

Russo's Easter Menu



560 Pleasant Street
Watertown, MA 02472
tel 617.923.1500 fax 617.926.6960
www.russos.com

ANTIPASTI

Bolognes Arancini

Italian Rice Balls stuffed with a hearty blend of beef Bolognese, peas and Provolone cheese.
\$3.49/ea

Grilled Calamari

Tender calamari marinated in a rosemary balsamic vinaigrette and lightly charred over a coal fire.
\$15.98/lb serves 3-4

Chef's Antipasto

A selection of char-grilled vegetables, Italian dry cured meats, imported aged cheeses & olives presented over a crisp green salad.
\$6.98/pp 10 person minimum

PLATTERS & APPETIZER BASKETS

Fresh Bread Basket

An assortment of foccacia, baguettes, and rustica bread garnished with grissini and fresh herbs.
Serves 6-10 \$14.98/ea

Traditional Meat and Cheese

Roast beef, smoked ham, smoked turkey, salami, Swiss cheese, Provolone cheese, garnished with lettuce, tomatoes, and olives. Served with finger rolls.
Small serves 10 \$39.98
Large serves 35 \$74.98

Traditional Cheese with Fruits & Crackers

Havarti (Denmark), Cheddar (U.S.A.), Provolone (Italy), Emmenthaler (Switzerland), Double Gloucester (England), garnished with fresh fruit and served with a basket of assorted crackers.
Small serves 10 \$39.98
Large serves 35 \$79.98

Baked Brie en Croûte

Ripe wheel of brie topped with caramelized pears or raspberry jam. Wrapped in puff pastry and baked till golden.
Serves 6-10 \$19.98/ea

Fruit Platter

A bursting display of fresh fruit: grapes, melons, mangos, strawberries, pineapple & kiwi.
Small serves 10-15 \$39.98
Medium serves 20-35 \$58.98
Large serves 45-55 \$74.98

Jumbo Shrimp

Gently poached or flame-grilled shrimp served with complimentary cocktail sauce.
Per dozen \$29.98

Mediterranean Platter

Hummus, metch, baba ganoush, mouhammara, olives & pita bread.
10 person minimum \$4.98/pp

Crudités with Dips

A flowering medley of broccoli, zucchini, summer squash, carrots, peppers, celery, asparagus, and tomatoes, with a choice of dips: Cucumber Ranch, Blue Cheese, Balsamic or Italian Vinaigrette.
Small serves 10-15 \$29.98
Medium serves 20-35 \$48.98
Large serves 45-55 \$58.98

LASAGNA

Half pan serves 8-10
Full pan serves 15-20

Bolognese

Layers of hearty beef & sausage ragù and fresh ricotta.
Half pan \$44.98
Full pan \$84.98

Five Cheese

A blend of ricotta, mozzarella, parmigiana, Provolone & fontina cheeses.
Half pan \$34.98
Full pan \$64.98

Eggplant Parmigiana

Half pan \$34.98
Full pan \$69.98

Roasted Vegetable

Oven-roasted summer vegetables & fresh herbs.
Half pan \$39.98
Full pan \$79.98

Porcini & Portabella

A white lasagna with the robust flavors of porcini and portabella with a hint of white truffle.
Half pan \$44.98
Full pan \$89.98

ENTREES

All entrees come with a choice of potato or rice and side vegetable

Pizza Chiena

A classic Italian savory pie made with fresh ricotta, proscuitto, sopressata, salami and parmigiana.

Half *serves 4-6* \$17.98

Whole *serves 8-12* \$34.98

Swordfish Piccata

Tender pieces of swordfish sautéed with crimini mushrooms in a lemon caper butter sauce, served with rice.

\$9.98/per person

Baked Stuffed Haddock

Fresh skinless haddock prepared with herb seasoned bread crumbs, baked with lemon and butter.

\$9.98/per person

Haddock Puttanesca

Fresh skinless haddock roasted with our own robust Puttanesca sauce.

\$9.98/per person

Fennel-Crusted Salmon

Boneless filet of North Atlantic Salmon rubbed with crushed fennel and poppyseeds, and oven roasted.

\$9.98/per person

Porchetta

Boneless pork shoulder marinated in rosemary, garlic, lemon, and olive oil. Slow roasted to fork tender perfection.

\$8.98/lb

Chicken Marsala

Medallions of chicken breast sautéed with crimini mushrooms and flamed with sweet Marsala wine.

Half pan \$ 99.98

Whole pan \$179.98

Chicken Piccata

Medallions of chicken breast sautéed with capers and mushrooms in a light lemon wine sauce.

Half pan \$ 89.98

Whole pan \$179.98

Roast Half Duck

Served with a sweet Italian sausage stuffing and finished with an orange/apricot glaze.

\$9.98 each *serves 1-3*

Tuscan Ham

Hand rubbed with herbs and slow-roasted, served warm and juicy.

\$8.98/per person *serves 3-4*

SALADS

Tossed Green Salad

Red & green lettuce tossed with cucumbers, tomatoes, mushrooms, croutons, and red onion. Your choice of salad dressings.

\$2.00/pp

Spinach & Pancetta

Tender baby spinach tossed with crisped Italian pancetta & gorgonzola cheese. Italian vinaigrette on the side.

\$2.75/pp

Caesar

Crisp romaine & Parmigiano croutons tossed with our own zesty Caesar dressing.

\$3.00/pp

Mesculin

A flavorful variety of young tender field greens, extra virgin olive oil and Balsamic vinaigrette on the side.

\$3.00/pp

SIDES

1lb. serves 3-4 people

**Potato and Prosciutto
au Gratin**
\$5.98/lb

Grilled Asparagus
Served with shaved Parmigiano.
\$6.99/lb

Broccoli Rabe
Sautéed with garlic and a hint
of anchovy.
\$5.99/lb

Escarole
Braised in chicken stock.
\$5.98/lb

**Mashed Carrot &
Rutabaga**
\$4.98/lb

Garlic Mashed Potato
\$3.98/lb

Broccoli & Roasted Garlic
\$4.98/lb

Mashed Butternut Squash
\$4.98/lb

Honey Roasted Carrot
\$4.98/lb

Roasted Cipolini Onions
With roasted chicken demiglace.
\$7.98/lb

CAKES

Traditional Italian Ricotta Pie

An Easter favorite! Traditional pasta frolla crust filled with a light, citrus scented ricotta cheese.
8" Serves 8-10 \$12.99

Chocolate Raspberry Torte

Chocolate sponge cake layered with a luscious raspberry mousse and finished with a dark chocolate ganache and fresh raspberries.
6" Serves 6-8 \$15.98
6" Serves 8-10 \$25.98

Almond Berry Chiffon Cake

A deliciously rich almond chiffon cake layered with a white chocolate pastry cream, fresh berries, and finished in our own white chocolate buttercream.
6" Serves 6-8 \$15.98
6" Serves 8-10 \$25.98

Strawberry Tiramisu

A new Italian favorite! A row of crisp ladyfingers encircling a layer of moist yellow cake and a Grand Marnier-spiked mascarpone cream. Finished with beautiful strawberry slices and blueberries.
Serves 8 \$24.98

Traditional Hot Cross Buns

\$3.98 for 6



To call in your order

617.719.4107 *Ask for Catering.*

You can also call our main number at 617.923.1500.

Russo's store hours

Monday - Saturday 8am - 7pm
Sunday 8am - 6pm

Look for our Weekly Specials, recipes & more!

www.russos.com

