



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

Sautéed 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