

**Limited Ala Carte #3  
( an upscale four course dinner)**

**Fresh Baked Bread Olive Oil and Butter**

*Your choice of*  
**Calamari Fritti, lemon, sea salt, smoked paprika, basil aioli**

**Homemade mozzarella, vine-ripe tomato, basil, olive oil**

**Arugula, tomato, olive oil, lemon, sea salt**

*Pasta combination*  
**Pappardelle with wild mushrooms and mascarpone cheese**  
**And**  
**Penne with Jersey tomatoes and basil**

*Your choice of*  
**Big eye tuna “tagliati” with arugula, green peppercorns, sweet potato  
puree, spicy radish and  
25 year balsamic vinegar**

**Griggstown chicken breast, potato truffle-millefeuille, sautee of kale  
and apples, chicken jus**

**Pignolia nut crusted sea scallops, honey lemon beurre blanc, baby  
vegetables**

**Osso buco, red wine sauce, four cheese risotto, sautéed mushrooms**

**Vegetable cassoulet, cannellini, tomato, kale, mushrooms, onion,  
carrots, potatoes, pastry crust**

*Your choice of*  
**Dolce de lecce crème brulee**  
**Flourless chocolate cake with whipped cream**  
**Zuppa di frutta with lemon sorbet**  
**Coffee, tea, decaf.**