

Joe Pesce
Farm Fresh Colls Menu

Appetizers

Steamed Mussels with long hots, Jersey Tomato, lemon and light tomato broth
Mozzarella & Eggplant Stack
Grilled Shrimp over Roasted Corn Salsa drizzled with Roasted Pepper Aioli
Homade Riccota Gnocchi served in Arogusta Sauce

Salads

Caesar Salad
House Salad

Entrees

Blackened Grouper over Apple Fennel Slaw and Melon gastrique
Chicken Milanase with Peppers - Breaded Chicken Cutlet topped with Hot & Sweet Peppers
drizzled with Olive Oil & Balsamic Reduction
Grilled Salmon over Asparagus with Lemon

Desserts:

Homade Tiramisu
Mixed Berries
Creme Brulee Cheesecake

\$35/person

Excludes beverages, gratuity, sales tax