



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)

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| 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)

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| 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)

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| 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