



VALENTINES DAY MENU

APPETIZERS

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

CHICKEN & VEAL

All Served with Pasta Fagioli Soup or Salad

Parmigiana Chicken 27 Veal 30 Topped with tomato sauce & mozzarella cheese, served with linguine pasta	Saltimbocca Chicken 29 Veal 33 Sauteed & topped with prosciutto, spinach & mozzarella in a garlic white wine sauce, served with capellini pasta
Saporito Chicken 29 Veal 31 Lightly sauteed with asparagus, jumbo lump crabmeat in a delicious champagne cream sauce, served with vegetables & potato	Portofino 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
Danielle 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	Tri-Funghi 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

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



VALENTINES DAY MENU

CHEF'S SPECIALTIES

All Served with Pasta Fagioli Soup or Salad

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

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



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



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



Spumone Bomba 9
Strawberry, pistachio & chocolate gelato all coated with chocolate & drizzled with white chocolate (Gluten Free)



Homemade Bread Pudding 8