

*Excludes Saturday, June 8



25 JFK Blvd., Sea Isle City • 609-486-5033

Select one from each course

First Course

Arancini Risotto balls - peas - mushrooms - short rib - tomato basil
Mix Crostini Grilled bread topped with a mix of chopped tomatoes - ricotta - Italian herbs
Pepperoncini Roasted red peppers - fresh mozzarella - basil - oil
Rapini e Saciccia Broccoli rabe - Italian sausage - cannellini beans - garlic oil
Asparagi Asparagus wrapped in puff pastry - hollandaise sauce

Second Course

Soup Tomato & carrot bisque or Crab & corn chowder
Arugula Salad Beets - pistachios - raspberry vinaigrette
Caesar Salad Romaine - shaved parmigiano - croutons - homemade caesar dressing

Third Course

Pappardelle di Casa: Homemade ribbon cut pasta - bolognese
Gnocchi Gorgonzola: Homemade gnocchi - gorgonzola dolce cream sauce
Pollo al Porcini: porcini - spinach - mozzarella - demi glace sauce
Pollo Francese: Egg buttered chicken - capers - lemon white wine over capellini
Pollo Parmigiano: Breaded chicken cutlet - mozzarella - tomato sauce over linguine
Pork Chop Milanese: Panko crusted pork chop - arugula - cherry tomatoes - evoo
Lamb Shank: over pappardelle - au jus sauce
Blackened Salmon: Sautéed spinach - sea salt - olive oil
Flounder Francese: Egg buttered flounder - cherry tomatoes - capers - lemon white wine over capellini

Fourth Course

Dolce: Chef's selection of homemade dessert

\$34 per person

Tax and Gratuity not included

seaislerestaurantweek.com