



# Valentine's Weekend

## A LA CARTE MENU



### APPETIZERS \$20

#### FRIED CALAMARI

Served with spicy tomato sauce

#### EGGPLANT ROLLATINI

Baked eggplant rolled with fresh ricotta cheese & spinach in light tomato sauce

### SALADS \$16

#### CAPRESE SALAD

With mozzarella, Roma tomatoes, and roasted peppers

#### AMICI SALAD

Organic mixed greens, pears, & gorgonzola cheese in balsamic dressing

### MEATS

#### BABY RACK OF LAMB \$48

In port wine balsamic & fresh thyme reduction sauce

#### PORK CHOP MILANESE \$40

Freshly breaded pork chop with arugula, red onions, fresh mozzarella & tomatoes

#### VEAL CHOP \$60

Grilled Bone in Veal chop in porcini mushroom sauce

### PASTA \$30

#### PENNE VODKA

With prosciutto in vodka sauce

#### PAPPARDELLE BOLOGNESE

In homemade meat sauce

### SEAFOOD PASTA \$36

#### CAPELLINI FRA DIAVOLO

in fresh spicy pomodoro sauce

#### PAPPARDELLE POSITANO

Tossed with jumbo crab meat and fresh tomatoes in garlic and Olive Oil

### VEAL \$37

#### VEAL MARSALA

Veal medallions sautéed with wild mushrooms & fresh tomatoes in demi glaze marsala wine sauce

#### VEAL CARCIOFI

Sautéed veal medallions with artichokes, basil & plum tomatoes in garlic white wine sauce

### CHICKEN \$35

#### CHICKEN PARMIGIANA

Freshly breaded chicken topped with marinara & mozzarella over linguine

#### CHICKEN AMICI

Sauteed chicken with shrimp, crabmeat, & diced tomatoes in white wine lemon sauce

### FISH \$39

#### BRONZINO

in a lemon caper white wine sauce

#### RAINBOW TROUT

Skin on filet of trout served in lemon caper sauce

Dessert \$12

Selection from assorted dessert tray

\*\$30.00 PLATE SHARING FEE\*