

45 Washington St.
Westfield 

413-642-3221
EMMASGOURMET.COM

— DINE IN & TAKE-OUT —



Dinner Hours: Mon.-Sat. 3pm-9pm

Closed Sundays

Available for Private Parties

— FULL LIQUOR LICENSE —

SALADS

Dressings: Italian, Balsamic, Ranch, Bleu Cheese, Caesar, French, Raspberry Vinaigrette and Parmesan Peppercorn. Extra Dressing \$.75 each

Personal (serves 1) or **Family Style** (serves 4)

Add-on: Chicken: Grilled \$4 Crispy \$6

Shrimp OR Scallops \$3 each

Salmon \$10 | NY Strip \$12

House Side \$5 Personal \$10 Family \$25
Mixed greens, cherry tomatoes, cucumbers, peppers, onions and carrots.

Caesar Side \$6 Personal \$12 Family \$30
Romaine lettuce tossed with Caesar dressing, garlic croutons and shredded parmigiano cheese.

Emma's Personal \$13 Family \$30
Baby spinach tossed with balsamic vinaigrette, feta cheese, onions, Kalamata olives, tomatoes, crispy onions and grilled portobello mushrooms.

Chef Personal \$16 Family \$36
Mixed greens, ham, salami, turkey, tomatoes, swiss cheese, hard-boiled egg and onions.

Antipasto Personal \$16 Family \$36
Mixed greens, marinated assorted vegetables, hot capicola, provolone cheese, turkey, salami and ham.

Spinach Personal \$16 Family \$36
Baby spinach, grilled chicken, tomatoes, roasted red peppers, crispy bacon and walnuts with a side of Gorgonzola ranch dressing.

SOUPS

Soup of the Day Cup \$5 Bowl \$7
Ask your server.

Pasta Fagioli Cup \$5 Bowl \$7
Classic Neapolitan Bean soup with Pancetta

Tortellini Cup \$5 Bowl \$7
Tri-color tortellini with cheese in chicken broth.

Creamy Tomato Basil with Roasted Garlic Bowl only \$7

WINGS

Served with celery and bleu cheese. Extra Dressing \$.75 each

12 wings: \$16 24 wings: \$26

36 wings: \$32 50 wings: \$40

Flavors: Teriyaki — Honey Mustard — Buffalo
"The Best" Emma's Uncle Vinnie's — Plain

APPETIZERS

Bruschetta Al Pomodoro \$8 Toasted bread topped with garlic, fresh tomatoes and extra virgin olive oil.

Garlic Bread \$9 Baked with a roasted garlic spread and served with a Gorgonzola fondue.

Crostini Gorgonzola \$10 Toasted bread topped with Gorgonzola cheese and thinly sliced prosciutto di parma.

Roasted Wild Mushrooms \$11
Oven roasted with garlic, sage and extra virgin olive oil served over red sauce.

Fried Mozzarella "Blocko" \$11
Breaded and pan-fried topped with marinara sauce.

Eggplant Rollatini \$13 Sliced eggplant dipped in egg and pan fried and rolled with Virginia ham and ricotta, baked with provolone cheese.

Caprese \$13 Sliced tomatoes topped with fresh mozzarella, basil, garlic, oregano and extra virgin olive oil.

Zuppa Mussels \$14 Fresh mussels sautéed in choice of red OR white wine garlic sauce.

Zuppa Clams \$16 Little neck clams sautéed in choice of red OR white wine garlic sauce.

Fried Calamari \$16 The best in town.

GOURMET PIZZA

Available in 12" only \$16
Additional toppings 50¢ each

Anthony's — Grilled chicken, broccoli, garlic, gorgonzola and mozzarella cheese.

Buffalo — Bleu cheese spread, crispy chicken, caramelized onions, buffalo sauce, mozzarella cheese and a side of ranch.

Donna's Favorite — Marinara sauce, prosciutto, wild mushrooms, garlic, spinach and mozzarella.

Emma's Creation — Marinara sauce, angus beef, sweet sausage, onions, roasted red peppers, prosciutto and mozzarella.

Giardino — Assortment of fresh vegetables, garlic, extra virgin olive oil and mozzarella cheese.

Margherita — Topped with marinara sauce, fresh mozzarella and basil.

Quattro Formaggi — Gorgonzola, asiago, provolone, parmigiano, roasted garlic, sliced tomato and drizzled with basil pesto.

Robin's Favorite — Oil and garlic sauce with sausage, caramelized onions, mozzarella cheese and spinach finished with a balsamic glaze.

GRINDERS

Served with homemade crispy potato chips.

Available in 12" only \$15

Classico — Prosciutto di parma, fresh mozzarella, sliced tomatoes and basil.

Melenzana — Sliced eggplant, tomato sauce, mozzarella and parmigiano cheese.

Italiano — Chicken cutlet, onions, tomatoes, spinach and pesto buttermilk ranch dressing.

Emma's — Salami, ham, mortadella, lettuce, mayo, tomatoes, provolone and Italian dressing.

Meatballs/Sausage/Chicken/Veal
Tomato sauce, mozzarella and parmigiano cheese.

Ham and Cheese — Lettuce, tomato, mayo, and american cheese.

California — Seared julienne vegetables, sliced eggplant, swiss cheese and balsamic vinaigrette.

Tonno — White tuna, onions, celery, lettuce, tomato and mayo.

BURGERS

Served with homemade crispy potato chips.

The "Any Day" — Grilled angus beef, lettuce, tomato, mayo and american cheese. \$15

My Crazy Burger — Grilled angus beef, roasted red peppers, gorgonzola cheese, BBQ sauce, bacon and sweet pickle. \$16

CATERING

to service and meet every expectation, for any event or celebration.

WE CAN ASSIST YOU WITH ALL YOUR CATERING NEEDS.

Our professional staff will work with you to plan your next event no matter how small or large the occasion.



All credit card transactions will incur a 3% processing fee

Please advise us of any food allergies with your group. Thoroughly cooking meats, poultry, seafood, and shellfish reduce the risk of food borne illness.

PRICES EFFECTIVE 11/25

PASTA

Ziti - Fettuccine - Angel Hair - Spaghetti - Linguini
Includes choice of house salad, soup of the day or pasta fagioli.

Dinner **\$22** for two **\$32***
** Must be the same pasta, served family-style.*

Add-on: Chicken **\$4** per serving
Shrimp OR Scallops **\$3** each

Aglio & Olio – Extra virgin olive oil, capers, garlic, anchovies and crushed red peppers.

Al Forno – Baked with tomato sauce, ricotta, fresh mozzarella and parmigiano cheese.

Alfredo – Parmigiano cheese cream sauce.

Broccoli – White wine garlic sauce or alfredo sauce.

Carbonara – Pancetta, shallots, extra virgin olive oil, egg, parmigiano and lots of black pepper.

Genovese – Ground sausage, carrots, celery, mushrooms, garlic and onions finished in a white wine sauce with parmigiano cheese.

Gorgonzola – Roasted garlic, sundried tomatoes in a gorgonzola cheese cream sauce with basil pesto.

Pesto – Basil, garlic, parmigiano cheese with a touch of cream.

Primavera – Assorted vegetables sautéed with garlic, oregano and basil (choice of red or white sauce).

Pomodoro – A plum tomato sauce with garlic, basil and parmigiano cheese.

Puttanesca – Garlic, capers, kalamata olives and anchovies in a plum tomato sauce topped with basil.

Teriyaki – Teriyaki cream sauce with sautéed spinach, mushrooms and roasted garlic.

Vodka – Bacon, shallots and crushed red pepper in a vodka infused tomato sauce, touch of cream and parmigiano.

Trays available for take out only.

Tray (serves 10) \$60 (serves 15) \$85
Includes house salad, dressing, and bread.

SPECIALTY PASTAS

Includes choice of house salad, soup of the day or pasta fagioli.

Dinner **\$24** for two **\$36***
** Must be the same pasta, served family-style.*

Lasagna – Layered with ground beef, mozzarella, tomato sauce, ricotta cheese, parmigiano cheese and basil.

Meat Sauce – Ground beef, pork and veal in a tomato sauce.

My "Crazy Alfredo" – Julienne chicken, sausage and roasted red peppers finished in a spicy Alfredo sauce tossed with fettuccine.

Homemade Manicotti – Pasta sheets rolled with ricotta and baked with mozzarella, parmigiano finished with a tomato sauce.

Meatballs or Sausage – In a plum tomato sauce.

Trays available for take out only.

Tray (serves 10) \$100 (serves 15) \$130
Lasagna Tray (serves 15) \$130
Includes house salad, dressing, and bread.

ENTREES

Includes choice of house salad, soup of the day or pasta fagioli. Side of potatoes and vegetable of the day OR side of pasta with marinara sauce.

Chicken/Eggplant \$24
Veal/Shrimp \$28
Salmon/Haddock \$28
Scallops \$30
NY Strip \$34

Al Forno – Chicken / Veal / NY Strip
Sautéed with onions, roasted red peppers, sausage and fried potatoes, in a red wine tomato sauce.

Baked – Salmon / Scallops / Shrimp / Haddock
Topped with a shrimp and scallop panko stuffing.

Francese – Chicken / Veal / Shrimp / Scallops / Haddock
Dipped in egg, pan-fried in lemon butter sauce.

Gorgonzola – Chicken / Veal / NY Strip
Gorgonzola cheese cream sauce with mushrooms and roasted garlic and a touch of basil pesto.

Grilled – Chicken / Veal / NY Strip / Scallops / Shrimp / Salmon
Marinated with balsamic vinegar, extra virgin olive oil, herbs and lemon juice, served over baby spinach with whole roasted garlic.

Marsala – Chicken / Veal / NY Strip
Sautéed wild mushrooms finished in a sweet marsala wine sauce.

Parmigiana – Chicken / Veal / Eggplant
Dipped in egg and bread crumbs, pan-fried and baked with mozzarella and parmigiano cheese finished in a tomato sauce.

Piccata –
Chicken / Veal / Scallops / Shrimp / Salmon / Haddock
Dipped in egg and pan-fried topped with garlic, capers, spinach and roasted red peppers in a lemon butter sauce.

Saltimbocca – Chicken / Veal
Sautéed with butter topped with prosciutto di Parma and fresh mozzarella finished in a red and white wine lemon and sage sauce.

Trays available for take out only.

Chicken or Eggplant
Small tray (serves 10) \$100 Large tray (serves 15) \$130
Veal, Shrimp, Scallops, Salmon or Haddock
Small tray (serves 10) \$140 Large tray (serves 15) \$190
NY Strip or Ribeye (serves 10 or 15) Market Price
Includes house salad, dressing, and bread.

WHOLE ROASTED MEATS

Available for take out only. These items required 24 hours notice.

Serves 15 *Includes house salad, dressing, and bread.*

Roasted Turkey \$150
Roasted Pork Tenderloin \$150
Prime Rib Of Beef Market Price
Beef Tenderloin Market Price

PASTA WITH SEAFOOD

Includes choice of house salad, soup of the day or pasta fagioli.

Dinner **\$30** for two **\$40** (served family style)

Little Neck Clams – A white wine, oil and garlic sauce over linguini. Choice of red or white sauce.

Pescatore – Shrimp, calamari, clams and mussels, white wine, oil and garlic sauce over linguini. Choice of red or white sauce.

Shrimp or Scallop Scampi – Sautéed with garlic, capers and artichoke hearts finished in a white wine lemon sauce over linguini.

Shrimp or Scallop Fradiavolo – Sautéed with garlic, capers and crushed red pepper in a white wine tomato sauce over angel hair.

Trays available for take out only.

Small tray (serves 10) \$140 Large tray (serves 15) \$190
Includes house salad, dressing, and bread.

SIDES A LA CARTE

Pasta with marinara sauce \$5

Pasta with specialty sauce \$7

Vegetable of the day and roasted potatoes \$5

French fries with truffle oil and parmigiano \$6

French fries \$4

Steamed broccoli \$6

Sautéed garlic spinach \$6

Meatballs or sausage \$3 each

DESSERTS

Please ask your server about our wide variety of specialty desserts in addition to these favorites!

Homemade Tiramisu – Lady fingers, espresso, mascarpone, chocolate pieces, cocoa powder. **\$9**

Triple Chocolate Fudge Cake – Layered dark chocolate cake, chocolate ganache, fudge. **\$8**

Cannoli – Crispy shell, ricotta cheese with chocolate chips and powdered sugar. **\$6**

Espresso \$4

Espresso Doppio (Double) \$5

Cappuccino \$6

Other desserts and cakes can be ordered with 24 hours notice.

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