

# Happy Valentine's Day !

Choose One Antipasto: Then Pick One Entree From Either Price Fix # 1 or Price Fix # 2

*Cold Seafood Salad* – medley of fresh seafood, celery, carrots, red onions, and red peppers in a lemon vinaigrette

*Mozzarella Fresca* – homemade mozzarella, vine ripe tomato, basil & EVOO

*Calamari Fritti* – [half order] golden fried calamari served with pomodoro sauce

*Clams Oreganata (4)* – clams topped with our homemade seasoned breadcrumbs

*Formaggio Insalata* – romaine hearts, red onions, diced fresh mozzarella, cucumbers, black olives, tomatoes and flame roasted peppers in a balsamic reduction

*Italian Spring Rolls* – fresh sausage meat sautéed with broccoli rabe, roasted peppers, and fresh mozzarella wrapped in a light spring roll

*Jumbo Shrimp cocktail (3)*

## Price Fix Number One – 42.

*St. Peter's Fish Franchese* – Pan seared tilapia in lemon butter & white wine sauce served over a bed of linguini

*Ravioli Gratinato* - Homemade cheese filled ravioli in a meat sauce

*Papparedelle Ragu* – slow cooked beef braciola in our old fashioned ragu sauce served over our homemade Papparedelle

*Linguine Con Tongole* – fresh manilla clams in garlic and olive oil or marinara sauce served over linguine

*Caratelli Con Cime* - sweet sliced Italian Sausage, sun dried tomatoes, broccoli rabe, in garlic and olive oil brodino

*Rigatoni Fiorentina* – rigatoni pasta tossed with grilled chicken strips, baby spinach and mozzarella in a pink cream sauce

*Penne Alla Vodka* – imported prosciutto sautéed in a pink cream sauce

*Eggplant or Chicken Parmigiana* – served with spaghetti in our homemade pomodoro sauce

*Chicken Franchese* – medallions of chicken sautéed in a lemon butter and white wine

Price Fix Number Two - 46.

*Marinated Skirt Steak* – Tender choice steak grilled to perfection and served with garlic mashed potatoes

*Marinated rib eye (+7)* – w/mashed potato & vegetable in a cherry peppercorn cream sauce

*Veal Chop Sorrentino (+7)* – pan seared pounded veal chop topped with prosciutto, eggplant, melted mozzarella in a cherry demi-glaze sauce served with mushroom risotto.

*Veal Pizzaiola* – tender nature veal sautéed with peppers mushrooms & onion in sherry wine demi glaze & touch of filetto di pomodoro roasted potato & vegetables

*Veal Osso Bucco (+7)* – braised veal shank in a demi glaze brown sauce over a bed of risotto in the same savory sauce

*Sole Oreganata* – Baked filet of sole with seasoned bread crumbs served with assorted sautéed vegetables

*Chicken Rollatini* – stuffed with a spinach ricotta and topped with melted mozzarella and a Madeira wine sauce w/ mashed potato & vegetables

*Gamberoni Risotto* – grilled jumbo shrimp over a scampi vegetable risotto

*Capellini Stella Di Mare* – shrimp, scallops, and calamari in a marinara plum tomato sauce or fra diavolo sauce.

*Lobster Fradiavlo* – lobster & mussel's over Linguine in spicy fradiavlo sauce

*Aqua Pazza* – mussels, clams, shrimp and calamari in a fresh tomato sauce served over a bed of linguini

*Braised Short Ribs* – slow cooked boneless short ribs served with garlic mashed potatoes and sautéed vegetables

*Salmon Trapani* Pan seared salmon encrusted with caramelized walnuts and Dijon mustard cream sauce served with mashed potatoes and vegetables.

*Cedar Plank Salmon* – salmon cooked on a cedar plank, topped with a balsamic glaze, served with sautéed broccoli and roasted potatoes

Choose a Dessert:

*New York Cheesecake*

*Chocolate pie*

*Apple pie*

*Tiramisu*

*Chocolate covered strawberries*

*Chocolate sauvignon*