

Sapori

Trattoria Italiana

Farm week \$35 July 18th thru July 22nd

(Produce provided by Flaim Farm in Vineland, NJ)

Antipasto A choice of)

Insalata di salmone

(Red leaf lettuce tossed with smoked salmon, caramelized walnut, avocado and cherry tomatoes in a lemon-strawberry vinaigrette)

Zucchini flowers

(Zucchini flowers stuffed with sun-dried tomatoes, anchovies and mozzarella, pan-fried and drizzled with a rucola-almond-basil pesto)

Melanzane ripiene

(Eggplant rolled with tuna, potatoes, capers, bread crumbs and sun-dried tomatoes, baked and served in a tomato-pesto sauce)

Primi piatti (A choice of)

Gnocchi al mascarpone

(Sweet potato gnocchi served in a mascarpone-sweet pea, mushrooms, pancetta sauce)

Fettuccine ai gamberi

(Fresh North Carolina shrimp tossed with Sicilian eggplant and almond crumbs in a white wine garlic-touch of tomato sauce)

Spaghetti in carrozza

(Cauliflowers sauteed with celery, pine-nuts, raisins, anchovies and fennel leaves in a white wine-tomato paste sauce, topped with toasted bread crumbs)

Secondi piatti (A choice of)

Braciola di pollo

(All natural chicken thigh rolled with smoked pancetta, parsley bread crumbs, onion and sweet provolone, baked and topped with a squash-taleggio cheese sauce, served next to sauteed red chard)

Guance di maiale

(Tender pork cheeks braised with scallions, mushrooms and yellow apples in a white wine-brandy sauce, served next to red beets)

Orata alla livornese

(Filet of mediterranean bass sauteed with calamari, black olives, capers and mussels in a white wine-plum tomato sauce, served next to spinach)