



Valentine's Day Menu

Three Course Dinner Includes Homemade Bread and Butter, Soft Drink or Iced Tea and Coffee (Regular or Decaffeinated) \$40/pp

*Course One*

**Stuffed Mushroom**

*Portobello mushroom topped with lump crabmeat, drizzled with Renato's limoncello sauce*

**Scampi fra Diavolo**

*Gulf shrimp sauteed Italian spices in a "mean" marinara sauce*

**Mozzarella in Carozza**

*Italian bread and mozzarella cheese baked in a lemon butter*

**Baked Oysters Rockefeller**

*With spinach, prosciutto ham, and cream sauce*

**Lobster Bisque (Cup)**

**Arugula**

*Baby arugula with toasted almonds and aged feta cheese*

**Roasted Red Pepper and Tomato (Cup)**

**Mozzarella Caprese**

*Tomato, fresh mozzarella cheese, and basil drizzled with balsamic vinaigrette*

**Ceaser**

*Romaine heart tossed with Ceaser dressing and croutons, topped with Parmesan cheese*

**House Salad**

*Mixed House greens tossed with tomato, onion, and cucumber with a choice of salad dressing*

*Course Two*

**Vitello alla Parmigiana**

*Veal scallopini topped with mozzarella cheese and baked with marinara sauce*

**Veal Bolognese**

*Veal scaloppini with prosciutto and mozzarella cheese in a light marsala sauce*

**Grilled Filet**

*8 oz filet served with mushrooms*

**Pollo alla Parmigiana**

*Topped with mozzarella cheese and marinara sauce*

**Pollo alla Ivana**

*Chicken breast with asparagus and artichoke hearts, topped with mozzarella cheese in a white wine sauce*

**Pollo Valdostana**

*Chicken breast with Prosciutto ham mozzarella cheese in a white wine sauce*

**Rockfish Livornese**

*Sauteed with mushrooms, capers, diced tomatoes and lemon, butter, and white wine sauce*

**Fettuccine Pescatore**

*Homemade egg noodles tossed with shrimp, scallop, and crabmeat with Alfredo sauce*

**Stuffed Shrimp**

*Gulf shrimp topped with crabmeat with lobster sauce*

**Gnocchi d' Mamma**

*Homemade potato pasta filled with veal ragu in a cream cheese sauce*

**Lasagna alla Romana**

*Homemade pasta layered with mozzarella, ricotta cheese, and meat sauce*

**Agnolotti (or Ravioli)**

*Homemade pasta squares filled with baked spinach and ricotta cheese served with Alfredo Sauce*

*Course Two*

**Strawberry Shortcake**

*Pound cake with fresh strawberries and fresh whipped cream*

**Pear William Cake**

*Vanilla chiffon cake layered with mousse and pear chunks, topped with caramel mirror glaze and sliced toasted almonds*

**Chocolate Cake**

*A giant mouthful of chocolate pudding between two layers of dark, moist chocolate drenched chocolate cake.*

**Raspberry Cheesecake**

*Raspberry White Chocolate Cheese Brulee White chocolate cheese all a-swirl with vibrant red raspberry*