



HADDONFIELD SPRING RESTAURANT WEEK PRIX FIXE MENU

March 1-6, 2022 Four Courses Forty Dollars

FIRST COURSE

Burrata Caprese Salad (GF)
Roasted tomatoes, arugula, burrata cheese balsamic dressing

Roasted Garlic & Butternut Squash Soup

SECOND COURSE

Pasta Florentine Cheese Balls

Blend of pasta, crabmeat, spinach and cheeses, deep-fried and served with tangy tomato sauce

Pork Spring Roll Italiano

Spring roll wrapped slow-roasted pork, broccoli rabe and sharp provolone

Roasted Beet Ricotta Salad (GF)

Thinly sliced roasted beets, whipped ricotta cheese with pecans, dried cranberries, honey drizzle

MAINS

Grilled Salmon Senape (GF)

Char-grilled salmon, wilted greens with almonds, risotto dijon mustard drizzle

Panko Crusted Pork Chop

Center cut, frenched pork chop, panko breaded, and pan-fried wild mushroom sauce, string beans, roasted potatoes

Herb Grilled Filet Mignon (GF)

6 ounce, char-grilled, center-cut filet mignon with crispy spinach and garlic-mashed potatoes

Braised Short Ribs

Our very popular slow-roasted boneless beef short ribs with root vegetables red wine demi-glace and garlic mashed potatoes

Lobster Ravioli & Seared Shrimp

Sauteed wild-caught shrimp tossed with asparagus and tomato over lobster ravioli saffron cream sauce

Dessert

Torta al Cioccolato

Rich chocolate cake layered with fudge icing

Zeppoli

Traditional Italian fried dough, powdered sugar accompanied with caramel sauce

Seasonal Gelato (GF)

Our seasonal selection of homemade gelato served with fresh fruit

(GF) Gluten_free
No discounts of any kind will be accepted
Changes to above items may result in additional charges