



Jersey Shore Restaurant Week

Choose and appetizer, entrée and dessert – just \$32.19 per person!

Appetizers

New Zealand Mussels Rockefeller

Served with spinach and a Pernod cheese sauce.

Burrata

Homemade mozzarella burrata with diced garden tomatoes, fruit, and seasoning topped with dark chocolate. Served with toast points.

Eggplant Tower

Served with homemade ricotta, melted mozzarella, and plum tomato basil sauce.

Entrees

Mama Maria

Sliced grilled chicken breast, imported prosciutto, Vidalia onion, spinach, garlic, roasted peppers and cheese sautéed in extra virgin olive oil and tossed with pasta.

Lamb Osso Bucco

Lamb shank with carrots, potatoes, and onions served with a sauvignon wine demi glaze.

Shrimp Shrimp

Jumbo shrimp, rock shrimp, Vidalia onions, garlic, broccoli & roasted peppers, with a lemon shrimp cream sauce, tossed over pasta.

36 Hour Slow Roasted Pork

Double cut slow roasted pork with potatoes in a natural succulent gravy

Italian Meat Bolognese

100% beef, black angus over pasta, topped with broccoli rabe.

Desserts

Vanilla Brownie a la Mode with a Strawberry Balsamic Reduction

Hot Apple Crisp with White Chocolate Sauce and Sea Salted Caramel

Root Beer Float with Chipwich and Oreo Crunch