

# Valentine's Day Menu



## PRIMI

### Lobster Bisque

rich and flavorful

### Insalate Fragole

fresh strawberries, toasted pinoli nuts and white onions over spring mix in a light strawberry vinaigrette with crumbled gorgonzola

### Antipasto Fresca

assortment of peppers, olives, fresh mozzarella, provolone, prosciutto, soppressata and grilled zucchini drizzled with XVOO

### Oysters "BaccoFeller

oysters on half shell stuffed with spinach, bacon, parmigiano and gorgonzola finished in a lemon garlic broth

### Frutta di Mare

fresh cold salad of scallops, shrimp, calamari and mussels tossed in lemon and XVOO

### Stuffed Peppers

sweet baby peppers stuffed with spinach, garlic and ricotta topped with fresh mozzarella drizzled with XVOO

### Shrimp & Scallops Arancia

shrimp and scallops over bed of spinach with citrus mandarin sauce

### Flat Bread di Napoli

flat bread pizza with artichoke hearts, red peppers, calamata olives, prosciutto, garlic and provolone drizzled with XVOO

## ENTREES

### Manzo e Gamberri

grilled angus filet topped with a garlicky shrimp scampi served with parmigiano-garlic dusted potatoes and grilled asparagus

### Salmone Sweet n' Sassy

salmon filet finished with a sweet and spicy glaze served over mashed potatoes with garlicky spinach sauté

### Vitello alla Griglia

grilled center cut veal chop served over our house-made polenta with grilled asparagus

### Osso Buco di Bacco

braised pork shank with a creamy risotto and peas, finished with a hearty demi-glaze

### Cannelloni di Mare

house-made cannelloni stuffed with lobster and shrimp topped with our seafood rose sauce

### Agnello Rosemarino

parmigiano-rosemary crusted rack of lamb finished with a Cabernet reduction served with parmigiano-garlic dusted potatoes and sauté broccoli rabe

### Paccheri Genovese

large rigatoni tossed with a beef stock Genovese sauce with braised short rib of beef

### "Kracken" Chicken

pan-seared french cut chicken breast served with a dark rum glaze over butternut squash puree and braised fennel

### Spigola

roasted sea bass filet finished in a garlic-butter over spinach sauté

### Vitello Saltimbocca

sauté of veal medallions with prosciutto, sage and fontina cheese in a rich marsala mushroom sauce served with potato croquette