



## *For Your Dining Pleasure:*

### **APPETIZER**

#### *Antipasto Valentino*

*Portobello mushroom, stuffed eggplant, shrimp, scallop, calamari*

### **FIRST COURSE**

*(Choice of one)*

#### *Insalata di Cesare*

#### *Inslata Primavera*

#### *Pasta e Fagioli Zuppe*

### **SECOND COURSE**

*(Choice of one)*

#### *Medaglione di Manzo*

*Beef medallion, sauté in butter, fresh herbs, mushrooms, beef demi glaze*

#### *Fettuccini alla Pescatora*

*Sautéed shrimp, scallops, crabmeat, tossed in cream sauce, over fettuccini*

#### *Vitello Saltimbocca*

*Veal scaloppini, layered with Proscuitto, mozzarella, sage, and mushrooms*

#### *Pollo al Marsala*

*Sauté chicken breast, flamed in Marsala wine, cream and mushrooms*

#### *Salmone con Capperi*

*Salmon sautéed in olive oil, with shallots, capers, white wine, finished with lemon butter*

### **THE FINISH**

#### *Tiramisu*

#### *Triple Chocolate Mousse*

#### *N.Y. Style Cheesecake*

\$45.00 per-person

Excluding: tax, gratuity, and alcohol