

Valentine's Day

Dinner Menu

Option 1)

Per Couple includes 1 bottle of wine \$ 79.95
Choose two Appetizers, two Entrees and share one Dessert

Option 2)

Choose one appetizer, one main course \$ 27.95 per person (add Dessert \$1.99)
(4:00 to 5:15 \$19.95 per person) (add Dessert \$1.99)

Tax and tip not included

Appetizers / Antipasti

V *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

Mussels al Salto

LARGE MUSSELS ON THE HALF SHELL SAUTÉED WITH,
GARLIC, OREGANO, OLIVE OIL, YOUR CHOICE OF
RED OF WHITE SAUCE OR CREAMY SAMBUCA **ADD \$ 4**

Eggplant Rollatino

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

Pasta e Fagioli

V 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 \$ 3

Fried Calamari

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

Caprese

FRESH TOMATO AND MOZZARELLA SLICED & SEASONED WITH FRESH BASIL, AND OLIVE OIL **ADD \$ 2**

Main Course

Entrée served with Pasta, Vegetables (Broccoli) may be substituted, Spinach add 1.50

Veal Chop Torinese

VEAL CHOP THINLY POUNDED, BREADED SERVED TOPPED WITH SAUTÉED MUSHROOMS,
MOZZARELLA CHEESE FRESH ROSEMARY WHITE WINE CREAM SAUCE OVER PASTA **ADD \$ 10**

NY Steak or Rack of Lamb

ANGUS NY STRIP STEAK OR RACK OF LAMB GRILLED WITH SPINACH WITH ROASTED POTATOES...

12OZ (**Add \$ 8**).....14OZ (**Add \$ 12**).....20OZ (**Add \$ 20**)

Lamb (Add \$ 8)

Main Course

Entrée served with Pasta, Vegetables (Broccoli) may be substituted, Spinach add 1.50

Fetuccine Alfredo with Chicken

FETUCCINE IN A CREAMY PARMESAN
CHEESE SAUCE WITH CHICKEN
SHRIMP ADD \$ 4

Linguine Frutti di Mare

LINGUINE WITH GARLIC, OLIVE OIL,
WHITE WINE, SHRIMP, CALAMARI, CLAMS,
SCALLOPS, MUSSELS
IN A RED OR WHITE SAUCE **ADD \$ 4**

Rollata

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

Parmiggiana

CHOICE OF CHICKEN OR EGGPLANT BREADED TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE
VEAL ADD \$ 4

Francese

SAUTÉED CHICKEN BREAST, OR TILAPIA COATED WITH EGG BATTER UNTIL GOLDEN, LIGHT WHITE WINE LEMON BUTTER SAUCE
VEAL ADD \$ 4

Veneziano and Shrimp

CHOICE OF CHICKEN, PORK OR VEAL WITH SHRIMP
SAUTEED WITH ONIONS, MUSHROOMS,
ROASTED PEPPERS, CREAMY MARSALA WINE SAUCE
CHICKEN OR PORK ADD \$ 3 VEAL ADD \$ 6

Livornese

SAUTÉED WITH FRESH GARLIC, OREGANO,
OLIVES, CAPERS, ONIONS LITE WHITE WINE TOMATO SAUCE
SALMON ADD \$ 3 MAHI MAHI ADD \$ 4 SNAPPER ADD \$ 4

Ripieno

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

Penne Broccolini with Chicken

PASTA WITH PROSCIUTTO, ONIONS, GARLIC, MUSHROOMS,
BROCCOLI AND GRILLED CHICKEN PARMESAN
CREAMY PESTO SAUCE
WITH SHRIMP **ADD \$ 4**

Marsala

CHICKEN OR PORK SAUTÉED WITH MUSHROOMS,
SHALLOTS, LIGHT MARSALA WINE SAUCE
VEAL ADD \$ 4

Romano

SAUTÉED & TOPPED WITH
SPINACH, SUN-DRIED TOMATOES, MOZZARELLA,
IN A LITE WHITE WINE SAUCE
CHICKEN ADD \$ 2 VEAL ADD \$ 4

***Flounder Principessa* ADD \$ 6**

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

***Shrimp Portofino* ADD \$ 6**

JUMBO SHRIMP, SAUTÉED WITH GARLIC, MUSHROOMS ARTICHOKES, OLIVES, WHITE WINE TOMATO SAUCE

***Lobster Prima Donna* ADD \$ 10**

5 OZ MAINE LOBSTER TAIL WITH JUMBO SHRIMP AND SCALLOPS IN A
CREAMY MUSHROOMS, ONIONS, ARTICHOKE LOBSTER SAUCE

***Sea bass Profumato* ADD \$ 8**

SEA BASS SEARED SERVED OVER SPINACH, TOPPED WITH LIGHT CREAMY FENNEL SEED SAUCE WITH POTATOES