



# **Collingswood “Farm Fresh” Restaurant Week - July 12-16, 2009**

## **Four Courses for \$28**

### **First Course (choose 1)**

*Jersey arugula, fire roasted jersey peppers in imported Balsamic and oil topped with shaved Parmigiana Regiano*

*Jersey tomato caprese with fresh Jersey basil*

*Fried calamari tossed with fried Jersey long-hots (South Philly style)*

*Jersey eggplant baked with smoked mozzarella with house tomato sauce*

### **Second Course (choose 1)**

*Linguine with Jersey spinach and sundried tomatoes in garlic and oil*

*Our Famous Homemade Bistro Gnocchi with braised Jersey fennel and spicy Italian sausage in house marinara*

### **Third Course (choose 1)**

*Pepper encrusted Ahi grade tuna (served rare) with a Jersey tomato and red onion bruschetta*

*Pan seared salmon topped with Jersey corn, Jersey tomato, and red onion bruschetta*

*Panfried chicken cutlet Milanese with Jersey arugula and Jersey tomato in lemon and oil dressing*

### **Fourth Course (choose 1)**

*Mount Pleasant peach cobbler with a scoop of vanilla bean ice cream*

*Hammonton blueberry cobbler with a scoop of vanilla bean ice cream*