CHRISTMAS EVE FEAST OF THE SEVEN FISHES

Take-out menu will be available for pick-up on December 24th from 11:00 a.m. to 3:30 p.m. Place order at least 24-hours before pick-up by calling (610) 828-7050 or emailing trattoriatotaro@gmail.com.

FULL CATERING MENU ALSO AVAILABLE

GARLIC SHRIMP COCKTAIL | $24 ½ Dozen
Jumbo Shrimp Sautéed in Olive Oil, Garlic, Butter and Basil

CLAMS CASINO | $26 Dozen
Stuffed Middlenecks Topped With Bacon Then Baked

FRIED SMELTS | $26 Per Pound
A Tradition!

BACALA (CODFISH SALAD) | $15 ½ pound
Finely Diced Celery, Onions and Carrots Tossed With Flaked Codfish in Olive Oil and Garlic Vinaigrette

STUFFED SHRIMP | $15 Each
Jumbo Shrimp Stuffed With Crab Imperial, Breaded and Fried

STUFFED CALAMARI YOLANDA | $8.00/ piece (A Family Favorite-Must Try!)
Vince's Mother's Recipe - Calamari Stuffed With Sauté of Vegetables, Bread Crumbs, Herbs, Pistachio Nuts and Raisins in Marinara Sauce

FLOUNDER PORTO | $26 Each
Flounder Stuffed With Lump Crabmeat and Spinach in a Port Wine Cream Sauce

FRUTA DI MAR | $26 ½ pound
Shrimp, Scallops, Mussels, Clams and Calamari Tossed With Celery and Onion With a Garlic, Olive Oil, Vinegar and Herb Dressing, served chilled

PESCATORE $175/ Half Pan
Sautéed Shrimp, Scallops, Mussels, Clams and Calamari in Marinara Sauce Over Homemade Pasta. Also Available in a Garlic, Olive Oil, White Wine Sauce or fra diablo

LUMP CRAB CAKES (4oz) $20 each

LOBSTER RAVIOLI Half Pan (12 Ravioli) $70
In Your Choice of Sauce, Blush Sauce or Parmesan Peppercorn Cream Sauce

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