

GREATER WILDWOOD CHAMBER OF COMMERCE WILDWOODS RESTAURANT WEEK



First Course Choice Of:

Pasta Fagioli
Fried Calamari
Egg Plant Parmigiana
Bruschetta
Fried Ravioli

Second Course:

House Salad

Third Course:

Intermezzo: lemon sorbet to cleanse the pallet

Fourth Course Choice Of:

Shrimp Scampi: fresh shrimp bathed in our famous scampi sauce served over a bed of linguini

Chicken Parmigiana: chicken cutlet breaded and pan fried then topped with cheese and gravy

Penne a la Vodka: a house made vodka cream sauce with peas over penne

Grouper: grilled or blackened served with a baked potato

Chef's Tour of Italy: ravioli, gnocchi, stuffed shell, spaghetti, meatball and sausage

Filet Marsala: petite filet cooked to your preferred temperature then sauteed with mushrooms in a marsala wine sauce

Seafood Marinara: shrimp, scallops, clams, mussels, and calamari sauteed in our marinara served over linguini

Chicken Jacki: boneless breast of chicken sauteed with shrimp, scallops, crab meat in a white wine lemon butter sauce topped with tomato and basil

Fifth Course:

Specialty Ice Cream: ask your server what the flavors of the day are