

# Buon San Valentino

Three-Course Prix Fixe Dinner  
Tuesday, February 14, 2017

## ANTIPASTO

*Please select one item:*

<b>INSALATA CESARE</b>	classic caesar salad with housemade croutons (contains raw egg)
<b>INSALATA MISTA</b>	mixed organic green salad with balsamic vinaigrette dressing
<b>BURRATA CAMPANIA</b>	fresh imported Burrata cheese (mozzarella & cream )
<b>ZUPPA DI CARCIOFI</b>	homemade cream of artichoke soup
<b>CARPACCIO DI SALMONE</b>	thin slices of Monterey smoked salmon served with capers, lemon, fresh dill, EVOO
<b>INSALATA DI MARE</b>	mixed organic green salad topped with fresh marinated seafood
<b>PROSCIUTTO CON FRUTTA</b>	thin slices of imported, 24-month aged Italian Parma ham served with seasonal fruit
<b>INSALATA DI BIETOLE</b>	warm roasted beets served over arugula and topped with goat cheese

## SECONDI

*Please select one item:*

<b>GNOCCHI DELLA CASA</b>	homemade potato dumplings served with tomato or Gorgonzola cheese sauce
<b>PAPPARDELLE ALLA BOLOGNESE</b>	homemade wide fettuccine sautéed in our homemade meat & tomato sauce (top sirloin)
<b>SPAGHETTI AI GAMBERONI</b>	spaghetti sautéed with prawns, garlic, red chili flakes, garlic and EVOO
<b>ROLLINO CON PROSCIUTTO</b>	pasta sheet rolled with prosciutto, eggplant and smoked mozzarella, served in a light tomato cream sauce
<b>RAVIOLI DI CARCIOFI</b>	homemade ravioli stuffed with fresh, local Giusti artichokes sautéed in a brown butter and sage sauce, topped with pecorino cheese
<b>CANNELLONI DI CARNE</b>	pasta shells stuffed with meat, vegetables, ricotta cheese, served in a tomato cream sauce
<b>SALMONE DOLORES</b>	fresh salmon served with green peppercorns in a light cream brandy sauce
<b>GAMBERI ALLA ROBERTO</b>	wild prawns sautéed with garlic, white wine and capers in a spicy tomato sauce
<b>PICCATINA DI VITELLO</b>	veal scaloppini sautéed with lemon, capers and white wine
<b>PESCE DEL GIORNO</b>	fresh fish of the day
<b>INVOLTINI DI MAIALE</b>	roasted pork tenderloin stuffed with artichokes and Italian ham in white wine, sage sauce
<b>GALLETTO AL ROSMARINO</b>	cornish game hen baked with rosemary and garlic in a white wine sauce

## DOLCI

*Served with Coffee or Tea*

*Please select one item:*

<b>TIRAMISU</b>	Lady fingers soaked in espresso and brandy, served with marscapone cheese, dusted with coffee powder
<b>ST. HONORE</b>	sponge cake topped with homemade cream puffs dipped in caramelized sugar & whipped cream
<b>ZUCCOTTO</b>	Italian sponge cake dipped in cherry juice, layered with homemade Italian Spumoni ice cream then frozen (contains nuts)

**\$60 per person**

**(plus beverages, gratuity and sales tax)**

Dinner served from 5:00pm to 9:30pm

**M E Z Z A L U N A**  
I T A L I A N R E S T A U R A N T

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