



**Collingswood
"Fresh from the Farm"
Restaurant Week**

July 23rd to July 28th

4 courses, *\$35.00 pp
*tax & gratuity are additional

[Reserve now!](#)

Menu

Spuntino

Mushroom and Gorgonzola Crostini

Second Course

(Select one)

Oven Roasted Golden Beets Salad with Shaved Parmigiano Cheese

*

Crispy Fried Calamari and Zucchini with Spicy Marinara

*

Ribollita Toscana Soup with Farro Grain and Veal Sausage

Third Course

(Select one)

Branzino Araganato over Framers' Greens and Macco di Fava Beans

*

Veal Parmigiano over Angel Hair Pasta, Tomato & Basil

*

Breast of Chicken Francese with Jumbo Lump Crab Meat in a Lemon Caper Sauce

Dessert

Buena Blueberry Tatin with Vanilla Gelato

**Items are subject to change without notice.*