood

	1/2 Pan	Full Pan
Mussels Marinara	45.00	90.00
Fresh Prince Edward Island Mussels sautéed in our homemade marinara sauce		
Mussels in Garlic & Wine Sauce	45.00	90.00
Fresh Prince Edward Island Mussels sautéed with fresh garlic, white wine, a touch of butter and fresh herbs		
Shrimp Scampi w/Fusilli	65.00	120.00
Jumbo shrimp sautéed with fresh garlic and white wine over fusilli pasta		
Pasta w/Clam Sauce (white or red).....	55.00	100.00
Sautéed fresh garlic with baby clams and clam juice tossed with your choice of pasta		
Fresh Salmon w/Mango Salsa	65.00	120.00
Fresh salmon baked with lemon butter and topped with our homemade fresh mango salsa		
Mini Lump Crab Cakes	66.00	127.00
Homemade lump crab cakes with bits of onion, celery, peppers and a touch of "old bay" seasoning then lightly sautéed		
Shrimp alla Vodka	60.00	110.00
Jumbo shrimp sautéed and added to our creamy rich vodka sauce and tossed with your choice of pasta		
Fried Calamari (Tubes only).....	50.00	90.00
Bite size rings of calamari lightly floured in our seasoned flour and fried. Served with our homemade marinara sauce. (sweet, hot or buffalo)		

Vegetables

	1/2 Pan	Full Pan
Eggplant Parmigiana	50.00	90.00
Fresh sliced eggplant breaded and fried, topped with our homemade marinara and melted parmigiana and mozzarella cheeses		
Oven Roasted Potatoes	35.00	65.00
Quartered red bliss potatoes seasoned and roasted with fresh garlic and onions		
String Beans Almondine	39.00	73.00
Fresh string beans sautéed with browned almonds and a hint of nutmeg		
Eggplant Rollatini (12 pcs).....	50.00	90.00
Fresh sliced eggplant lightly fried and stuffed with our ricotta, parmigiana and mozzarella filling baked and laid on top of our homemade marinara sauce		
Fresh Mashed Potatoes	35.00	65.00
Fresh Idaho potatoes, mashed with milk and a touch of butter		
Steamed Mixed Vegetables	39.00	73.00
A combination of zucchini, yellow squash, carrots and broccoli steamed with light butter		
Rice Pilaf	39.00	73.00
Long grain rice, cooked in our homemade chicken broth with finely chopped onions and carrots		
Broccoli Steamed or Sautéed w/Garlic	39.00	73.00
Steamed broccoli florets with light butter or sautéed with fresh garlic and olive oil		
Steamed Carrots	39.00	73.00
Steamed sliced carrots with light butter and fresh parsley		
Broccoli Rabe Sautéed w/Garlic	48.00	91.00
Blanched broccoli rabe then sautéed with fresh garlic and olive oil		
Fresh French Fries	30.00	55.00
Fresh Idaho potatoes cut, blanched, and finished fried as we have been doing on the boardwalks for 30 years!		



About Us

Welcome to Jimmy's Cucina in Brielle & our newest location in Point Pleasant Beach, NJ. The Miller Family's (from Manasquan) latest Jersey Shore Restaurant venture. Offering the standard fare that most local pizza & Italian restaurants serve, but with a delightful twist. The highest quality food all made to order & served fresh in a family atmosphere at reasonable prices. The Miller family has been serving delicious food for over 45 years all over the Jersey Shore. Everything is made fresh from scratch. All the soups, sauces & even the salad dressing are homemade. When was the last time you had a real homemade meatball at a local restaurant! It's practically unheard of! Jimmy's Cucina has won a "Best Traditional Meatball" award at the Annual Jersey Shore Meatball Gala in each of the last 6 years. 2018's award was the "Best in Show" (the Meanest Meatball at the Jersey Shore). Order a chicken parm sandwich & the chefs take a fresh (never frozen) chicken breast, then bread it & fry it to order, old school & the taste proves it. Every pizza is topped with the freshest toppings & premium Grande mozzarella cheese. Our subs are made with Boar's Head meats, cheeses & placed on the areas favorite bread, baked fresh & delivered daily from Joe Leone's bakery in Pt. Pleasant Beach. The Millers believe in a strong connection to the community as evidenced by the many local high school & college students they employ in their businesses. Jimmy's Cucina is proud supporter of the many charities & local fundraisers that come for aid. Jimmy's Cucina has an extensive catering menu which is perfect for any event from weddings, showers, birthday, team, office, cocktail or holiday parties. SO MUCH MORE THAN GREAT PIZZA!

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CATERING MENU



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**201 BROADWAY
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**OPEN 7 DAYS A WEEK
JIMMYSCUCINA.COM**



Boar's Head



Revised October 2018



Giant Subs 3-6 Ft.

3 Foot - 15 People | 4 Foot - 20 People

5 Foot - 25 People | 6 Foot - 30 People

All sandwiches, subs and wraps prepared with Boar's Head provisions, Joe Leone's fresh baked breads and our own store prepared items.

You can choose to have your subs dressed with oil/vinegar or other dressing or "dry" and have the dressings on the side

Turkey & Cheese 19.00/ft
Boar's Head Oven Gold Turkey, your choice of Boar's Head cheese, lettuce, tomato and onion

Ham & Cheese 18.00/ft
Boar's Head ham, your choice of Boar's Head cheese, lettuce, tomato and onion

Italian Boars Head ham, salami, capicola, provolone, lettuce tomato and onion 19.00/ft

Roast Beef 21.00/ft
Our store cooked Boar's Head roast beef, your choice of Boar's Head cheese, lettuce, tomato and onion. (also great with our horseradish sauce)

Cali Chicken 21.00/ft
Choose between our marinated fresh grilled chicken breast or our fresh breaded fried chicken breast, lettuce, tomato, onion and Hellmann's Mayo

Capri 21.00/ft
Our marinated fresh chicken breast, our homemade fresh mozzarella, tomato, fresh basil and topped with our homemade balsamic vinaigrette

Chicken Parmigiana 21.00/ft
Fresh fried chicken cutlets, homemade marinara, topped with melted parmigiana and mozzarella cheeses

Eggplant Parmigiana 20.00/ft
Fresh eggplant hand breaded and fried, homemade marinara, topped with melted parmigiana and mozzarella cheeses

Grilled Veggie (hot or cold) 21.00/ft
Grilled eggplant, peppers, zucchini, yellow squash & onions with homemade marinara topped with melted parmigiana and mozzarella cheeses. OR with fresh mozzarella and our homemade balsamic vinaigrette

Platters

Stromboli 16.00 ea
Served room temperature. Your choice of: sausage, peppers & onions, chicken parmigiana, pepperoni, meatball, broccoli & cheddar or eggplant

	Sm	Med	Lg
Wraps	35.00	60.00	85.00

Classic chicken caesar, turkey with cranberry mayo, roast beef with horseradish sauce or buffalo chicken with blue cheese

Fresh Fruit	45.00	65.00	88.00
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Seedless watermelon, golden pineapple, cantaloupe, honeydew, red grapes, strawberries and other seasonal fruit decoratively arranged

International Cheese	50.00	85.00	105.00
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Vermont cheddar, auricchio provolone, reggiano parmigiano and goat cheese served with sliced pepperoni and sopressata, fresh grapes, olives and assorted crackers

Bruschetta	35.00	45.00	55.00
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Fresh plum tomato bruschetta served with toasted crostini

Sub Sandwiches	30.00	55.00	75.00
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Choose from any of our hot and cold sub selections. Hot and cold subs can not be mixed on the same platter

Antipasto	55.00	80.00	110.00
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Auricchio provolone, genoa salami, assorted Italian olives, marinated mushrooms, sopressata, homemade fresh mozzarella, pepperoni, roasted red peppers, artichoke hearts and stuffed pepper shooters

Mozzarella Tomato	50.00	75.00	95.00
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Slices of our homemade fresh mozzarella layered with garden ripe tomatoes and fresh basil

Shrimp Cocktail

16 - 20 Shrimp/Lb	(20) 40.00	(40) 80.00	(60) 120.00
Under 15 Shrimp/Lb	(20) 60.00	(40) 120.00	(60) 180.00

Extra Jumbo shrimp (16-20/lb) quick simmered in our poaching stock. Served with lemon wedges and homemade cocktail sauce

Grilled Vegetable	40.00	60.00	90.00
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Grilled eggplant, red and yellow peppers, zucchini, yellow squash, asparagus, portobello mushrooms and red onions layered in a colorful arrangement

Vegetable Crudites	30.00	40.00	55.00
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Assorted fresh vegetables artistically arranged. Served with your choice of our homemade ranch, thousand island or balsamic vinaigrette

Filet Mignon on Garlic Toast	72.00	108.00
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Sliced medium-rare filet mignon served on garlic toast with our homemade horseradish sauce

Homemade Chicken Tenders	(24) 30.00	(48) 60.00	(72) 90.00
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Arranged on a platter and served with our homemade honey dijon dipping sauce.

Appetizers

Price/Doz.

Melon Wrapped in Prosciutto 21.00
Fresh cantaloupe and honeydew melon slices wrapped in imported prosciutto

Pulled Pork Sliders Slow roasted BBQ pork topped with fresh cole slaw on slider rolls 21.00

Mini Lump Crab Cakes 33.00
Homemade lump crab cakes with bits of onion, celery, peppers, a touch of "old bay" seasoning then lightly sautéed

Coconut Shrimp Balls 24.00
Our award winning shrimp balls lightly breaded w/ coconut / panko mixture and served w/ sweet chili sauce

Stuffed Salami Cones 21.00
Genoa salami folded into a cone shape stuffed with ricotta cheese and finely diced cherry peppers

Spinach & Mozzarella Cups 18.00
Filo pastry cup filled with a sautéed fresh spinach and onion mixture and topped with fresh mozzarella cheese, then baked

Mini Quiche Loraine 18.00
A light egg custard with chopped bacon and Swiss cheese baked in a filo pastry cup

Mini Ruben Sandwiches (Cut in 1/2=24 pieces/doz) 27.00
Corned beef, Swiss cheese, sauerkraut and Russian dressing on party rye, then grilled

Asparagus Wrapped in Prosciutto 21.00
Oven roasted asparagus wrapped in paper thin imported prosciutto

Tomato Bruschetta on Garlic Toast 12.00
Tomato bruschetta made with fresh plum tomatoes and basil, served on top of our homemade crostini

Beef Tenderloin on Garlic Toast 36.00
Medium-rare filet mignon, sliced and served on garlic toast rounds. Served with our homemade horseradish sauce

Shrimp Cocktail

16 - 20 Shrimp/Lb.	24.00	Under 15 Shrimp/Lb.	36.00
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Our shrimp cocktail is available in two sizes. It is quick simmered in our poaching stock. Served with lemon wedges and homemade cocktail sauce

Homemade Chicken Tenders 18.00
Our fresh butchered, pounded and breaded chicken tenders. Lightly fried and served with our homemade honey Dijon dipping sauce

Fresh Mozzarella, Tomato and Basil on Baguette 18.00
Slice of our homemade fresh mozzarella, slice of vine ripened tomato, and fresh basil served on garlic toast

Mac & Cheese Bites 18.00
Our homemade mac and cheese made into balls lightly breaded with seasoned crumbs and fried

Fresh Fruit Kabobs 24.00
Skewered balls of cantaloupe, honeydew and watermelon with a strawberry and fresh mint leaves

Stuffed Mushrooms (Sausage) 24.00
Large white mushrooms stuffed with zesty sweet Italian sausage stuffing containing onions, peppers and parmigiana cheese

Stuffed Mushrooms (Crab) Large white mushrooms stuffed with our lump crab meat stuffing 33.00

Wings 15.00
Jumbo party wings deep fried and topped the way you like them. (buffalo, dry rub, BBQ, honey mustard, garlic/parm) Blue cheese and celery sticks included

Clams Casinoooo 27.00
Fresh top-neck clams on the half shell stuffed with garlic, onions, peppers, seasoned bread crumbs and topped with bacon

Clams Oreganata 27.00
Fresh top-neck clams on the half shell stuffed with our garlic, oregano and seasoned bread crumbs topping

Mozzarella Sticks 18.00
Battered strips of mozzarella cheese fried until cheese is melted. Served with our homemade marinara sauce

Franks En Croute (pigs in the blanket) 12.00
"Our own" made with all beef franks and puff pastry, baked to a golden brown.

BBQ Beef Brisket Sliders 21.00
Slow roasted BBQ brisket on slider balls, served w/ pickle chips

Cheese Steak Egg Rolls (Egg Rolls are served cut in 1/2 = 24 pieces/doz) 36.00
Grilled cheese steak wrapped in egg roll wrappers and deep fried to a golden brown. Choose from 3 fillings: (Onions/Peppers/Mushrooms, Plain, Buffalo Chicken)

Swedish Meatballs (48 pieces - 1/2 pan) 52.00
Mini beef and pork meatballs with a hint of nutmeg and served in a sour cream stroganoff gravy

Minimum of 24 pieces per Item. Can Increase in Increments of 12

Prices Subject To Change Without Notice.

Salads

Small (serves 8-10) Medium (serves 10-20) Large (serves 32-40)

Sm Med Lg

Chopped Antipasto 35.00 60.00 110.00
Diced auricchio provolone, sopressata, genoa salami, roasted red peppers, olives, marinated mushrooms, tomatoes and red onions over chopped romaine

Classic Caesar 25.00 45.00 85.00
Shaved reggiano parmigiano and grated romano cheese with homemade baked croutons over romaine lettuce with our homemade Caesar dressing

Baby Spinach 25.00 45.00 85.00
Fresh sliced mushrooms, crispy chopped bacon, hard boiled egg and sliced red onions over baby spinach leaves

Garden Salad (7 Veggies) 25.00 45.00 85.00
Cucumbers, tomatoes, carrots, red onions, julienne peppers and zucchini over baby mixed greens

Macaroni 25.00 45.00 85.00
Traditional elbow macaroni, with diced tri-color peppers, celery and carrots with a light mayonnaise dressing

Cole Slaw 25.00 45.00 85.00
Shredded green cabbage and grated carrots with our homemade cole slaw dressing

Fusilli Pasta 25.00 45.00 85.00
Spiral Fusilli pasta with fresh broccoli, carrots, grape tomatoes and black olives in a fresh basil vinaigrette dressing

German Potato 25.00 45.00 85.00
Sliced red skin potatoes, thin sliced onions, crispy chopped bacon and fresh parsley with a light, tangy oil and cider vinegar dressing

Potato (Red Skin) 25.00 45.00 85.00
Diced red bliss potatoes, celery and cucumbers with a light mayonnaise dressing (hard boiled egg optional)

Honey Dijon Pasta 25.00 45.00 85.00
Gemelli pasta, match stick cut zucchini, yellow squash and carrots with our homemade honey dijon dressing

Pastas

1/2 Pan Full Pan

Baked Ziti 42.00 74.00
Baked penne pasta with our homemade marinara, ricotta, parmigiana and mozzarella cheeses

Penne alla Vodka (made with Pancetta) 44.00 78.00
Penne pasta with our creamy rich vodka sauce

Penne alla Vodka w/Chicken 51.00 92.00
Our penne alla vodka with tender grilled chicken

Cheese Lasagna 44.00 78.00
Meat Lasagna (Beef or Sausage) 51.00 92.00
Vegetable Lasagna (Béchéamel sauce) 51.00 92.00

Layers of pasta, rich béchéamel sauce, vegetables and cheeses topped with mozzarella

Cavatelli & Broccoli 42.00 74.00
Cavatelli, steamed broccoli sautéed with fresh garlic in a light garlic sauce

Stuffed Shells (16) 32.00 (32) 54.00
Jumbo pasta shells stuffed with our ricotta, parmigiana and mozzarella stuffing laid on top of our homemade marinara

Shrimp Scampi w/Fusilli 65.00 120.00
Jumbo shrimp sautéed with fresh garlic and white wine over fusilli pasta

Penne Marinara 32.00 54.00
Penne pasta tossed with our homemade marinara sauce

Pasta w/Bolognese 48.00 86.00
Our hearty bolognese sauce made with ground beef, pork, sautéed onions and a touch of cream, tossed with your choice of pasta

Macaroni and Cheese 48.00 86.00
Elbow macaroni smothered in or homemade rich 3 cheese sauce and topped with seasoned crumbs

Tortellini Alfredo 55.00 100.00
Cheese tortellini in a rich, creamy alfredo sauce made with reggiano parmigiana and heavy cream

Most Pasta Dishes are Available Gluten Free +\$5.00