
FIRST COURSE

9th Street Burrata

Claudio's 9th Street homemade Burrata cheese (mozzarella with a creamy center), vine-ripened tomatoes, baby arugula, prosciutto di parma, EVOO, balsamic reduction

Coconut Shrimp

Imported jumbo shrimp coated in coconut shavings, served golden brown, fresh fruit medley, homemade mint Malibu pineapple orange dressing

Manhattan-Style Crab Soup

Jumbo lump crabmeat, root vegetables, diced potatoes, tomato base, fresh herbs

Crudo Tartare

Fresh catch of the day, diced avocados, chives, cucumbers, tossed in EVOO, lemon dressing, baby arugula

SECOND COURSE

Ravioli Di Casa

Homemade ravioli filled with broccoli rabe, premium Italian sausage, imported fontina cheese, fresh herbs, served in fresh pomodoro sauce with grilled sausage

Shrimp Verde

Imported jumbo shrimp sautéed in a white wine lemon sauce, baby greens, sundried tomatoes, tossed with homemade spinach fettuccine

Butternut Squash Risotto and Scallops

Fresh Day Boat scallops from Cape May, NJ. Pan-roasted accompanied with a butternut squash risotto

Certified Angus Beef Boneless Short Ribs

Braised in their own natural juices, wild mushroom demi glaze, homemade porcini pappardelle, baby spinach, parmigiano shavings

THIRD COURSE

Blackened Catch of the Day

Fresh, local catch of the day, blackened, Cajun-style, pan-roasted, with baby arugula, fennel, jumbo lump crabmeat, EVOO, lemon dressing, sautéed spinach

Kona Filet

5 oz. center cut filet mignon, Caribbean coffee spice rubbed, grilled, wild mushroom demi glaze, sautéed baby spinach

Crab Cake

100% jumbo lump crabmeat tossed in an imperial mix, fresh herbs, roasted peppers, coated in Japanese bread crumbs, served golden brown with baby spinach with a crab beurre blanc

Porchetta Ripieno

Berkshire pork tenderloin stuffed with crispy pancetta, baby spinach, roasted peppers, mozzarella, fresh herbs, oven-roasted, cannellini bean puree, sautéed spinach and caramelized tomatoes

DESSERT

Maria's homemade dessert

Now accepting reservations for Easter

**plus tax, gratuity & beverages No other discounts or offers will be valid during SJ Hot Chefs Restaurant Week.*