



San Valentino

Monday, February 14, 2022

Three-Course Prix Fixe Dinner

\$65 per person - 5:00 to 5:30

\$75 per person 5:35 to 8:30

(plus 18% gratuity and tax)

Antipasto (select one item)

Zuppa del Giorno	<i>Soup of the day</i>
Insalata Cesare	<i>romaine hearts, homemade 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 item)

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 di Granchio	<i>homemade crab stuffed ravioli in a saffron 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 ai Carciofi	<i>Giusti Farms artichoke lasagna with a pesto béchamel sauce</i>
Gnocchi al Tartufo	<i>homemade potato dumplings served with a truffle cream sauce</i>
Tortellini Aurora	<i>meat filled pasta sauteed with peas and ham in a light tomato cream sauce</i>
Pollo Saltimbocca	<i>chicken breast with parma ham and fresh mozzarella cheese in a white wine and sage sauce</i>
Vitello ai Funghi	<i>veal scaloppini sautéed with wild mushrooms in a white wine sauce</i>
Manzo Parmigiana	<i>breaded NY cutlet topped with tomato sauce and mozzarella cheese</i>

Dolci (select one item)

Crocantino Cioccolato	<i>chocolate crunch cake with a raspberry sauce</i>
Torta alla Strega	<i>vanilla sponge cake infused with saffron infused Strega liqueur, topped with zabaglione sauce</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>

Choice of coffee or tea

MEZZA LUNA RESTAURANT

Reservations call (650) 728-8108