



## *Valentine's Day Menu*

**\$60.00++ Per Person**

### *~ Choice of Appetizer ~*

#### **MOZZARELLA IN CARROZZA**

*Fresh mozzarella, basil, roasted red pepper, breaded then baked and topped with a fresh tomato basil garlic sauce*

#### **JUMBO SHRIMP COCKTAIL**

*Jumbo Shrimp and Cocktail sauce*

#### **CALAMARI FRITTI**

*Lightly fried and served with marinara sauce*

#### **BURRATA SALAD**

*Fresh mozzarella stuffed with ricotta served with grilled asparagus, roasted red peppers, artichoke hearts, arugula, & crostini drizzle with olive oil and balsamic reduction*

#### **CLAMS CASINO**

*Bacon, onions, red bell pepper seasoned breadcrumbs*

#### **CAESAR SALAD**

*Romaine hearts, garlic croutons, classic dressing and shaved pecorino*

### *~ Choice of Entrée ~*

#### **SEAFOOD LOVERS PLATTER**

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

#### **CHICKEN FRANCESE**

*Egg battered, sautéed lemon, white wine butter sauce over linguini*

#### **VEAL SORRENTINO**

*Sautéed veal scaloppini topped with prosciutto, eggplant, mozzarella in a demi glaze served over linguine*

#### **STELLA SURF & TURF\***

*Char-grilled filet mignon, lobster tail served with fresh vegetables and mashed potatoes*

#### **PAN SEARED SALMON**

*Served with potato puree asparagus and a garlic lemon butter sauce*

#### **SHELL STEAK\***

*Pan-seared shell steak served with fresh vegetables and potatoes*

#### **PENNE ALLA VODKA**

*Vodka meat sauce with cream, prosciutto, bacon and onions*

#### **LOBSTER RAVIOLI**

*Served in a brandy cream sauce with jumbo shrimp and scallops*

### *~ Choice of Dessert ~*

*Chocolate covered strawberries*

*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

