



# VALENTINES DAY MENU

\*Most items can be prepared Gluten Free; Please check with your server\*

## APPETIZERS

Insalata Di Mare	18	Shrimp Bourbon	17
Scallops, calamari & baby shrimp tossed in house lemon dressing & served atop a bed of crisp romaine lettuce leaves & a wedge of lemon		Jumbo shrimp wrapped in bacon & served with our special bourbon sauce	
Clams Casino	17	Spinach Arancini	15
Half dozen broiled clams topped with onions, peppers & bacon		Italian classic rice balls stuffed with spinach & cheese, served with a side of marinara sauce	
Zucchini Blossoms	18	Fried Calamari	16
Battered zucchini blossoms (5) stuffed with ricotta & mascarpone cheese, served with marinara sauce		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	Saltimbocca	Chicken 29   Veal 33
Topped with tomato sauce & mozzarella cheese, served with linguine pasta		Sauteed & topped with prosciutto, spinach & mozzarella in a garlic white wine sauce, served with capellini pasta	
Saporito	Chicken 29   Veal 31	Sorrentino	Chicken 28   Veal 32
Lightly sauteed with asparagus, jumbo lump crabmeat in a delicious champagne cream sauce, served with vegetables & potato		Sauteed with sliced eggplant, prosciutto di Parma, Topped with mozzarella cheese & light marinara sauce, served with bowtie pasta	
Danielle	Chicken 29   Veal 33	Tri-Funghi	Chicken 28   Veal 32
Sauteed with imported prosciutto & roasted peppers in a garlic white wine sauce, served over bow tie pasta, topped with mozzarella cheese		A mix of shiitake, porcini & button mushrooms in a marsala sauce, served with vegetables & potato	

## CLASSIC PASTAS

All Served with Pasta Fagioli Soup or Salad

Penne Vodka	27	Stuffed Rigatoni	32
Penne pasta in flamed vodka blush sauce with prosciutto		Rigatoni stuffed with ricotta cheese tossed with shrimp & sundried tomatoes in a pink cream sauce & topped with mozzarella cheese	
Seafood Cannelloni	34	Pasta Primavera	24
Homemade pasta rolled with a mix of seafood, served with sherry mushroom cream sauce, drizzled with balsamic glaze, served with vegetables & potato		Penne pasta sauteed with mixed vegetables & fresh tomatoes in a garlic & olive oil sauce	
Ravioli Cupido	35	Pasta Al Forno	24
Striped lobster ravioli with asparagus, sundried tomatoes, shrimp & crabmeat in a pink cream sauce		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			



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## CHEF'S SPECIALTIES

All Served with Pasta Fagioli Soup or Salad

Filet Mignon Toscano	42	Crab Cake	36
8oz filet mignon prepared to your preference with a touch of demi-glaze, served with asparagus, lobster ravioli & champagne cream sauce		Two baked crab cakes served with lemon butter garlic white wine saffron sauce over capellini	
Chicken Oscar	34	New York Steak	39
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	
Seabass & Shrimp Provinciale	38	Combo Mare E Terra	36
Sauteed Chilean 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	Seafood Ninfea	35
		Sauteed jumbo shrimp, scallops & jumbo lump crabmeat in a light marinara sauce, served over capellini pasta	

## FOR A SWEET FINISH!

	Homemade Cannoli	8		Chocolate Lava Cake	9
	Brownie	9		A sinful fudge cake, when heated, has an unbelievable rich, molten chocolate center	
	Chocolate chip brownie topped with cocoa powder, hazelnut & chocolate syrup (Gluten Free)			*Holiday Special*	
	Homemade Crème Brûlée	8		Limoncello Mascarpone	9
	Cream custard sprinkled with brown sugar then quickly toasted for a caramelized topping			A rich combination of Sicilian lemon infused sponge cake & Italian mascarpone topped with white chocolate curls	
	Tartufo	9		NY Cheesecake	9
	Delicious chocolate & eggnog semifreddo ice cream decorated with chopped praline hazelnuts & cocoa			Traditional New York cheesecake flavored with a hint of vanilla on a crust cake base	
	Tiramisu	9		Lemon Ripieno	9
	Layers of espresso sponge cake divided by mascarpone cream dusted with cocoa powder			Lemon sorbet served in the natural fruit shell, imported from Italy (Gluten Free)	
	Homemade Bread Pudding	8		Chocolate Temptation	9
				Chocolate cake filled with chocolate cream, hazelnut cream & crunch, finished with chocolate glaze & sprinkles	