

CHEF MARIO'S VALENTINE'S DAY FIVE COURSE MENU

Appetizer

(Choice of one)

Risotto Crab Cake

With pesto aioli

Melanzana Caprese

Breaded Italian eggplant with tomato and fresh mozzarella cheese accompanied with extra virgin olive oil and balsamic glaze

San Danielle Prosciutto Wrapped Shrimp

Seared fresh shrimp wrapped in prosciutto complimented with Grand Mainer Beurre Blanc

Soup or Salad

(Choice of one)

Mixed Green Salad or Caesar Salad

Italian Wedding Soup

Chicken broth, onions, spinach, parmesan cheese and meatballs

Intermezzo - Limon cello Sorbetto

Entree

(Choice of one)

Eggplant Casserole \$19.95

Grilled eggplant, mushrooms, zucchini, spinach, ricotta, served with penne Pomodoro sauce

Penne ala Vodka \$21.95

Prosciutto, onions, fresh tomatoes and peas in vodka sauce tossed with penne

Chicken Picata or Marsala \$22.95

With linguini

Pollo ala Sophia Loren \$25.95

Stuffed chicken with ricotta, spinach, prosciutto and raisins baked in a Rossini sauce topped with mozzarella cheese, red peppers and black olives over fettuccini

Entrée's continued

Tortellini Giuseppe \$22.95

Cheese Tortellini, sliced chicken breast, fresh spinach. Sundried tomatoes, diced tomatoes in a creamy pink sauce & goat cheese

Cedar Plank Salmon \$29.95

With Broccoli Rabe and lemon butter sauce

Osso Bucco \$32.95

Braised veal shank with chef's vegetable and creamy herb risotto

Petite Filet \$29.95

With roasted red potatoes broccolini and mushroom demi

Veal Marsala \$29.95

Tender veal with fresh mushrooms, Marsala demi-glace, over linguini pasta or roasted red Potatoes

Sea Scallops Scampi Style \$29.95

Served with haricot vert, roasted potatoes & Herb butter

Dessert Display

Fine Selection of Mini Desserts

