

Valentine's Day Dinner Menu

Option 1) Per Couple includes 1 bottle of wine 85

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 38

Choose one Appetizers, one Entrees and one Dessert No Beverages included

Dessert may be substituted for another appetizers

Tax and tip not included

NO Sharing

(4:00 to 5:15 \$26 per person tax and tip not included)

Appetizers

BRUSCHETTA GENOVESE

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

HOUSE SALAD

ROMAINE LETTUCE AND SPRING MIX, WITH TOMATO, CUCUMBERS

CAPRESE

FRESH TOMATO AND MOZZARELLA SLICED & SEASONED WITH FRESH BASIL & OLIVE OIL

MUSSELS AL SALTO

LARGE MUSSELS ON THE HALF SHELL SAUTEED WITH, GARLIC, OREGANO, OLIVE OIL, YOUR CHOICE OF RED OR WHITE SAUCE **ADD 4**

EGGPLANT ROLLATINO

EGGPLANT SLICES ROLLED & FILLED WITH RICOTTA CHEESE, SPINACH & LACED WITH TOMATO SAUCE **ADD 2**

NAPOLEONE **ADD 2**

GRILLED PORTOBELLO, ROASTED PEPPERS, GRILLED EGGPLANT, TOMATO MOZZARELLA WITH OLIVE OIL & BALSAMIC VINEGAR

PASTA E FAGIOLI

TRADITIONAL WHITE & RED BEAN SOUP WITH PASTA

CAESAR SALAD*

ROMAINE LETTUCE, PARMESAN CHEESE & OUR OWN CAESAR DRESSING

MEATBALLS RICOTTA

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

ADD 2

FRIED CALAMARI

FRESH CALAMARI, FRIED & SERVED WITH YOUR CHOICE OF MILD OR SPICY SAUCE **ADD 5**

Main Course

FETUCCINE ALFREDO CHICKEN OR SHRIMP

FETUCCINE IN A CREAMY PARMESAN CHEESE SAUCE

LINGUINE

FRUTTI DI MARE

LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE, SHRIMP, CALAMARI, CLAMS, MUSSELS IN A RED OR WHITE SAUCE **ADD 2**

PENNE VODKA WITH CHICKEN OR SHRIMP

PENNE PASTA WITH VODKA, ONIONS, SUN DRIED TOMATO IN A CREAMY TOMATO SAUCE

FETUCCINE CINQUE TERRE WITH CHICKEN

FRESH PASTA, SERVED IN A SAUCE OF GARLIC, RAISINS, WALNUTS & SPINACH IN A PINK TOMATO CREAMY PESTO SAUCE WITH SHRIMP **ADD 2**

ROLLATA

HOMEMADE PASTA, ROLLED IN A FILLING OF SAUSAGE, BEEF AND VEAL, BAKED & SERVED IN A CREAMY MUSHROOM TOMATO CREAM SAUCE

Main Course

Entrée served with Pasta, Vegetables (Broccoli) may be substituted, Spinach add 1.5
you may add(4 shrimp \$5) or (6oz Lobster Tail \$9)

LOBSTER RAVIOLI PORTOFINO ADD 2

LOBSTER FILLED RAVIOLI WITH, SHRIMP, SPINACH, FRESH TOMATOES, CREAMY LOBSTER PINK PESTO SAUCE

LOBSTER AND SHRIMP PRIMA DONNA

SERVED IN A CREAMY MUSHROOMS, ONIONS, ARTICHOKE LOBSTER SAUCE

6 OZ MAINE LOBSTER TAIL WITH SHRIMP ADD 5 DOUBLE TAIL ADD 16

GRIGLIATA (LAMB - STEAK - PORK - CHICKEN)

GRILLED SEASONED WITH OLIVE OIL, GARLIC AND FRESH ROSEMARY SERVED WITH POTATOES AND VEGETABLE

ANGUS NY STRIP STEAK 12OZ ADD 5 / 16OZ ADD 9 / 20OZ ADD 15

16 OZ CENTER CUT PORK 0 RACK OF LAMB CHOPS ADD 6 VEAL CHOP ADD 6

VEAL CHOP FIORENTINA

VEAL CHOP SAUTEED WITH SPINACH AND CHEESE IN A CREAMY
WHITE WINE MUSHROOMS SAUCE ADD 6

PARMIGIANA VEAL ADD 2

CHOICE OF CHICKEN OR EGGPLANT BREADED TOPPED
WITH MARINARA SAUCE AND MOZZARELLA CHEESE

MARSALA VEAL ADD 2

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

SICILIANO

SAUTEED , FRANCESE STYLE, GARLIC, MUSHROOMS, CAPERS, ONIONS, PEPPERS, OLIVES, WINE LEMON SAUCE, OVER PASTA

VEAL ADD 2

RIPIENO

BREADED PORTOBELLO MUSHROOMS STUFFED WITH RICOTTA AND SPINACH BAKED IN A
CREAMY GARLIC, MUSHROOMS SPINACH WHITE WINE SAUCE OVER PASTA

CHICKEN AND PORTOBELLO ADD 2

VEAL AND PORTOBELLO ADD 4

CHICKEN OR VEAL ROMANO

sautéed & topped with spinach, sun-dried tomatoes, mozzarella, in a lite white wine sauce

VEAL ADD 4

BRANZINO

MEDITERRANEAN SEA BASS SERVED PAN SEARED WITH A LIGHT GARLIC. ROSEMARY. WHITE WINE.
LEMON BUTTER SAUCE WITH PASTA GARLIC. OLIVE OIL ADD 2

LIVORNESE

SAUTEED WITH FRESH GARLIC, OREGANO, OLIVES, CAPERS, ONIONS LITE WHITE WINE TOMATO SAUCE

TILAPIA 0 / SALMON / RED SNAPPER ADD 2

FLOUNDER PRINCIPESSA

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

SEA BASS CATANIA

CHILEAN SEA BASS PAN SEARED SERVED OVER SAUTEED WHITE BEANS WITH ONIONS,
FRESH HERBS, TOPPED WITH BRUSCHETTA SERVED WITH BROCCOLI ADD 4