VALENTINE’S CELEBRATION

Monday, February 10 – Sunday, February 16
Four-course PRIX FIXE MENU - $48.95

VALENTINE’S SALAD
Roasted red beets, mixed greens and orange segments with goat cheese, dried cranberries, red onions and toasted pecans, with house made orange Champagne vinaigrette.

APPETIZER – choose one

MINI ANONNA’S MEATBALLS
Handmade and tender from certified Black Angus, with a touch of parmesan cheese. Served in our warm San Marzano tomato sauce with caramelized onions and a dollop of locally produced ricotta cheese.

BROCCOLI RABE WITH SAUSAGE
Sautéed broccoli rabe, garlic & spicy Italian sausage, red pepper flakes and a touch of white wine.

THREE CHEESE RAVIOLI
House-made red beet, heart-shaped ravioli, filled with hand-packed ricotta, mozzarella and Grana Padano cheese, served with Chef Eduardo’s special brown butter sauce.

ENTRÉE – choose one

PORK ROLLATINI
Pork tenderloin stuffed with prosciutto, organic baby spinach, locally produced fresh mozzarella. Finished with a shallot and Port wine cream sauce.

PENNE FRESCA
Penne pasta prepared with heirloom grape tomatoes, roasted garlic, olive oil and fresh basil.

CAPESANTE AVVOLTE NEL BACON
Bacon wrapped Diver Sea Scallops served over mushroom, asparagus and parmesan risotto.

DESSERT – choose one

CHEESECAKE
Red velvet cheesecake topped with a cream cheese layer and baked in a dark chocolate crust.

ORANGE PANNA COTTA
Silky orange custard topped with house-made raspberry sauce.