**Pearl Restaurant**

**ALL PASTAS ARE HOUSE MADE ON PREMISES BY NONNA CARMELA**

**Lunch Menu**

**Chef Marino DiSaverio**

**\*Served Monday thru Friday 12pm – 3pm**

***Appetizers***

**Nonna’s Homemade Meatballs**

Mozzarella, Fresh Basil & Ricotta Crostini

**Mozzarella Tower**

Fresh Basil, Fire Roasted Red Peppers,

Beefsteak Tomato & Prosciutto di Parma

**Sicilian Marinated White Anchovy Crostini**

Fire Roasted Red Peppers, Basil & Olive Oil

**Imported Italian Burrata w/ Sweet Capocollo**

Heirloom Cherry Tomatoes &

House made Pistachio Pesto

**Lump Crabmeat Crostini**

Applewood Smoked Nueske Bacon, Tomato, Onion, Avocado & Basil Lemon Aioli

**Steamed Little Neck Clams**

Red or White

**Prince Edward Island Mussels**

White Wine, Marinara or Fra Diavolo (Spicy)

**Grilled Shrimp & Lump Crabmeat**

Avocado, Tomato, Cilantro,

 Red Onion & Plated Hot Sriracha

***Salads***

**Caesar Salad**

House made Dressing - Capers, Anchovies, Garlic, Sicilian Lemon, Parmesan & Crostini Croutons

**Broad Street Salad**

Bacon, Crumbled Gorgonzola, Granny Smith Apple, Sliced Almonds & Organic Baby Spinach

# Poached Red Anjou Pear Salad

# Candied Walnuts, Crumbled Goat Cheese,

# Apple Vinaigrette & Wild Baby Arugula

**Warm Roasted Beet Salad**

Crumbled Goat Cheese, Baby Arugula &

House made Herb Vinaigrette

**Heirloom Cherry Tomato & Avocado Salad**

Baby Field Mixed Greens w/

Herb Red Wine Vinaigrette

**Mozzarella Caprese**

 Local Jersey Beefsteak Tomatoes, Fresh Basil

& E.V.O.O.

**\*Salad or Pasta Additions**

 **Chicken**

**Salmon**

**Octopus**

**Shrimp**

**Bronzino**

***Entrees***

**Penne alla Vodka or Rigatoni Marinara**

**Linguine Red or White Clam Sauce**

Garlic & Chopped Parsley

**Cavatelli Barese**

Hot & Sweet Sausage, Broccoli Rabe & E.V.O.O

**Gnocchi Sorrentino**

 Mozzarella, Basil & Nonna’s Tomato Sauce

**Bell & Evans Boneless Chicken Breast Zingarella \***

Cremini Mushrooms, Roasted Red Peppers &

Marsala Wine

**Fettuccine w/ Mussels Marinara**

**Pappardelle Bolognese**

Slow Cooked Ground Beef w/ Carrots & Celery

**Mushroom & Truffle Ravioli**

 Truffle Mushroom Cream Sauce

**Bucatini Cacio e Pepe Style**

Fresh Porcini & Shaved Parmesan

**Pearl Boneless Chicken Breast Francese \***

Asiago Cheese Egg Battered w/ Artichoke Hearts &

Chardonnay White Wine Lemon Sauce