

VALENTINES WEEKEND MENU

FEBRUARY 10TH-14TH

\$89 PER COUPLE

Insalata/Zuppa

(Choice of One Per Person)

Casalinga

Organic Field Greens with Cured Olives,
Peppers, Tomato, Ricotta Salata, Cucumber
and Red Wine Vinaigrette

"Minestrone"

Traditional Italian Vegetable and Bean
Soup

Paste

(Choice of One Per Couple)

Campanelle con Gamberi

Bell-Shaped Pasta with Shrimp, Fresh
Spinach and Garlic Cream Sauce

Radiatori Del Mezzadro

Radiator Shaped Pasta, Roasted Chicken,
Broccoli, Red Peppers and Roasted Garlic
Cream Sauce

(Tomato Basil Sauce Available Upon Request)

Piatti Principali

(Choice of One Per Person)

Tagliata di Manzo

14 oz Grilled Black Angus N.Y. Strip Served with Garlic Mashed Potatoes, Sautéed
Vegetables and Balsamic Reduction Sauce

"Petto di Pollo al Marsala"

Sautéed Boneless Chicken Breast with Wild Mushrooms and Marsala Wine Sauce Served with
Sautéed Spinach

Frutti Di Mare

A Seafood Stew with Shrimp, Scallops, Calamari and Mussels Simmered in a Zesty Tomato
Sauce with Garlic Toast Points

Arrista di Maiale Arrosta

Roasted Pork Loin With Sautéed Green Beans, Slivered Almonds, Garlic Mashed
Potatoes Served with Dried Cherry Orange Sauce

Chef's Valentines Specials!

Pesce e Carne (Surf and Turf)

Three Crabmeat Stuffed Scampi on a bed
Angelhair Pasta with Lemon Butter Sauce
and a 12 oz Ribeye Steak with Barolo Wine
Sauce add 11.95pp

Aragosta Ripiena

Crabmeat Stuffed Split Whole Maine
Lobster with Lemon Butter Sauce Served
With Angelhair Pasta add 11.95pp

Bistecca di Manzo Alla Oscar

Petite Tenderloin Black Angus Beef Medallions with Asparagus, Crabmeat, Black
Truffle/Bernaise Sauce, Garlic Mashed Potatoes add 10.95pp

Dolci

(Choice Of One to Share)

Special Dessert Platter For Two

Bottles of House Wine 28.00

Upgrade Your Wine For 5.00

Sterling (Chardonnay/Riesling/Shiraz/Pinot Grigio),
BV Cabernet or Merlot,

