



# *Valentine's Day Menu*



*Tuesday, February 14<sup>th</sup> 2012*

*\$60.00 Per Person*

## *~ Appetizer Choices ~*

### *Insalata Con Gamberi*

*Grilled Asparagus, Roasted Yellow Tomatoes, Chopped Green Olives, Cherry Tomatoes,  
Red Onions, Sweet Yellow Peppers, Gorgonzola Cheese And Grilled Shrimp*

### *Tortine Di Gamberi E Granchio*

*Homemade Crab & Shrimp Cakes With Sautéed Spinach And Coconut Vodka*

### *Apulian Burrata*

*With Vine Ripe Tomatoes, Basil And Extra Virgin Olive Oil*

### *Polpette Farcite*

*Old Fashioned Beef & Pork Meatballs Filled With Mortadella, Imported Provolone,  
And Mozzarella Cheeses. Slowly Braised In A Red Wine & Tomato Vegetables  
Reduction Over A Dollop Of Mashed Potatoes*

## *~ Entrée Choices ~*

### *Ravioli Innamorati Con Polpa Di Aragosta*

*Heart Shaped Ravioli Filled With Lobster And Crabmeat In A Creamy Pink Sauce,  
With Scallops And Baby Shrimp*

### *Filet Mignon Con Salsa Au Poivre*

*Grilled 8oz Center Cut With Wild Mushrooms, Fresh Peppercorns  
And Brandy Cream Sauce, With Mashed Potatoes*

### *Chilean Seabass*

*Pan Roasted, Cherry Tomatoes, Shallots, Capers, Tuscan Herbs, Pinot Grigio  
And Fresh Baby Spinach*

### *Pollo Alla Roberto*

*Chicken Breast Marinated In Fresh Herbs, Filled With Spinach,*

*Asparagus And Asiago Cheese, Wrapped In Speck, Pan Fried, With Mushrooms,  
Cranberries And Sherry Wine*

*~ Dessert Choices ~*

*Belgian Chocolate Molten Lava Cake  
Homemade Nutella Cheese Cake  
Homemade Panna Cotta  
Toasted Almond Tiramisu*

*Kids Choices \$15*

*Spaghetti And Meatballs  
OR  
Chicken Fingers With Fries*