

San Valentino

Tuesday, February 14, 2012

Dinner 5pm to 10pm

Three-Course Prix Fixe

ANTIPASTO

select one item:

Antipasto

Insalata Cesare

Insalata Mista

Insalata Caprese

Salmone Affumicato

Zuppa del Giorno

Prosciutto con Frutta

Insalata Mezza Luna

Assorted antipasto plate (for one person)

Classic Caesar salad (contains raw egg)

Organic mixed green salad, tossed with vinaigrette dressing

Tomato slices topped with fresh mozzarella cheese, basil and EVOO (two pieces)

Thin slices of smoked salmon with E.V. olive oil and green peppercorns

Homemade soup of the day

Thin slices of imported Italian San Daniele prosciutto served with seasonal fruit

Organic mixed green salad, topped with fresh marinated seafood

SECONDI

select one item:

Pizza Carciofi

Fettuccine Marinaio

Ravioli di Zucca

Rollino Mezzaluna

Linguini della Baia

Lasagna Bolognese

Gnocchi

Pollo Saltimbocca

Pesce del Giorno

Vitello Piccata

Salmone alla Siciliana

Bistecca Alla Griglia

Fresh local artichoke hearts, homemade sausage and olives

Pasta with rock shrimp sautéed with garlic and white wine in a spicy tomato sauce

Pumpkin stuffed ravioli served in a sauce of butter, sage and parmesan cheese

Pasta sheets rolled and stuffed with eggplant, ham, smoked mozzarella in aurora sauce

Linguine served with clams, mussels, shrimp and calamari in a light tomato sauce

Homemade meat lasagna (top sirloin)

Homemade potato dumplings served in either gorgonzola cheese or a tomato sauce

Chicken breast, mozzarella cheese, prosciutto - served with sage and white wine sauce A.Q.

Veal scaloppine sautéed with lemon, capers and white wine

Fresh salmon baked and served with caper berries, cherry tomatoes, garlic and white wine

N.Y. steak grilled and served with a marinated Italian herb sauce

DOLCI

select one item:

Crème Brûlée

Saint Honoré Cake

Gelato Misto

Coffee or Tea

Traditional vanilla custard crème brûlée

Italian style sponge cake with cream puffs

Homemade Spumoni Italian ice cream (contains nuts)

**\$45 per person
(plus gratuity and tax)**