

San Valentino

Saturday, February 14, 2026

THREE COURSE PRIX FIXE DINNER

\$105* per person

Antipasto (select one)

Zuppa del Giorno	soup of the day
Insalata Mista	organic mixed green salad with a balsamic dressing
Insalata Cesare	romaine hearts, croutons, classic caesar dressing (contains pasteurized raw egg)
Carpaccio di Salmone	thin slices of Monterey smoked salmon served with capers, lemon, fresh dill & EVOO
Tortino di Granchio	fresh crab cakes, fried and served over arugula and avocado in a bell pepper sauce
Insalata Caprese	sliced tomatoes topped with fresh mozzarella cheese, basil and EVOO
Insalata Mezza Luna	mixed organic green salad topped with marinated fresh seafood
Carpaccio di Manzo	thin sliced raw beef drizzled with mustard, lemon, EVOO, and capers with arugula
Affettato Misto	assortment of imported cold cuts and cheeses

Secondo (select one)

Rollino	pasta sheets rolled with eggplant, prosciutto, smoked mozzarella cheese, tomato cream sauce
Pesce del Giorno	fresh catch of the day
Salmone Dolores	fresh salmon served with green peppercorns in a light brandy cream sauce
Ravioli al Porcini	homemade porcini ravioli, truffle mushroom cream sauce, crispy speck (smoked ham)
Risotto Tutto Mare	arborio rice with clams, calamari, scallops and shrimp in a light tomato sauce
Gamberi alla Roberto	wild prawns sautéed with garlic and capers in a white wine and spicy tomato sauce
Capellini al Granchio	angle hair pasta sautéed with fresh crab, fried zucchini and bottarga (salt-cured fish roe)
Lasagna	homemade pasta sheets layered with top sirloin meat sauce and mozzarella cheese
Gnocchi	homemade potato dumplings served with a gorgonzola cream sauce
Pollo Saltimbocca	chicken breast, parma ham and fresh mozzarella cheese in a white wine and sage sauce
Vitello Piccata	veal scaloppini sautéed with lemon, capers and white wine
Agnello Scottadito	grilled lamb chops in an Italian herb sauce

Dolce (select one) with choice of coffee or tea

Bigne Mezza Luna	custard filled pastry puffs, drizzled with dark chocolate ganache
Torta alla Strega	vanilla sponge cake with saffron infused strega liqueur, topped with zabaglione cream
Tiramisu	lady finger cookies soaked in espresso and brandy, layered with mascarpone cheese
Cuore Mio	"my heart" chocolate mousse cake on a chocolate crunch base
Spumoni Gelato	homemade tri-flavor gelato with vanilla, chocolate and pistachio (contains nuts)

Early "Love Bird" Special
Reservations 4:30pm to 5:30pm only
\$85* per person

MEZZA LUNA RESTAURANT

*20% gratuity and sales tax will be added to all final bills
We do not have a gluten or nut free kitchen