

San Valentino

Wednesday, February 14, 2024

THREE COURSE PRIX FIXE DINNER
\$80* per person

Antipasto *(select one)*

Insalata di Granchio	<i>fresh crab meat terrine with avocado, served on a bed of arugula</i>
Zuppa del Giorno	<i>soup of the day</i>
Insalata Mista	<i>organic mixed green salad with a balsamic dressing</i>
Insalata Cesare	<i>romaine hearts, croutons, classic caesar dressing (contains pasteurized raw egg)</i>
Carpaccio di Salmone	<i>thin slices of Monterey smoked salmon served with capers, lemon, fresh dill & EVOO</i>
Insalata Mezza Luna	<i>mixed organic green salad topped with marinated fresh seafood</i>
Prosciutto e Mozzarella	<i>slices of imported Italian Parma ham (aged 24 months), with fresh mozzarella cheese</i>
Insalata Contadina	<i>arugula with roasted beets and goat cheese, served on top of a sweet bell pepper sauce</i>

Secondi *(select one)*

Pesce del Giorno	<i>fresh catch of the day</i>
Salmone Dolores	<i>fresh salmon served with green peppercorns in a light brandy cream sauce</i>
Ravioli al Porcini	<i>homemade porcini stuffed ravioli in a truffle mushroom cream sauce</i>
Linguine della Baia	<i>pasta sautéed with clams, calamari, scallops and shrimp in a light tomato sauce</i>
Gamberi alla Roberto	<i>wild prawns sautéed with garlic and capers in a white wine and spicy tomato sauce</i>
Lasagna	<i>homemade pasta sheets layered with top sirloin meat sauce and mozzarellacheese</i>
Gnocchi	<i>homemade potato dumplings served with a gorgonzola cream sauce</i>
Pollo Saltimbocca	<i>chicken breast, parma ham and fresh mozzarella cheese in a white wine and sage sauce</i>
Vitello Piccata	<i>veal scaloppini sautéed with lemon, capers and white wine</i>
Agnello Scottadito	<i>grilled lamb chops in an Italian herb sauce</i>

Dolci *(select one) Choice of coffee or tea*

Bigne Mezza Luna	<i>custard filled pastry puffs, drizzled with dark chocolate ganache</i>
Torta alla Strega	<i>vanilla sponge cake with saffron infused strega liqueur, topped with zabaglione cream</i>
Tiramisu	<i>lady finger cookies soaked in espresso and brandy, layered with mascarpone cheese</i>
Spumone Gelato	<i>layers of homemade pistachio, chocolate and vanilla gelato (contains nuts)</i>

Early "Love Bird" Special
Reservations 5:00pm to 5:45pm
\$65* per person

MEZZA LUNA RESTAURANT

*18% gratuity and tax will be added to all final bills