Valentine's Day Menu

Appetizers:

BAKED CLAMS - 19

FRESH CLAMS STUFFED WITH BREAD CRUMBS & CHEESE.

CALAMARI FRITTI - 17

TENDER CALAMARI FRIED CRISPS SERVED WITH POMODORO SAUCE.

CRAB CAKES - 18

FRESH CRAB CAKES SERVED ON A BED OF SPRING MIX, SERVED WITH SPICY DRESSING.

FLORENTINE SOUP - 11

FRESH CREAMY CHICKEN FLORENTINE SOUP WITH FRESH SPINACH.

SPECIAL BLT SALAD - 10

ICEBERG LETTUCE, HEIRLOOM TOMATOES AND CRISPY PANCETTA, SERVED WITH BBQ RANCH DRESSING.

CAESAR SALAD - 10

CRISPY ROMAINE HEARTS SERVED WITH OUR CLASSIC HOMEMADE DRESSING.

Valentine's Day Menu

Entrees:

SHORT RIBS - 42

THREE BONE SHORT RIBS BRAISED IN RED WINE AND VEAL REDUCTION SAUCE, SERVED WITH GARLIC MASHED POTATOES AND GARNISHED WITH CARROTS AND CELERY.

CHICKEN INVOLTINI - 35

FREESH CHICKEN BREAST STUFFED WITH SPINACH, MUSHROOMS, CHEESE & PROSCIUTTO, SERVED WITH GARLIC MASHED POTATOES & GARDEN VEGETABLES.

LOBSTER MILANESE - 48

A 7 OZ LOBSTER TAIL, SERVED WITH ANGEL HAIR ALLA CHECCA.

BLACKENED SWORDFISH - 34

FRESH BLACKENED SWORDFISH WITH A SPICY PEPPER SAUCE SERVED WITH MASHED POTATOES AND ASPARAGUS.

SURF & TURF - 55

PAN SEARED FILET AND SHRIMP SERVED WITH GARLIC MASHED POTATOES AND SAUTEED BROCCOLI.

VEAL FRANCESCA - 32

TENDER SLICES OF VEAL SAUTEED WITH A LIGHT EGG BATTER, FINISHED WITH LEMON SHERRY.

RIGATONI MONTE ROSA - 25

FRESH RIGATONI PASTA, SERVED WITH PROSCIUTTO, PEAS, FRESH BASIL &
PINK SAUCE.

LASAGNA BOLOGNESE - 32

FRESH HOMEMADE LASAGNA ALLA BOLOGNESE.