



## Valentine's Day Dinner

February 14<sup>th</sup>, 2008

\$55 per person or \$80 per person  
with optional wine pairings (3 glasses)

### Course One (Select one)

*Baked Mozzarella* – fresh mozzarella wrapped with prosciutto & basil, baked in marinara sauce

*Bruschetta* – fresh tomatoes, red onion, garlic, olive oil & basil on focaccia

*Calamari Aromatica* – flash fried squid & mixed peppers served with our famous fra diavolo sauce & lemon

*Fried Ravioli* – flash fried ricotta cheese, spinach, & walnut stuffed ravioli with our traditional marinara sauce

### Course Two (Select one)

*Cesare* – crisp romaine and herbed croutons in caesar dressing with imported parmesan

*Casa* – mixed field greens in red wine vinaigrette with roma tomatoes and a garlic crostini

*Wedge Lettuce* – iceberg lettuce with crumbled blue cheese, bacon, blue cheese dressing and tomatoes

*Cream of Butternut Squash*

### Course Three (Select One)

*Fettuccinni Primavera* – fettuccine pasta served with an alfredo cream sauce, primavera vegetables, may also add chicken or shrimp

*Pollo al Chianti*– half of a roasted chicken topped with a chianti, red pesto, grapes & onions sauce, creamy polenta & field greens

*Lobster Stuffed Ravioli* – spinach & baby corn finished with a garlic brandy cream sauce

*Roasted Salmon*– topped with a crab corn cream sauce, shallot mashed potatoes, broccoli & green beans

*Seafood Paella* – shrimp, clams, mussels, scallops, onions, bell peppers, tomatoes, peas, & saffron risotto

*Apple Wood Smoked Bacon Wrapped Beef Tenderloin* – shallot mashed potatoes, broccoli & green beans topped with a red apple port wine reduction

*Stuffed Shells* – ricotta cheese, spinach, & shrimp stuffed shells topped with marinara sauce & mozzarella

### Course Four (Select One)

*Tiramisu* – lady fingers soaked in espresso, layered with coffee liqueur frangelica mascarpone cream topped with chocolate

*Chocolate Cake* – 4 layers of moist chocolate cake filled with dark chocolate mousse

*Cannoli Cheesecake* – ricotta cheesecake with mini chocolate chips and marscarpone topping

*Raspberry Sorbet & Mixed Berries* – topped with a raspberry coulis

*Crème Brûlée* – baked vanilla bean custard topped with a caramelized cane sugar crust