

TISHAS CAPE MAY RESTAURANT WEEK

APPETIZERS

Pan seared sea scallops

*sauteed shiitake mushrooms and spinach
set over risotto*

Arancini rice balls

Risotto rice balls filled with mozzarella cheese and served with house marinara

Ahi tuna poke

Ahi tuna tossed in a spicy soy and sesame oil dressing with jicama, apple, and scallions

Caesar salad

house croutons and grated pecorino romano cheese

ENTREES

Short rib bolognese

*Pork short ribs slow cooked in a tomato based sauce
tossed with homemade pappardelle and shaved asiago cheese*

Atlantic salmon

*Blackened with cajun spices set over red mashed potatoes and asparagus
finished with bearnaise sauce*

Pasta carbonara

*Classic recipe with pancetta, grated pecorino Romano cheese and baby peas tossed with De Cecco brand
linguini*

Chicken milanese

Pan fried chicken cutlet topped with baby arugula finished with shaved asiago and balsamic drizzle

DESSERTS

Flourless Chocolate Cake

Homemade Bread Pudding

Hot apple pie sundae

