



APPETIZERS

- In House Smoked Salmon with Traditional Garnishes 10.00
- Colossal Crabmeat Martini Cocktail 18.00
- North Atlantic Clams Steamed with Fresh Herbs or with a Spicy Marinara Sauce 10.00
- Baked Top Neck Clams Casino or Oreganata 10.00
- "Sashimi" Ahi Tuna Rolled with Crab Meat over Asian Vegetable Noodles and Wasabi Coulis 16.00
- Sautéed Lump Crab Cake with Horseradish Tartar Sauce and Coleslaw 18.00
- Seafood Platter of Lobster, Clams, Oysters, Shrimp and King Crab Legs 22.00
- 6 Chilled Blue Point Oysters with Cocktail Sauce 12.00
- 4 Jumbo Shrimp with Cocktail Sauce 14.00
- Bufala Mozzarella with Fresh Roasted Peppers 12.00
- Fritto Misto of Calamari and Shrimp 12.00
- French Onion Soup 5.00

SALADS

- Hearts of Romaine Lettuce with the Classic Caesar Dressing 8.00
- Iceberg Lettuce with House Roquefort Dressing 7.00
- House Mixed Tender Greens with Homemade Red Wine Vinegar Dressing 5.00
- Belgian Endive and Watercress with House Dressing 7.00

RARE STEAKS AND CHOPS FROM THE GRILL

Dry Aged 48 oz. Prime Porterhouse (For Two) 79.00

- Prime 10 oz. Filet Mignon 29.00
- Prime 12 oz. NY Sirloin 26.00
- Prime 18 oz. NY Sirloin 36.00
- 28 oz. Dry Aged Prime Rib Chop "The Ultimate Cowboy Steak" 40.00

- Milk Fed Veal Rib Chop 36.00
- Rack of Lamb Brushed with Mustard and Breadcrumbs 30.00

Add 8 oz. Lobster Tail to any of the above items 18.00, Blue Cheese and Portobello Mushroom Crust with Barolo Wine Sauce 6.00

In House Cured and Apple Smoked Bacon Strips Grilled and Brushed with Maple Syrup 2.50 Per Piece

ITALIAN CLASSICS FROM IL TULIPANO

PASTA (Appetizer / Main Course)

Homemade Potato Gnocchi with Tomato and Basil 8.00/15.00

Homemade Fettuccine Bolognese 8.00/15.00

Homemade Tagliolini with Lump Crabmeat 12.00/20.00

Rigatoni Amatriciana ~ Homemade Pancetta, Onion and Tomatoes 7.00/13.00

Homemade Pappardelle ~ "Wide Noodles" with Vodka Sauce and Green Peas 7.00/13.00

Linguine with Traditional Clam Sauce 9.00/17.00

Seared Sea Scallops "Provencale" Topped with Diced Tomatoes, Garlic and Fresh Herbs 22.00

Jumbo Shrimp Marinara or Scampi Style 21.00

Wild Salmon over Smothered Leeks 24.00

Seared Tuna Steak with Peppercorn and Balsamic Reduction 26.00

Homemade Spicy Sausage over Broccoli Rape 17.00

La Margherita ~ Chicken Breast Topped with Artichoke Hearts, Gaeta Olive & Mozzarella in a Light Pizzaiola Sauce 19.00

Organic Chicken Breast Scented with Rosemary and Toasted Garlic 18.00

"Battuta" Pounded Veal Rib Chop 36.00

Veal Rib Chop Milanese Topped with Baby Greens 36.00

SIDES

Rare Fries Tossed with Truffle Oil and Parmesean Dust 6.00

Baked Macaroni and Cheese 7.00

Whipped Potatoes with Crème Fraiche 6.00

Spinach Creamed or Sautéed 7.00

Broccoli Rape Sautéed with Oil and Garlic 7.00

Sautéed Long Hot Peppers in Oil and Garlic 6.00

Frizzled Onion Rings with Chipotle Dipping Sauce 7.00

Asparagus "Au Gratin" 7.00

Sautéed Mushrooms and Onions 6.00



For Catering and Special Events 1131 Pompton Ave., Cedar Grove, NJ 07009

Accommodations From 20 to 350

Telephone: 973-256-9300 www.iltulipano.com



Early Spring Wine Selection
Featured at our Monthly Wine Sampling

White Wines

Number	Glass	Bottle
50 – Riesling Noblhouse – Dr. Pauly Bergweiler (2009 Germany)	10.	38.
51 – Sauvignon Blanc – Huntington – Sonoma County (2007 California)	8.	30.
52 – Chardonnay – Santa Caroline – (Vintage 2007 Chile)	9.	34.

Red Wines

60 – Merlot – Feudo Arancio – Sicily (2007 Italy)	9.	34.
61 – Petite Sirah – Huntington – Sonoma County (2006 California)	9.	34.
62 – Malbec – Colores del Sol – Vintage 2009 Argentina	10.	38.
63 – Pinot Noir – Stemmari – Feudo Arancio – Sicily (2007 Italy)	10.	38.
65 – Cabernet Sauvignon Stemmari – Feudo Arancio – Sicily (2007 Italy)	9.	34.
66 – Rioja – El Coto (2006 Spain)	9.	34.
67 – Tannat Reserve – Don David– Michel Torino Estate (2007 Argentina)	10.	38.

For Full Wine Selections by the Bottle Please Ask for Our Wine List

Join us for our Monthly Wine Sampling

Dinner Reservations Recommended

Draft Beer

Guinness, Stella Artois, Becks, Bass Ale, Blue Moon & Sam Adams
\$5.50

Specialty Cocktails

\$10

Raspberry Martini

Stoli Raspberry, Chambord, Cranberry Juice and a splash of Sour Mix

Tantra Kiss

Stoli Vanilla, Amaretto Di Saronno and Pineapple Juice

Pomegranate Martini

Stoli Raspberry, Pomegranate Liquor and a Splash of Sour Mix

Peartini

Grey Goose La Piere, Amaretto di Saronno, Lemon Juice and Simple Syrup

Coconut Martini

Malibu Rum, Stoli Vanilla, Pineapple Juice and Sweet Coconut Cream

Lemon Drop Martini

Absolute Citron, Grand Marnier, a Splash of Sour Mix with a Sugared Rim

Funky Monkey

Stoli Vanilla, Cream de Cacao, 99 Bananas and Splashes of OJ and Pineapple Juice

**Inquire about our private dining facilities
in our wine cellar and the coach room on the upper level**