

Valentine's Day

~ Appetizer Choices ~

Burrata

Fresh mozzarella with a butter cream center, extra virgin olive oil, tomatoes and fresh mint

Stuffed Mushrooms

Mushrooms filled with eggplant, asparagus, pancetta, Japanese breadcrumbs fresh mozzarella oven baked with cream of saffron

Insalata Farmaiola

Baby romaine lettuce, fresh pears, dried cranberries, fried goat cheese, caramelized walnuts, strawberry balsamic glaze

Guazzetto Di Vongole

Local little neck clams sautéed with garlic, onions, scallions, cherry tomatoes, white wine & butter

Gamberi & Zucchini

Jumbo shrimp sautéed with garlic, thyme, extra virgin olive oil, pinot grigio, butter, zucchini & hand-cut tomatoes

Polpette Farcite

Housemade pork and beef meatballs stuffed with mortadella and fontina cheese, braised in tomato vegetable reduction with a dollop of mashed potatoes

Children - \$18

Spaghetti and meatballs

Chicken fingers with fries

Ravioli with tomato sauce

Served with Vanilla ice cream

~ Dessert Choices ~

Belgian Chocolate Molten Lava Cake

Panna Cotta

Toasted Almond Tiramisu

Nutella Cheesecake

Lemon and/or Raspberry Sorbet

~ Entree ~

Lobster Ravioli

Lobster filled ravioli in a lobster cream sauce Bay scallops and baby shrimp

Gnocchi Boscaiola

Potatoes gnocchi, red & yellow peppers, crumbled sausage, fresh tomato sauce & pecorino romano

Filet Mignon Al Porto

Grilled filet mignon, port wine reduction, mushrooms, natural juices and roasted garlic mashed potatoes

Codfish

Panko encrusted on one side, pan fried, sautéed vegetables, potato and a ginger reduction

Chicken Dijonnaise

Breaded chicken breast filled with ham, provolone and mozzarella cheeses with Dijon sauce

Boneless Short Ribs

Baby short ribs slowly braised in tomato vegetable reduction and Parsnip puree

Stuffed Pork Loin

Pork loin filled with fresh spinach, mortadella & fontina cheese pan fried cream of mushroom & black truffle mashed potatoes

**\$60.00 per person
plus tax & gratuities**