# DINNER MENU

"COME OVER TO DOVER!"

TABLE 42
RESTAURANT & BAR

Brick Oven Pizza
Dine In Or Delivery

*Est. 2013*

*Set in the heart of downtown Dover, Table 42 embraces the charming history that belongs to this building built in 1872 as one of three hostelries and was once known as The Central Hotel. The local train still slowly rocks its way along the side of Table 42 a few times a week to remind us of the days gone by. The aroma of old Italy permeates from our kitchen and blends with the modern American touch at the tables. Become part of the rich history that surrounds you as Table 42 carves it's own story at 42 N. Sussex Street in Dover, NJ.*

## SMALL PLATES

**Fried Meatballs** $12.95
Mini meatballs served with tomato sauce.

**Fried Raviolis Served with Marinara Sauce** $10.95

**Garlic Shrimp** $14.95
Served in a garlic butter sauce with two bread sticks.

**Shrimp Sambuca** $14.95
Shrimp served in our famous pink sauce spiked with Sambuca liquor with sautéed spinach over crostini bread.

**Fried Calamari** $14.95
Lightly fried and served with marinara sauce.

**Firecracker Calamari** $14.95
Lightly fried and sautéed with hot cherry peppers, balsamic vinegar and lemon juice. Served with marinara sauce.

**Eggplant Rollatini** $10.95
Eggplant stuffed with ricotta, tomato sauce, and mozzarella.

**Prince Edward Island Mussels Marinara** $13.95

**Grilled Portobello Balsamico** $11.95
Grilled Portobello layered with fresh mozzarella, roasted red peppers and drizzled with balsamic glaze.

**Asparagus, Roasted Red Pepper, Prosciutto & Fresh Mozzarella** $14.95

**String Beans Oreganato** $10.95
Fresh string beans sautéed with garlic, parmesan cheese and bread crumbs.

**Clams Oreganato** $11.95
Fresh clams on the half shell baked with parmesan cheese and seasoned bread crumbs.

**Dozen Steamed Little Neck Clams** $13.95

**Garlic Bread with a Side of Marinara** $ 7.95

**Bruschetta** $ 9.95

## RAW BAR

*Minimum order of 3 pieces per selection. Served with cocktail sauce.*

**Clams** $ 1.25 ea.

**Jumbo Shrimp (Peeled)** $ 2.75 ea.

## HOMEMADE SOUPS

**Soup De Jour** $ 4.50 cup/$ 6.50 bowl

**Pasta Fagioli** $ 7.95 bowl

**Stracciatella Soup** $ 7.95 bowl

**Escorole & Beans** $ 7.95 bowl

## SALADS

***DRESSING CHOICE:*** *House Lemon Vinaigrette, House Balsamic Vinaigrette, House Honey Dijon, House Russian, Ranch, French, Italian Cream Blue Cheese (add $1.00) & Crumbled Blue Cheese (add $2.00)*
***ADD TO ANY SALAD:*** *Chicken $5.00, Steak $8.00, Shrimp $7.00 for three shrimp. Additional Shrimp Available at $2.50 per shrimp*

**House** $ 7.95
Iceberg lettuce with tomato, cucumber, mixed greens and onion.

**Panzanella Salad (Italian Bread Salad)** $10.95
Home made croutons, tomato, basil, cucumber, red onion red & green pepper with oil and red wine vinegar.

**Caesar** $10.95
Crisp hearts of romaine, classic homemade Caesar dressing, fresh-made croutons, and Parmesan cheese.

**The Wedge** $11.95
Iceberg quarter, tomato, crumbled blue cheese, and crumbled bacon.

**Arugula Salad** $10.95
Fresh pears, crispy almonds, craisins and goat cheese.

**Spinach** $10.95
Goat cheese, walnuts, and fresh pears

**Seafood** $18.95
Fresh shrimp and calamari with tomato, red onion, and celery.

**Cajun Chicken Salad** $14.95
with romaine lettuce, red onions, tomatoes, fresh mozzarella & portobello mushrooms in a balsamic vinaigrette

## SIDES

**Sautéed Spinach** $ 7.95

**Sautéed Broccoli de Rabe** $ 8.95

**Sautéed Escarole** $ 7.95

**Sautéed Hot Cherry Peppers** $ 7.95

## ENTREES

### PASTA *(Pasta's available in half orders *)*

*There will be an additional charge of $2.00 for half orders or split orders*
*We offer whole wheat or gluten-free pasta for an extra $3.00*
***ADD TO ANY PASTA:*** *Chicken $5.00, Steak $8.00, Shrimp $7.00 for three shrimp. Additional Shrimp available at $2.50 per shrimp*

**Tortellini Primavera** $19.95
Peas, mushrooms, onions & spinach in a pink sauce.

*** Rigatoni Sausage and Cream** $19.95
Choice of hot or sweet sausage.

*** Penne Alla Vodka** $18.95

*** Rigatoni Bolognese** $19.95

*** Linguini with Meatballs** $19.95

**Linguini with Red or White Clam Sauce** $22.95

**Pasta Calabrese** $19.95
Broccoli **rabe**, sausage, and cherry tomatoes in garlic & oil.

**Cheese Ravioli in Pink Vodka Sauce** $19.95

**Homemade Bolognese Lasagna** $19.95

**Penne Asparagus & Shrimp in Pink Sauce** $22.95

**Rigatoni Amatraciana** $19.95
Onions and bacon in fresh marinara.

**Fettuccini or Tortellini Alfredo (Your Choice)** $19.95

*** Aglio e Olio (Garlic & Extra Virgin Olive Oil)** $18.95

### MAIN DISHES *(Choice of one side)*

***Includes a side of potato and vegetable de jour, or a house salad, or a side of pasta with your choice of linguini, penne or rigatoni in a marinara sauce.***
***There will be an additional charge of $2.00 to split entree order.***

**Eggplant Parmigiana** $19.95

**Chicken Country Style** $22.95
Chicken breast with sausage, potatoes, vinegar peppers and onions in white wine vinegar sauce.

**Chicken Arugula** $22.95
Chicken breast, sautéed arugula and mushrooms in a light plum tomato sauce.

**Chicken Catalina** $22.95
Chicken cutlets layered with roasted red peppers and fresh mozzarella in a garlic & oil herb sauce.

**Chicken Any Style** $22.95
Your choice of Parmigiana, Marsala, Francese or Piccata

**Veal Any Style** $25.95
Your choice of Parmigiana, Marsala, Francese or Piccata.

**14 oz. Chargrilled New York Strip Steak** $28.95

**14 oz. New York Strip Au Poivre** $28.95
Steak encrusted with peppercorns in a brandy cream sauce.

**Sirloin** $25.95
10 oz. Sliced sirloin in a red wine & mushroom sauce.

**Center Cut Pork Chop** $25.95
Pan seared with garlic and sage in a brown sauce.

**Joe Nails Pork Chop** $25.95
Center cut pork chop with sauteed hot cherry peppers, garlic & rosemary

**Shrimp Parmigiana** $25.95

**Salmon Over Spinach with Sundried Tomatoes in a lemon white wine sauce** $25.95

**Filet of Sole - Francese or Oreganato** $25.95

**Salmon Sambuca** $26.95
Salmon served in our famous pink sauce spiked with sambuca liquor

**Shrimp Fra Diavolo** $25.95

**Shrimp Scampi** $25.95

**Shrimp Sambuca** $26.95
Shrimp served in our famous pink sauce spiked with Sambuca liquor

*Consumption of raw or uncooked meats, poultry, or seafood may increase your risk of foodborne illness.*

*GOOD FOOD TAKES TIME. All our food is cooked to order.* ***Your patience is appreciated.***

# PIZZA

**Top Your Own Pizza**
**16" Large $15.25 | 12" Bar Pie $11.25**

**Toppings:**
**Large $4.00 | Bar Pie $3.00**
Artichoke Hearts, Anchovies, Prosciutto, Black Olives, Broccoli de Rabe, Pineapple, Eggplant, Roasted Red Peppers, Spinach, Sun Dried Tomatoes, Fresh Mozzarella, Bruschetta, Pepperoni, Sausage, Meatballs, Ham, Mushrooms, Onions, Peppers, Garlic, Bacon, Extra Cheese

**Deluxe Toppings:**

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|---|---|---|---|
| **Large Pie Breaded Chicken** | **$5.00** | **Large Pie Shrimp** | **$7.00** |
| **Bar Pie Breaded Chicken** | **$3.00** | **Bar Pie Shrimp** | **$5.00** |

**Specialty Pizza**
**Large $20.25 | Bar Pie $14.75**

**Buffalo Chicken**
Buffalo Chicken in hot sauce & ranch dressing with melted mozzarella
**Margarita Pizza**
Plum tomato sauce, fresh mozzarella, oregano, basil & olive oil
**Hawaiian Pizza**
Ham, Pineapple & mozzarella cheese
**Penne Alla Vodka Pizza**
Topped with penne pasta, vodka sauce & mozzarella cheese
**Taco Pizza**
Fresh ground beef, salsa, monteray jack cheese, lettuce, jalapeño peppers and chopped tomato
**Sambuca Pizza**
Our famous sambuca sauce, fresh mozzarella & arugula
**Rustico Pizza**
Plum tomatoes, fresh mozzarella, roasted red peppers, roasted artichoke hearts & roasted eggplant
**White Pizza**
Spinach, tomato & ricotta cheese
**Eggplant Rollatini Pizza**
With dollop of ricotta cheese
**Chop Salad Pizza**
Tomatoes, Roasted Red Peppers, Sundried tomatoes, mozarella & red onions in a red wine vinegar
**Bruschetta Pizza Regular / Vegan**
**Bacon Chicken Ranch Pizza**
**Chicken Parmigiana Pizza**
**Grandma Pizza (Large only)** **$ 20.25**
Thin Crust pan pizza, layered with mozzarella and topped with tomato sauce and parmesan cheese
**Sicilian Pizza(Large only)** **$ 20.25**

## CHARGRILLED ANGUS BEEF BURGERS

*Served with lettuce & tomato with a side of coleslaw. Add a side of fries, sweet potato fries, or onion rings for an extra $2.50.*

**Plain** **$11.95**
**Cheese** **$12.95**
Choice of American, Cheddar, Swiss, Pepper Jack, Mozzarella or Crumbled Blue Cheese.
**Bacon Cheese** **$13.95**
**Veggie Burger** **$11.95**
**Mushroom & Swiss Burger** **$13.95**
**Angry Burger** **$13.95**
Sautéed mushroms, onions, bacon and jalapeño peppers with pepperjack cheese

## SANDWICHES & WRAPS

*All sandwiches & wraps come with coleslaw & potato chips*

**Grilled Chicken, Fresh Mozzarella, Roasted Red Peppers & Balsamic Glaze** **$12.95**
**Chicken Caesar Wrap** **$12.95**
**Chicken Milanese** **$12.95**
Breaded chicken cutlet with fresh mozzarella, roasted red peppers & baby arugula
**Philly Cheesesteak** **$12.95**
With peppers, onions, mushrooms and American cheese with a side of onion rings
**The Veggie** **$11.95**
Eggplant, portobello mushrooms, fresh mozzarella & broccoli rabe

## PUB FARE

**French Fries, Sweet Potato Fries, or Onion Rings** **$ 6.00**
**Mozzarella Sticks (6)** **$10.95**
**Cheeseburger Sliders (3)** **$12.95**
**Buffalo Wings (8)** **$13.95**
Choice of mild, medium or hot. Served with blue cheese dressing and celery.
**Fried Chicken Tenders** *Add a side of fries, sweet potatoe fries or onion rings for an extra $2.50* **$11.95**
Served with homemade honey dijon.
**Potato Skins** **$10.95**
Topped with cheddar and bacon with a side of sour cream.
**Chicken Quesadilla** **$13.95**
**Steak Quesadilla** **$15.95**
Red peppers, onions, cheddar & Monterey Jack cheeses in a grilled flour tortilla served with a side of salsa & sour cream.

*An 18% gratuity will be added to parties of 6 or more for your convenience.*

# FROM THE BAR

## WINES BY THE GLASS

### RED

| | |
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| **Camelot Merlot** | **$ 7.00** |
| **Camelot Cabernet Sauvignon** | **$ 7.00** |
| **Camelot Pinot Noir** | **$ 7.00** |
| **Finca El Origen Malbec** | **$ 9.00** |
| **De Loach Cabernet Sauvignon** | **$ 9.00** |
| **Ducarosso Chianti** | **$ 9.00** |

### WHITE

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| **Camelot Chardonnay** | **$ 7.00** |
| **Pasqua Pinot Grigio** | **$ 7.00** |
| **Chateau St. Michelle Riesling** | **$ 9.00** |
| **Clifford Bay Sauvignon Blanc** | **$ 9.00** |
| **Kendall Jackson Chardonnay** | **$11.00** |

### ROSE

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| **Barton & Guestier Rose D' Anjou** | **$ 9.00** |

## WINES BY THE BOTTLE

### RED

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| **The Crusher Pinot Noir** | **$29.00** |
| **La Crema Pinot Noir** | **$42.00** |
| **Straccali Chianti Classico** | **$29.00** |
| **Murphy Goode Merlot** | **$32.00** |
| **Simi Merlot** | **$40.00** |
| **Coppola Diamond Series Cabernet Sauvignon** | **$36.00** |
| **Murphy Goode Cabernet Sauvignon** | **$32.00** |
| **Baron De Ley Tempranillo - Rioja** | **$28.00** |

### WHITE

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|---|---|
| **Santa Carolina Sauvignon Blanc** | **$25.00** |
| **Brancott Sauvigon Blanc** | **$28.00** |
| **Bertani Velante Pinot Grigio** | **$32.00** |
| **Ruffino Lumina Pinot Grigio** | **$25.00** |
| **Toasted Head Chardonnay** | **$30.00** |
| **Clos du bois Chardonnay** | **$28.00** |

### SPARKLING WINES

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| **J. Roget Split Bottles** | **$ 8.00** |
| **Pasqua Prosecco** | **$26.00** |
| **Korbel Brut Champagne** | **$28.00** |

### HOMEMADE SANGRIA (RED) (WHITE SEASONAL)

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| **By the Glass** | **$ 7.50** |
| **By the Pitcher** | **$28.00** |

## BEER SELECTIONS

### DRAFT BEER

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| **Miller Lite** | **$ 6.00** |
| **Goose Island** | **$ 6.50** |
| **Stella Artois** | **$ 6.50** |
| **Flying Fish Hopfish IPA** | **$ 6.50** |
| **Yuengling Lager** | **$ 6.00** |
| **Jersey Girl** | **$ 6.50** |
| **Blue Moon** | **$ 6.50** |
| **Guiness** | **$ 6.50** |

### BOTTLED BEER

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| **Budweiser, Bud Light and Coors Light** | **$ 5.00** |
| **Allagash** | **$ 6.50** |
| **Michelob Ultra** | **$ 5.50** |
| **Heineken, Heineken Light, St. Pauli's Girl, Allagash White, Dogfish IPA, Newcastle Brown Ale, Magic Hat #9, Harpoon, Becks, Sam Adams Boston Lager, Corona, Dos Equis, Red Stripe, and Anchor Steam, Angry Orchard, Corona Light** | **$ 6.00** |

### BOTTLED BEER ALTERNATIVES

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|---|---|
| **O'Douls Non-Alcoholic Beer** | **$ 4.50** |
| **Beck's Non-Alcoholic Beer** | **$ 5.00** |

*There is a $15.00 minimum for all credit card payments.*