

Villa Barone
FARM FRESH COLLINGSWOOD RESTAURANT WEEK

All menu items include at least one ingredient from NJ farms
\$30

Salads

-Arugula Fennel Salad: Arugula, Fennel and Cherry Tomatoes in a Lemon Extra Virgin Olive Oil Dressing.

-New Jersey Salad: Goat Cheese, Mixed Greens, Strawberries, Shaved Almonds in Raspberry Vinaigrette.

Appetizers

-Grilled Zucchini and Eggplant with Tomatoes and Fresh Mozzarella Drizzled with a Balsamic Reduction and Extra Virgin Olive Oil.

-Olive basil pesto flatbread topped with shaved Parmigiano Reggiano cheese

Entrees

-Fresh Papardelle Pasta with a Wild Mushroom Medley- in a Garlic and Olive Oil Sauce with Fresh Herbs topped with Shaved Parmigiano Reggiano Cheese.

-Chicken Contadina- Eggplant, Peppers and Onions topped with sharp provolone in a Brandy Pomodoro Sauce.

-Pork Tenderloin Medallions- Over Polenta in a Fig Marsala Glaze Served with Zucchini and Squash Vegetable Medley.

-Pizza Umbria- White pizza with fresh mozzarella topped with Prosciutto di Parma and arugula drizzled in a lemon olive oil dressing.

Desserts

-Pizzelle covered with Nutella Topped with Blueberries, Strawberries and Vanilla Gelato.

- New York Cheesecake Topped with mixed berries.