LUNCH MENU







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 Ravioli Served with Marinara Sauce \$10.95 \$15.95 **Garlic Shrimp** Served in a garlic butter sauce with two bread sticks \$15.95 **Shrimp Sambuca** Shrimp served in our famous pink sauce spiked with sambuca liquor with sautéed spinach over crostini bread Fried Calamari \$15.95 Lightly fried and served with marinara sauce Firecracker Calamari \$15.95 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 \$14.95 **Prince Edward Island Mussels Marinara Grilled Portobello Balsamico** \$12.95 Grilled portobello layered with fresh mozzarella, roasted red peppers and drizzled with balsamic glaze Asparagus, Roasted Red Pepper, Prosciutto & \$15.95 Fresh Mozzarella \$11.95 **String Beans Oreganato** Fresh string beans sautéed with garlic, parmesan cheese and bread crumbs **Clams Oreganato** \$12.95 Fresh clams on the half shell baked with parmesan cheese and seasoned bread crumbs \$14.95 **Dozen Steamed Little Neck Clams** Garlic Bread with a Side of Marinara \$ 8.95 Bruschetta \$10.95 **HOMEMADE SOUPS_** \$ 5.00 cup/\$ 7.50 bowl Soup De Jour Pasta Fagioli \$ 8.95 bowl Stracciatella \$ 8.95 bowl **Escarole & Beans** \$ 8.95 bowl

DRESSING CHOICE: House Lemon Vinaigrette, House Balsamic Vinaigrette, House Honey Dijon, House Russian, Ranch, Creamy Blue Cheese (add \$1.00) & Crumbled Blue Cheese (add \$2.00).

ADD TO ANY SALAD: Chicken \$5.00, Steak \$9.00, Shrimp \$8.00

House	\$8.50
House	\$8.50

Mixed greens, tomato, cucumber, and onion

Caesar \$11.50

Crisp hearts of romaine, classic homemade caesar dressing, fresh-made croutons, and parmesan cheese

The Wedge **\$12.50** Iceberg quarter, tomato, crumbled blue cheese, and

crumbled bacon

SALADS

Arugula Salad \$11.50 Fresh pears, crispy almonds, craisins and goat cheese

\$11.50

Spinach

Goat cheese, walnuts, and fresh pears

Seafood \$19.50

Fresh shrimp and calamari with tomato, red onion, and celery

Cajun Chicken Salad \$15.95

With romaine lettuce, red onions, tomatoes, fresh mozzarella & portobello mushroom in a balsamic vinaigrette

Panzanella Salad (Italian Bread Salad) Home made croutons, tomato, basil, cucumber, red onion,

red & green pepper with oil and red wine vinegar

PANINIS

All panini's served with potato chips, and cole slaw

Italian Panini \$12.95

Prosciutto, fresh mozzarella & roasted red pepper

Table 42 Panini \$11.95

Grilled Chicken, fresh mozzarella, roasted red peppers & baby arugula with a balsamic Glaze

Veggie Panini \$11.95

Eggplant, portobello mushroom, fresh mozzarella & broccoli rabe on garlic bread

Classic Cuban Panini

Turkey Breast, ham, swiss cheese & pickles with honey mustard dressing

GOURMET SANDWICHES or WRAPS

All sandwiches or wraps served with potato chips, and cole slaw

Chicken Milanese \$11.95 Breaded Chicken cutlet with fresh mozzarella, roasted red peppers,

baby arugula, with balsamic glaze

Turkey Club \$11.95

with bacon, provolone cheese, lettuce, tomato and mayo

Broccoli Rabe Chicken Cutlet \$11.95

With provolone and broccoli rabe

Grilled Chicken Sandwich on Garlic bread \$11.95 Grilled chicken with roasted red peppers, portobello mushroom

and sundried tomatoes & fresh mozzarella

Breaded Chicken Cutlet \$11.95

With american cheese, lettuce, tomato and mayo

Chicken Caesar \$11.95

MAIN DISHES

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 \$14.95

Chicken Arugula

Chicken breast, sautéed arugula and mushrooms in a light plum tomato sauce

Chicken Any Style

Your choice of Parmigiana, Marsala, Francese, Piccata or Scampi

ENTREES

PASTA

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** \$13.95 Peas, mushrooms, onions & spinach in a pink sauce Rigatoni Sausage and Cream \$13.95 Choice of hot or sweet sausage Penne Alla Vodka \$12.95 Rigatoni Bolognese \$13.95 **Linguini with Meatballs** \$13.95 Cheese Ravioli in Pink Vodka Sauce \$13.95 Homemade Bolognese Lasagna \$13.95

\$13.95

\$13.95

Fettuccini or Tortellini Alfredo (Your Choice)

Aglio e Olio (Garlic & Extra Virgin Olive Oil)

PIZZA

Top Your Own Pizza 16" Large \$15.95 | 12" Bar Pie \$11.95

Toppings:

Large \$2.50 | Bar Pie \$1.50

Pepperoni, Sausage, Meatballs, Ham, Mushrooms, Onions, Peppers, Garlic, Bacon, Extra Cheese

Premium 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

Deluxe Toppings:

Large Breaded Chicken \$5.00 Large Shrimp \$7.00 Bar Pie Breaded Chicken \$3.00 Bar Pie Shrimp \$5.00

Specialty Pizza

Large \$20.95 | Bar Pie \$15.75

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

Bruschetta Pizza Regular / Vegan

Bacon Chicken Ranch Pizza

Chicken Parmigiana Pizza

Grandma Pizza (Large only) \$ 20.95

Thin Crust pan pizza, layered with mozzarella and topped with tomato sauce and parmesan cheese

Sicilian Pizza (Large only) \$ 20.95

CHARGRILLED 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 \$13.95 **Angry Burger**

> Sautéed mushroms, onions, bacon and jalapeño peppers with pepperjack cheese

HOT HEROES

Eggplant Parmigiana	\$11.95
Meatball Parmigiana	\$11.95
Chicken Parmigiana	\$11.95
Hot Sausage, Peppers & Onions Hero	\$11.95
Philly Cheese Steak Sandwich	\$12.95
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With sauteed peppers, onions, mushrooms and american cheese

PUB FARE

Mozzarella Sticks (6)	\$10.95
French Fries, Sweet Potato Fries, or Onion Rings	\$ 6.00
Cheeseburger Sliders (3)	\$12.95
Buffalo Wings (8)	\$13.95
Choice of mild, medium or hot. Served with blue	e cheese

dressing and celery

Fried Chicken Tenders add fries \$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

A 20% gratuity will be added to parties of 8 or more for your convenience.

FROM THE BAR

WINES BY THE GLASS

RED	

Camelot Merlot	\$ 8.00
Camelot Cabernet Sauvignon	\$ 8.00
Camelot Pinot Noir	\$ 8.00
Finca El Origen Malbec	\$10.00
De Loach Cabernet Sauvignon	\$10.00
Ducarosso Chianti	\$10.00

WHITE

Camelot Chardonnay

Pasqua Pinot Grigio	\$ 8.00
Chateau St. Michelle Riesling	\$10.00
Clifford Bay Sauvignon Blanc	\$10.00
Kendall Jackson Chardonnay	\$12.00
ROSE	
Barton & Guestier Rose D' Anjou	\$10.00

\$ 8.00

WINES BY THE BOTTLE

RED

The Crusher Pinot Noir	\$30.00
La Crema Pinot Noir	\$43.00
Straccali Chianti Classico	\$30.00
Murphy Goode Merlot	\$33.00
Simi Merlot	\$41.00
Coppola Diamond Series Cabernet Sauvignon	\$37.00
Murphy Goode Cabernet Sauvignon	\$33.00
Baron De Ley Tempranillo - Rioja	\$29.00

WHITE

\$26.00
\$29.00
\$33.00
\$26.00
\$32.00

SPARKLING WINES

Pasqua Prosecco	\$32.00
Korbel Brut Champagne	\$36.00
Prosecco Caposaldo Split	\$11.00

HOMEMADE SANGRIA (RED) (WHITE SEASONAL)

By the Glass	\$ 8.00
By the Pitcher	\$30.00

BEER SELECTIONS

DRAFT BEER

Miller Lite	\$ 6.00
Goose Island	\$ 6.50
Stella Artois	\$ 6.50
Flying Fish Hopfish IPA	\$ 6.50
Yuengling Lager	\$ 6.00
Montauk IPA	\$ 6.50
Blue Moon	\$ 6.50
Guiness	\$ 6.50

DOTTI ED DEED

BOITED BEEK	
Budweiser, Bud Light and Coors Light	\$ 5.00
Allagash White	\$ 6.50
Michelob Ultra	\$ 5.50
Heineken, Heineken Light, Molson Ice, St. Pauli's Girl, Dogfish IPA, Newcastle	\$ 6.00
Brown Ale, Magic Hat #9, Harpoon, Becks, Sam	

BOTTLED BEER ALTERNATIVES

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

Adams Boston Lager, Corona, Dos Equis, Red Stripe,

Anchor Steam, Angry Orchard, Corona Light, Modelo