

BISTRO MARINO

FARM TO FORK 2011

APPETIZER/SALAD COURSE*

Jersey tomato caprese, homemade fresh mozzarella, basil, balsamic reduction

Jersey arugula, roasted peppers, shaved parmigiano reggiano, balsamic & oil

Jersey eggplant stuffed with smoked mozzarella & basil, house tomato sauce

Jersey cucumber & Jersey tomato salad, red onion, red wine vinegar & oil

PASTA COURSE*

Homemade Gnocchi, spicy sausage, Jersey fennel, caramelized onions, basil, marinara sauce

Homemade Gnocchi, caramelized onions, Jersey eggplant, marinara sauce

Linguini, Jersey escarole, cannellini beans, garlic & oil, fresh Pecorino Romano cheese

ENTRÉE*

Pan fried chicken cutlets, Jersey arugula, red onion, Jersey tomato, lemon & oil

Pepper-crusted sushi grade tuna, served rare, topped with a Jersey sweet corn, tomato, & red onion bruschetta

Flounder stuffed with Jersey red pepper and Jersey spinach, lemon butter sauce

8oz Flat iron steak served medium, melted gorgonzola, red wine demi glace, served with Jersey corn on the cob

DESSERT*

Jersey blueberry cobbler served warm, topped with a scoop of vanilla gelato

Jersey peach cobbler served warm, topped with a scoop of vanilla gelato

Jersey blueberry & strawberry in a cup, topped with fresh homemade whipped cream

*Choose one