



## *Valentine Menu*



### *Choice of Appetizer*



- Lump Crab Cake with apple-horseradish remoulade*  
*Chilled Shrimp Cocktail with Two Sauces Cocktail Sauce & Basil Sauce*  
*24 month Parma Prosciutto with Burrata Cheese*  
*Valentine's Day Soup - Shrimp Bisque*  
*Warm Goat cheese salad*  
*Over Greens with walnuts, apples, roasted peppers, lemon garlic mustard dressing*  
*Salad of Poached Pear in Marsala wine*  
*With gorgonzola & mascarpone over greens with candy walnuts & Marsala glaze*  
*Beef & Ricotta Ravioli*  
*In a red wine parmigiano sauce with mushrooms (Available also as entrée)*  
*Potato Gnocchi*  
*in a pink Sauce with mozzarella & basil (Available also as entrée)*



### *Choice of Entrees*



- Chicken & Shrimps, Romeo e Giulietta with Champagne, Leeks & sweet peppers*  
*Veal Scaloppine With a Rich Wine Mushrooms Sauce*  
*Braised Short Ribs of Beef in a Chianti wine sauce with Soft polenta*  
*Red Snapper & Sea scallops*  
*With Cannellini Beans, Wine Tomato Saffron Sauce Served with Crostini*  
*Baked Swordfish Casanova*  
*Topped with a Sicilian stuffing of raisins, walnut, capers, roasted peppers, black olives garlic herb breadcrumbs. Served with eggplant Caponata*  
*Zuppa di Pesce Don Giovanni*  
*With Swordfish, Calamari, Salmon, Grouper, Shrimp, Scallops mussels & clams in a light wine tomato broth with Crostini or angel hair pasta*



### *Valentine Dessert*

*Coffee/Tea/Espresso*

*\$60 PER PERSON PLUS TAX, TIP, & BEVERAGE*