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Restaurant News

July 13, 2011 05:00 AM ET | [Rosie Saferstein](#) | [Permanent Link](#)

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This week Rosie tells us about Taormina in Kenilworth, a pig roast at Stage Left in New Brunswick, a Feast of the Farm dinner at the Mill at Spring Lake Heights in Spring Lake Heights, and much more news about NJ restaurants.

TAORMINA, KENILWORTH

Friends raved about Taormina, 482 Kenilworth Boulevard, Kenilworth, which is named for the city in Sicily and for chef/owner Sal Taormina, who's from Palermo, Sicily. This delightful neighborhood restaurant has been open for eleven years, but we'd never heard of it until recently.

If you like to share appetizers, try the fried and slightly charred long hot peppers topped with shaved Parmigiano-Reggiano, along with an order of oven-baked fresh mozzarella wrapped with prosciutto and topped with tomato and bread crumbs. Both are on the regular menu, and they make a terrific combination. Not to be missed either is the salad with mesclun, goat cheese, and walnuts, which is made more interesting with golden raisins and a light, refreshing raspberry vinaigrette. Entrées are big. A special of veal Milanese, on the bone and topped with arugula and radicchio, almost covered the plate. Cacciucco, an Italian stew made with shrimp, scallops, scungilli, calamari, and mussels in a mild fish broth, was served over angel hair pasta. The fish was fresh tasting and the broth flavorful. If you like calf's liver, try Taormina's version, made with onions and pancetta. Our two sides were spinach and roasted potatoes. The servers were attentive and knowledgeable, and kudos to the owner, who has the specials written out with the prices. When Lowell ordered chicken on the bone with balsamic dressing and asked that the chef go easy on the balsamic, the waiter asked if he would prefer chicken with different ingredients and gave him some examples of what the kitchen could make. Lowell ordered chicken on the bone with sausage and peppers, topped with crispy, thin potato slices—a substantial and tasty dish. We chose two desserts made in house (some aren't) and were very pleased with the cheesecake, but we thought the molten chocolate cake lacked flavor. The wine list features mostly Italian and California selections, with plenty of options in the mid-\$20s. For reservations, call 908-497-1717. I hear that the restaurant is crazy busy on weekends, so you may want to try it on a weekday night.



Table Hopping with Rosie

Send an E-mail to rosie@njmonthly.com.

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starting August 1, and a limited menu will be served during construction in the Westin Governor Morris lobby.

DINING DEALS

On Sundays through August, [Fleming's Prime Steakhouse & Wine Bar](#), 500 Route 73 North, Marlton, is offering a three-course prime rib dinner for \$29.95 plus tax and gratuity. For reservations, call 856-988-1351.

On Sunday evenings from 4 to 8 PM through the summer and maybe into the fall, [Napa Valley Grille](#), Garden State Plaza, Routes 4 and 17, Paramus, will offer a three-course prime rib dinner for \$32. For reservations, call 201-845-5555.

[Restaurant Serenade](#), 6 Roosevelt Avenue, Chatham, is offering a three-course Chatham Farmers' Market menu Mondays through Thursdays until the end of September for \$40. For reservations, call 973-701-0303.

Please send press releases and restaurant news, including information on staff changes, wine tastings, and cooking classes, to rosie@njmonthly.com.

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