

Valentine's Day Menu

Three Course Meal \$75

(One choice from each course)

First Course

Calamari

fried calamari and zucchini served with a light spicy tomato sauce

Insalata di Cesare

petite romaine hearts, classic Caesar dressing topped with shaved parmesan cheese

Bruschetta Napoletana

fresh tomato, garlic with fresh burrata cheese and fresh basil

Tricolore

radicchio, endive, arugula, shaved parmesan cheese, balsamic dressing

Crostini al Funghi

Crostini topped with mixed mushrooms and mozzarella cheese

Second Course

Ravioli di Astice

Lobster heart shaped ravioli in a cherry tomato sauce

Piccata di Pollo

chicken in a lemon capers sauce roasted potatoes and seasonal vegetables

Pappardelle Di Manzo

homemade pappardelle, Angus short ribs ragu and tomato sauce

Crosta di Pistacchio al Samone

Salmon crusted in pistachio, served with mashed potatoes and asparagus, in a lemon wine sauce.

Controfiletto di Prima

8 oz Prime top sirloin served with Sautee spinach and marble potatoes.

Third Course

Panna Cotta

Vanilla custard over fresh mixed berries

Tiramisu

Lady fingers, espresso, mascarpone and Grand Marnier