



# VALENTINES DAY MENU

## APPETIZERS

<b>Carciofi Alla Romana</b> 18 Long stem artichokes with diced provolone, prosciutto di Parma, kalamata olives & roasted peppers, topped with pesto sauce	<b>Shrimp Bourbon</b> 17 Jumbo shrimp wrapped in bacon & served with our special bourbon sauce
<b>Clams Casino</b> 17 Half dozen broiled clams topped with onions, peppers & bacon	<b>Spinach Arancini</b> 15 Italian classic rice balls stuffed with spinach & cheese, served with a side of marinara sauce
<b>Stuffed Pepper Margarita</b> 18 Baked bell pepper stuffed with crabmeat, dressed with a creamy sherry sauce	<b>Fried Calamari</b> 16 Fried calamari rings served with marinara sauce
	<b>Lobster Bisque</b> 10

## CHICKEN & VEAL

All Served with Pasta Fagioli Soup or Salad

<b>Parmigiana</b> Chicken 27   Veal 30 Topped with tomato sauce & mozzarella cheese, served with linguine pasta	<b>Saltimbocca</b> Chicken 29   Veal 33 Sauteed & topped with prosciutto, spinach & mozzarella in a garlic white wine sauce, served with capellini pasta
<b>Saporito</b> Chicken 29   Veal 31 Lightly sauteed with asparagus, jumbo lump crabmeat in a delicious champagne cream sauce, served with vegetables & potato	<b>Portofino</b> Chicken 28   Veal 32 Sauteed with fresh cherry tomatoes, asparagus spears & shiitake mushrooms in a garlic chardonnay sauce served with fresh mozzarella over pappardelle pasta
<b>Danielle</b> Chicken 29   Veal 33 Sauteed with imported prosciutto & roasted peppers in a garlic white wine sauce, served over bow tie pasta, topped with mozzarella cheese	<b>Tri-Funghi</b> Chicken 28   Veal 32 A mix of shiitake, porcini & bottom mushrooms in a marsala sauce, served with vegetables & potato

## CLASSIC PASTAS

All Served with Pasta Fagioli Soup or Salad

<b>Penne Alla Vodka</b> 25 Penne pasta in flamed vodka blush sauce with prosciutto	<b>Penne Aurora</b> 32 Whole wheat pasta tossed with shrimp, lobster meat, chicken strips, cherry tomatoes & shiitake mushrooms in a white wine garlic sauce
<b>Seafood Cannelloni</b> 32 Homemade pasta rolled with a mix of seafood, served with sherry mushroom cream sauce, drizzled with balsamic glaze, served with vegetables & potato	<b>Pasta Primavera</b> 24 Penne pasta sauteed with mixed vegetables & fresh tomatoes in a garlic & olive oil sauce
<b>Ravioli Cupido</b> 35 Striped lobster ravioli with asparagus, sundried tomatoes, shrimp & crabmeat in a pink cream sauce	<b>Pasta Al Forno</b> 24 Penne pasta with sausage, meatballs, peas, onions & tomato sauce, baked & topped with melted mozzarella cheese
<b>Farfalle Siciliane</b> 26 Bowtie pasta tossed with fresh tomatoes, sundried tomatoes, roasted peppers, asparagus & jumbo shrimp in a garlic saffron sauce	



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## CHEF'S SPECIALTIES

All Served with Pasta Fagioli Soup or Salad

Ossobuco Milanese	34	Crab Cake	34
Braised veal shank in brown sauce served with broccoli rabe & potatoes		Two baked crab cakes served with lemon butter garlic white wine saffron sauce over capellini	
Chicken Oscar	34	New York Steak	37
Egg battered chicken breast, stuffed with crabmeat, accompanied with asparagus spears & artichoke hearts in a champagne cream sauce, served with vegetables & potato		14oz New York steak grilled at your preference, topped with caramelized onions & shiitake mushrooms, served with vegetables & potato	
Barramundi & Shrimp Provinciale	36	Combo Mare E Terra	36
Sauteed Australian seabass fillet, shrimp, capers, fresh tomatoes, olives & artichoke hearts in a garlic chardonnay sauce, served with angel hair pasta		Grilled chicken, shrimp, veal & scallops drizzled with extra virgin olive oil, served with Julienne vegetables	
		Seafood Ninfea	35
		Sauteed jumbo shrimp, scallops & jumbo lump crabmeat in a light marinara sauce, served over capellini pasta	

## FOR A SWEET FINISH!



**Bacio Perugina** 10  
A blend of chocolate & hazelnut silk mousse covered in Perugina dark chocolate  
*\*Holiday Special\**



**Homemade Cannoli** 8



**Brownie** 9  
Chocolate chip brownie topped with cocoa powder, hazelnut & chocolate syrup (Gluten Free)



**Homemade Crème Brulee** 8  
Cream custard sprinkled with brown sugar then quickly toasted for a caramelized topping



**Tartufo** 9  
Delicious chocolate & eggnog semifreddo ice cream decorated with chopped praline hazelnuts & cocoa



**Tiramisu** 9  
Layers of espresso sponge cake divided by mascarpone cream dusted with cocoa powder



**Homemade Bread Pudding** 8



**Chocolate Lava Cake** 9  
A sinful fudge cake, when heated, has an unbelievable rich, molten chocolate center  
*\*Holiday Special\**



**Limoncello Mascarpone** 9  
A rich combination of Sicilian lemon infused sponge cake & Italian mascarpone topped with white chocolate curls



**NY Cheesecake** 9  
Traditional New York cheesecake flavored with a hint of vanilla on a crust cake base



**Lemon Ripieno** 9  
Lemon sorbet served in the natural fruit shell, imported from Italy (Gluten Free)



**Pistachio Ricotta Cake** 9  
Ricotta & pistachio creams separated by sponge cake rimmed with pistachio pieces & finished with a dusting of powdered sugar



**Chocolate Temptation** 9  
Chocolate cake filled with chocolate cream, hazelnut cream & crunch, finished with chocolate glaze & sprinkles