

Livoti's

OLD WORLD MARKET

Christmas Menu

2025 EDITION

**DUE TO HIGH DEMAND & OUR COMMITMENT TO QUALITY & FRESHNESS
OUR ORDER DEADLINE IS WEDNESDAY DECEMBER 17TH @ 5PM**

Christmas Dinner Package

Pasta Dish

Choice of 1 Full Tray
Linguine & White Clam Sauce
Penne Alla Vodka
Baked Ziti
Stuffed Shells
Spicy Rigatoni Vodka

Entrée

Choice of 2 Half Trays
Chicken Francaise
Chicken Marsala
Chicken Cutlet Parmigiana
Stuffed Pork Filet Mignon
Roast Beef w/ Mushroom Gravy

Side Dish

Choice of 1 Half Tray
Eggplant Rollatini
Eggplant Parmigiana
Roasted Vegetables
Crispy Roasted Potatoes
Traditional Stuffed Mushrooms

\$279.99 + Tax

Serves 12 to 15 People
No Substitutions

Included in Package:

- 12" Christmas Caprese Platter
- Homemade Prosciutto Bread



HALF SERVES 10 - 12
FULL SERVES 18 - 20

Italian Seafood Specialties

Mix / Match - \$70 Half Tray | \$130 Full Tray

Zuppa di Mussels

Only Mussels - No Pasta
Fresh Mussels Slow Cooked to Perfection in Our
Homemade Marinara Sauce.

Fried Calamari

Tender Rings and Tentacles of Calamari, Seasoned &
Fried to Perfection.

- Served with a Side of Marinara Sauce

Stuffed Filet of Sole

Fresh Sole Stuffed with Crabmeat & Seasoned
Breadcrumbs, Drizzled with a Light Lemon Butter Sauce.

Frutti Di Mare Salad

(Shallow Tray - Average 3 lbs) - Available Half Tray Only
Shrimp, Calamari, Octopus & Scungilli Mixed With Pitted Olives,
Peppers Hulls & Celery Tossed in Our Homemade Vinaigrette.

Shrimp Scampi

Only Shrimp - No Pasta
Butterflied Shrimp Tossed in a Light Butter & Lemon Sauce.

Shrimp Oreganata

Butterflied Shrimp Topped with Italian Breadcrumbs, Fresh
Garlic in White Wine & Extra Virgin Olive Oil .

Shrimp Parmigiana

Large Tender Shrimp Butterflied & Breaded in Our
Homemade Breadcrumbs, Fried to A Golden Brown.
Topped With Fresh Mozzarella & Homemade Tomato Sauce.

Jumbo Fried Shrimp

Butterflied Jumbo Shrimp Battered with Homemade
Seasoned Panko Breadcrumbs Fried to Golden
Perfection

- Served with a Side of Marinara Sauce

Don't Forget the
Feast of the 7 Fishes
for Christmas Eve

Premium

Seafood Fra Diavolo \$80 | \$140

Fresh Maine Lobster, Jumbo Shrimp, Mussels, & Clams
Slow Cooked in our Famous Fra Diavolo Sauce (Spicy)

- Served over Fresh Linguini

Raw

Baked Clam Oreganata \$60 | \$110

[Half Tray 30pcs | Full tray 60pcs] - Comes Raw

Fresh Little Neck Clams Topped with Homemade
Seasoned Breadcrumbs.

Lobster Tail Oreganata \$25 Each

[4 Tail Minimum] - Comes Raw

Premium 8 oz Cold Water Lobster Tail carefully
removed from shell, dressed with Butter, White Wine,
Extra Virgin Olive Oil, Chopped Garlic + Parsley. Topped
with Seasoned Chopped Breadcrumbs. Raw, Oven
Ready.

Holiday Ala Carte Dishes

Baked Ziti	\$50 \$90
Stuffed Shells	\$50 \$90
Cheese Lasagna	\$50 \$90
Meat Lasagna	\$60 \$110
Penne Alla Vodka	\$50 \$90
Spicy Rigatoni Vodka	\$50 \$90
Linguine & White Clam Sauce	\$50 \$90
Spaghetti & Meatballs	\$50 \$90
Eggplant Parmigiana	\$60 \$110
Eggplant Rollatini	\$60 \$110

HALF SERVES 10 - 12 | FULL SERVES 18 - 20

Mini Rice Balls (Plain)	\$60 \$110
Mini Rice Balls (Sicilian)	\$60 \$110
Mini Rice Balls (Prosciutto)	\$60 \$110
Mini Potato Croquettes	\$60 \$110
Mini Fried Finger Food Sampler	\$60 \$110
Over the Top Hot Antipasto	\$70 \$130
Stringbean Almondine	\$50 \$90
Crispy Roasted Potatoes	\$50 \$90
Traditional Stuffed Mushrooms	\$50 \$90
Roasted Vegetables	\$50 \$90
Broccoli Oreganata	\$50 \$90

Chicken Cutlet Parmigiana	\$60 \$110
Chicken Francaise	\$60 \$110
Chicken Marsala	\$60 \$110
Chicken Fontinella	\$60 \$110
Sausage & Peppers	\$60 \$110
Stuffed Pork Filet Mignon	\$60 \$110
Grilled Skirt Steak	\$90 \$150
Beef Filet Mignon Medallions	\$150 \$250
Roast Beef With Mushroom Gravy	\$60 \$110
Livoti's Classic Tossed Salad	\$50
Homemade Prosciutto Bread	\$12
Heating Rack Set	\$8

- 1 Wire Rack, 1 Waterpan & 2 Sternos

Christmas Holiday Platters

Cold Antipasto \$70 | \$130

Fire Roasted Red Peppers, Imparted Mixed Pitted Olives, Marinated Artichoke Hearts,
Cubed Sharp Provolone, Fresh Homemade Mozzarella Boccacini, Hot & Sweet Dried
Soppresata, & Pepperoni Topped With Italian Hot Stuffed Peppers.

Crudite Platter \$50

Freshly Cut Raw Broccoli & Cauliflower Florets, Celery, Zucchini Spears, Peeled Baby
Carrots, & Cherry Tomatoes.

Grilled Vegetable Platter \$70

An Assortment of Grilled Eggplant, Bell Peppers, Asparagus, Yellow & Green Zucchini
Tossed in Our Italian Marinade & Drizzled With Balsamic Glaze.

Shrimp Cocktail \$60

[Approximately 60 Shrimp]

Freshly Steamed Jumbo Shrimp Served With Lemon Wedges & Our Homemade
Cocktail Sauce.

Caprese Platter \$70

Our Homemade Salted Mozzarella, Thinly Sliced Beefsteak Tomatoes, Marinated
Roasted Peppers & Drizzled With Our Homemade Garlic & Herb Marinated Olive Oil.

Classic Charcuterie Board \$120

Prosciutto Di Parma, Sweet Soppresata, Hot Soppresata, Sweet Capocollo,
Grana Padano Cheese, Imported Ricotta Salata, Mediterranean Olives, Toasted
Almonds, Our Homemade Fig Spread, Baked Crostini Bread & Crackers.

Mini Assorted Pastry Platter \$70

Assortment of Mini Pastries & Mini Cannoli Beautifully Arranged

Italian Dessert Charcuterie \$80

Mini Sfogliatelle, Mini Cannolis, Cannoli Chips, Chocolate Pretzels, Mini B&W, Lemon
Drop, Fig & 7 Layer Rainbow Cookies

Cannoli Chip & Dip Platter \$40

Freshly Made Cannoli Chips Arranged Around Our Homemade Cannoli Cream

Fruit Platter \$60

Fresh Assorted Fruit & Seasonal Berries

Tiramisu Tray \$40

Coffee-Soaked Ladyfingers with Creamy Mascarpone, Rum and Orange, Topped
with a Dusting of Decadent Cocoa.

Order Online, Over the Phone
or In Person

All Holidays Order Can Not be
Cancelled or Changed After Deadline

Aberdeen - 723-566-2500 Marlboro - 848-444-9600 Middletown - 723-275-1144 Freehold - 723-410-4550 Brick - 723-475-8110