



is proud to present this menu to celebrate
Valentine's Day



FIRST COURSE



ARANCINI DI RISO

Arborio rice balls filled with Italian meats and fresh mozzarella, coated with panko breadcrumbs, pan-fried, and served with a San Marzano tomato sauce with basil.
Garnished with grated Grana Padano.

CALAMARI ALLA GIA

Crispy calamari pan-sautéed in our roasted garlic butter and finished with a touch of lemon juice and banana peppers.

RAVIOLI FRITTI

Cheese filled ravioli coated with bread crumbs, pan-fried and served with marinara sauce.

STUFFED MUSHROOM CAPS

Mushroom Caps stuffed with vegetable stuffing and garlic butter



SECOND COURSE



CAESAR SALAD

FRENCH ONION SOUP

GARDEN SALAD



THIRD COURSE



VITELLO PARMIGIANO \$49

Veal parmigiana served with penne pasta.

VITELLO ALLA SALTIMBOCCA \$50

Veal scallopini topped with prosciutto, sage, and mozzarella cheese, sautéed in a white wine demi-glace sauce with domestic mushrooms.

POLLO CAPRESE \$45

Chicken paillard topped with vine ripened tomatoes, fresh mozzarella and basil. Finished in a sherry wine sauce.

POLLO PARMIGIANA \$45

Boneless chicken breast breaded and served parmigiana style.

BAKED STUFFED SHRIMP \$49

Jumbo Shrimp Stuffed with a buttery ritz cracker seafood stuffing and garlic butter.

LINGUINE PESCATORE \$55

Linguine pasta tossed with shrimp, scallops, calamari rings, little necks and mussels, in a lite plum tomato sauce.

MISTO DI PESCE \$49

Broiled stuffed haddock, jumbo shrimp and jumbo sea scallops topped with white wine, lemon juice and garlic butter.

BEEF WELLINGTON \$65

Filet Mignon topped with a mushroom duxelle, wrapped with a puff pastry and served with a port wine reduction.

NEW YORK STRIP ALLA MAMA \$58

New York Strip steak topped with garlic butter, banana peppers, and domestic mushrooms.

RAVIOLI DI ARAGOSTA CARDINALE \$50

Jumbo lobster ravioli tossed in a plum tomato brandy pink sauce with fresh lobster meat.



DESSERT



CHOCOLATE MOUSSE

**NEW YORK STYLE CHEESECAKE with
STRAWBERRIES**

HOMEMADE CANNOLI