



Cherry Hill Restaurant Week - August 6-13, 2017

DINNER MENU

3 courses for \$25*

1st Course - choose one:

Roasted Red Peppers

Fire roasted, marinated in EVOO with fresh basil, garlic and sharp-aged provolone

Brussels Sprouts

Roasted with bacon

Local Jersey Corn Chowder

Jersey corn and potatoes in a creamy chowder

Mussels with Chorizo

Sautéed with Spanish sausage in red marinara sauce

2nd Course - choose one:

Petite Tutti Salad

Baby field greens tossed in balsamic vinaigrette with plum tomatoes, red onions and black olives

Petite Caesar Salad

Homemade garlic croutons with Caesar dressing

Petite Gorgonzola Salad

Mixed spring greens, walnuts and gorgonzola with raspberry vinaigrette dressing

3rd Course - choose one:

Eggplant Rollatini

Stuffed with ricotta, homegrown basil and fresh tomato sauce

Vegetable Risotto

Arborio Italian rice tossed with seasonal summer vegetables from local Jersey sources

Add (3) shrimp - \$7 | grilled chicken - \$6 | salmon - \$8.50

Flounder Limone

Cape May, NJ caught flounder, pan-seared in white wine lemon sauce with asparagus, cherry tomatoes, mushrooms, rock shrimp and sautéed spinach served with capellini

Short Ribs

Slow-cooked with mushroom risotto

Chicken Napoletano

Sautéed boneless chicken breast topped with grilled baby eggplant, prosciutto and mozzarella served in marsala cream sauce with spinach

Grilled Salmon

Served with spinach topped with cucumber salad

Desserts available for an extra charge.

*plus tax, gratuity & beverages