

VALENTINE'S DAY MENU

Option 1) Per Couple includes 1 bottle of wine \$ 120

Choose two Appetizers, two Entrees and share one Dessert

WINE SELECTION:

Cabernet White Zinfandel Chardonnay Merlot (upgrades from wine list available)

Option 2)per person\$ 50

Choose one Appetizers, one Entrees No Beverages included

4:00 to 5:15 (Option 1) \$ 80

(Option 2) \$ 35

NO SHARING

Appetizer

Bruschetta Genovese

FRESH TOMATOES, ONIONS, SEASONED WITH PESTO, FRESH MOZZARELLA ON TOASTED BREAD,
TOPPED WITH PARMESAN CHEESE

Pasta e Fagioli

TRADITIONAL WHITE & REDBEAN SOUP WITH PASTA

Italian wedding soup add .95

CHICKEN BROTH WITH MINI MEATBALLS, VEGETABLES AND
PASTINA

House Salad or Caesar Salad

SPRING MIX, WITH TOMATO, CUCUMBERS, AND ROMAINE, PARMESAN OUR OWN CAESAR DRESSING

Prosciutto Burrata and peppers ADD \$ 4

Prosciutto, roasted peppers and burrata

Mussels al Salto add \$ 2

LARGE MUSSELS ON THE HALF SHELL SAUTEED WITH, GARLIC, OREGANO, OLIVE OIL, YOUR CHOICE OF
RED OF WHITE SAUCE

Meatballs Ricotta add \$2

BEEF AND PORK MEATBALLS IN A TOMATO SAUCE TOPPED
WITH A SCOOP OF FRESH RICOTTA CHEESE

Eggplant Rollatino add \$1

EGGPLANT SLICES ROLLED & FILLED WITH RICOTTA
CHEESE, SPINACH & LACED WITH TOMATO SAUCE

Tomato and mozzarella add \$2

FRESH TOMATO AND MOZZARELLA
WITH OLIVE OIL FRESH BASIL & BALSAMIC GLAZE

Fried Calamari ADD \$ 4

FRESH CALAMARI, FRIED & SERVED WITH YOUR CHOICE OF MILD OR SPICY SAUCE

Crabmeat stuffed mushrooms ADD \$ 4

MUSHROOMS CAPS STUFFED WITH CRABMEAT IN A LIGHT LOBSTER SAUCE

MAIN COURSE

Fettuccine Alfredo with Chicken (Shrimp +3)

FETTUCCHINE IN A CREAMY PARMESAN CHEESE SAUCE YOUR CHOICE CHICKEN OR SHRIMP

Lobster Ravioli +3

LOBSTER RAVIOLI SERVED IN A SHRIMP, SPINACH, CREAMY LOBSTER TOMATO SAUCE

Linguine Frutti di Mare +4

LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE, SHRIMP,
CALAMARI, CLAMS,
MUSSELS IN A RED OR WHITE SAUCE

Penne Piemontese with Chicken (Shrimp +3)

PENNE PASTA, GARLIC, MUSHROOMS, ONIONS, BACON,
PORTOBELLO, PARMESAN
AND GORGONZOLA CHEESE SAUCE

Pappardelle with salmon and shrimp +4

FRESH PASTA, SALMON MORSELS, MUSHROOMS, SPINACH,
CREAMY PARMESAN CHEESE SAUCE TOPPED WITH SHRIMP

Rollata

PASTA, ROLLED WITH SAUSAGE, BEEF AND VEAL, BAKED IN
A CREAMY MUSHROOM TOMATO CREAM SAUCE

Panko crusted Grouper +6

SERVED OVER SAUTÉED SPINACH AND POTATOES SIDE OF BALSAMIC VINEGAR SAUCE

Lobster tail and shrimp Guazzetto + 15

8 OZ LOBSTER TAIL WITH CLAMS, MUSSELS, SHRIMP, GARLIC FRESH HERBS, WHITE WINE TOMATO SAUCE

Parmigiana (Chicken - Eggplant) (veal +3)

CHOICE OF..... BREADED TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE

Portobello Fiorentina

BREADED PORTOBELLO MUSHROOMS WITH RICOTTA AND
SPINACH, CREAMY GARLIC, MUSHROOMS
SPINACH WHITE WINE SAUCE OVER PASTA

Marsala Chicken or Pork

CHICKEN OR PORK SAUTÉED WITH MUSHROOMS,
SHALLOTS, LIGHT MARSALA WINE SAUCE

Chicken or (Veal Romano +4)

TOPPED WITH SPINACH, SUN-DRIED TOMATOES, MOZZARELLA, IN A LIGHT WHITE WINE SAUCE

Salmon Catania + 4

PAN SEARED SERVED OVER SAUTEED WHITE BEANS,
ONIONS, TOPPED WITH BRUSCHETTA WITH BROCCOLI

Snapper Piccata + 6

LIGHT EGG BATTER WITH CAPERS, MUSHROOMS,
ARTICHOKE WHITE WINE LEMON SAUCE, WITH PASTA

Flounder Principessa +4

FLOUNDER STUFFED WITH CRABMEAT TOPPED WITH SHRIMP SERVED IN A CREAMY PINK LOBSTER SAUCE

Zuppa di Pesce Posillipo + 6

SNAPPER, SIMMERED WITH CLAMS. MUSSELS, CALAMARI AND SHRIMP WITH GARLIC AND FRESH HERBS, WHITE WINE TOMATO SAUCE SERVED OVER LINGUINE

Chicken or Tilapia Francese

SAUTÉED CHICKEN BREAST, OR TILAPIA IN A EGG BATTER LIGHT WHITE WINE LEMON BUTTER SAUCE

LASAGNA EMILIANA

LASAGNA WITH BECHAMEL, MEAT SAUCE, RICOTTA CHEESE
AND MOZZARELLA

PENNE VODKA

PENNE PASTA WITH ONIONS AND SUNDRIED TOMATOES IN A
VODKA CREAMY TOMATO

GNOCCHI +2

WILD MUSHROOMS RAVIOLI

MUSHROOMS RAVIOLI, PORTOBELLO MUSHROOMS, ONIONS, CREAMY CHEESE TRUFFLE SAUCE