



SJ Hot Chefs Restaurant Week

October 18-23, 2009

Four Courses for \$35

First Course: Appetizer/salad

Artichokes Fritti

Lightly fried artichokes finished in a Gorgonzola cream sauce.

Smoked Mozzarella Meatball

Bistro made meatballs stuffed with smoked mozzarella topped with our house tomato sauce, fresh basil and grated Romano cheese.

Insalata Lanciano

Arugula, fire roasted peppers, shaved parmigiana finished in balsamic and oil.

Insalata Gorgonzola

Pear slices, candied walnuts and gorgonzola cheese. Tossed with arugula in a honey white balsamic dressing.

Second Course: Pasta

Gnocchi Eggplant

Carmalized Onions and eggplant in our house marinara.

Gnocchi Sausage

Braised Sausage, Carmalized onions in a homemade spicy marinara.

Penne Vodka

Braised prosciutto in a pink cream sauce with a touch of vodka.

Orecchetti Gorgonzola

Gorgonzola Cream Sauce topped with Fire roasted Pine nuts.

Third Course: Entree

Pork Tenderloin

Topped with melted gorgonzola cheese, finished in a red wine reduction.

Chicken Italia

Chicken breast topped with arthichokes and fresh tomato finished in a light garlic white wine sauce.

Monkfish Pizzaiola

Monkfish Simmered with garlic capers and olives in our homemade marinara sauce.

Chicken Milanese

Pan fried chicken cutlet with arugula and diced tomato in a lemon and extra virgin olive oil dressing.

Fourth Course: Dessert

Mini Canolis

With a cream filling topped with powdered sugar.

Pumpkin Cheesecake

Our Homemade Pumpkin Cheesecake topped with Homemade Whipped Cream.