

Valentine's Menu

~ Starter ~

ANTIPASTO

CONSISTING OF:

FRESH MEDLEY GRILLED VEGETABLES, PROSCIUTTO, CHEESE
AND SMOKED SALMON

~ Main ~

CHOICE OF

LASAGNA \$28

THIN SHEETS OF PASTA, DELICIOUSLY LAYERED WITH A COMBI-
NATION OF GROUND MEAT, BOILED EGG & HAM, IN OUR
SPECIAL TOMATO SAUCE TOPPED WITH MOZZARELLA CHEESE

MANICOTTI \$28

RICOTTA CHEESE & SPINACH FILLED CREPES, TOPPED WITH
TOMATO SAUCE & MOZZARELLA CHEESE

SEAFOOD PLATTER FOR TWO \$100

COMBINATION OF LOBSTER TAIL, KING CRAB,
CALAMARI, SHRIMPS, MUSSELS BAKED & CLAMS

CHICKEN CORDON BLEU \$32

CHICKEN BREAST ROLLED AND STUFFED WITH CHEESE, HAM
AND FRESH HERBS AND TOPPED WITH OUR BRANDY MUSH-
ROOM SAUCE***

VEAL CACCIATORA \$32

SCALOPPINE CUT IN OUR TOMATO, ONIONS, MUSHROOMS
AND GREEN PEPPER SAUCE

VITELLO ALLA MARSALA \$32

SCALOPPINI CUT SAUTÉED IN MARSALA SHERRY

FILET OF SALMON \$39

BAKED AND TOPPED WITH OUR MAPLE SYRUP AND DIJON
MUSTARD SAUCE

14OZ VEAL CHOP \$48

WITH PEPPERCORN AND PORCINI MUSHROOM SAUCE

MEDAGLIONI MICHELANGELO \$48

VEAL TENDERLOIN WITH PEPPERCORN & FRESH MUSHROOMS
IN OUR BRANDY SAUCE

SURF & TURF \$52

GRILLED VEAL TENDERLOIN & BROILED LOBSTER TAIL

~ ALL ABOVE SERVED WITH ~
BRUSCHETTA & VALENTINE'S DAY PASTA

~ Dessert ~

CUORE FREDDO

A CREAMY GIANDUJA ICE-CREAM HEART COATED IN A
DECADENT COMBINATION OF WHITE AND DARK CHOCOLATE.
& COFFEE

BUON APPETITO

ABOVE PRICES DO NOT INCLUDE TAXES AND GRATUITIES.