

Grotticella Farm to Fork 2008

856 629 8000

FIRST COURSE

(Choice of one)

POMODORRO E CIPPOLLA

Jersey tomatoes with sweet onions, balsamic vinaigrette and blue cheese

INSALATA RUCHETTA

South Jersey arugula tossed with roasted almonds, herbed feta cheese and extra virgin olive oil

INSALATA CAESAR

South Jersey crispy romaine lettuce tossed with Parmesan cheese, croutons and our Caesar dressing

SECOND COURSE

(Choice of One)

GNOCCHI AL PESTO

Tossed with South Jersey basil pesto

PATATE E PORRI

South Jersey leeks and potato soup

THIRD COURSE

(Choice of One)

ZUPPETTA DI PESCE

Jersey Shore Seafood with clams, scallops, shrimps and mussels in a lemon basil seafood broth over linguine

POLLO ALLA SALVIA

Boneless breast of chicken pan roast topped with South Jersey sage, capers in a citrus white wine sauce

MAILE AL BALSAMICO E MIELE

Pork loin medallions grilled and glazed with honey balsamic

COSTATTA DI MANZO

Braised beef short ribs with pancetta, Barolo wine and pearl onions

FLOUNDER AL POMODORO

South Jersey flounder simmered with South Jersey tomatoes, asparagus tips and a hint of tarragon

All our entrees are served with vegetables and roasted potatoes

FOURTH COURSE

BLUEBERRY CHEESECAKE

New York cheesecake drizzled with New Jersey blueberry coulis

Also featuring daily specials and a la carte menu