



# Jersey Shore Restaurant Week Menu

Choose an appetizer, entrée, and a dessert – just \$32.18 per person!

## Appetizers

### Midnite:

Jumbo shrimp in bacon and smoked mozzarella with a Pinot Grigio pecorino sauce.

### Burrata:

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

### Eggplant Tower:

Eggplant with homemade ricotta, mozzarella, and plum tomato basil sauce.

## Entrees

### Mama Maria:

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

### German Double Cut Slow Roasted Pork (36 hr.):

Served with homemade sauerkraut, beets, and potato.

### Bassa Filet:

Mild and sweet whitefish filet, pan-seared to a golden crisp, with a vegetable medley rice and fresh lemon

### Lamb Osso Bucco:

Lamb shank with carrots and potato, served with a sauvignon lime demiglace

### Old-Fashioned Chicken Parmesan:

Lightly breaded chicken breast with a fresh plum tomato sauce and melted cheese, served over pasta.

### Shrimp Shrimp:

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

### Sliced Rib Eye Diane:

Sliced certified Angus rib eye steak with a brandy peppercorn cream sauce. Served with roasted pepper spinach mashed.

## Desserts

**Brenna's Bananas Foster**  
**Deconstructed Cannoli**  
**Vovo Blueberry Cream Cheese Cups**