



VALENTINE'S WEEKEND MENU



SERVING FRIDAY & SATURDAY

\$60.00++ PER PERSON

APPETIZERS

ARUGULA/SPINACH SALAD

mixed arugula and spinach, fresh tomatoes, shaved parmesan, lemon truffle vinaigrette

(CHOOSE ONE)

BURRATA SALAD

fresh mozzarella stuffed with ricotta served with grilled asparagus, roasted red peppers, artichoke hearts, arugula, and crostini drizzled with olive oil and balsamic reduction

JUMBO SHRIMP COCKTAIL

CALAMARI FRITTI

BAKED CLAMS OREGANATA STYLE

CAESAR SALAD

ENTRÉES

(CHOOSE ONE)

PENNE ALLA VODKA

vodka meat sauce with cream, prosciutto, bacon and onions

CHICKEN FRANCESE

egg battered, sautéed lemon, white wine, butter sauce over linguine

LOBSTER RAVIOLI

served in a pink cream sauce with jumbo shrimp and scallops

CHICKEN PARMIGIANA

with tomato sauce and mozzarella served with linguine

LINGUINE PRIMAVERA

fresh garden vegetables in a garlic and oil sauce

CHICKEN SINATRA

sautéed in a white wine sauce, topped with spinach, jumbo shrimp and melted mozzarella

SEAFOOD LOVERS PLATTER

sautéed clams, shrimp, mussels, calamari, in a robust marinara or fra diavolo over linguine

VEAL SORRENTINO

sautéed topped with prosciutto, eggplant, mozzarella and demi glaze over linguine

SALMON OREGANATA

served in a garlic lemon butter wine sauce with garlic mashed potatoes and asparagus

STELLA SURF & TURF*

center cut filet mignon, lobster tail oreganata with garlic mashed potatoes and asparagus

SHRIMP FRANCESE

jumbo shrimp, egg battered, sautéed and topped with a lemon, butter and white wine sauce over linguine

PRIME RIB*

roasted in a light au jus, served with garlic mashed potatoes, string beans and corn



DESSERTS



CHOCOLATE COVERED STRAWBERRIES OR CHOCOLATE MOUSSE CAKE

*The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increase your risk of food borne illness before placing your order, please inform your server if a person in your party has a food allergy