

# *Happy Valentine's Day!*

2019

*From Italianni's Restaurant*

*Four Course Couple's Menu*

*We thank you for choosing to spend this special evening with us. Our Chef Angelica has created a special menu for your enjoyment. Each person may choose their own salad and entrée. The appetizers and desserts are made to be shared.*

*\$110 per couple*

## *Menu*

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### *Antipasti*

*(Choose one to share)*

#### *Brie Baked in Pastry*

*Hot bacon pepper jam, Marcona almonds, peachy sriachi preserve*

#### *"Chicken Fried" Sea Scallops*

*Colossal scallops, house made remoulade sauce, arugula salad*

#### *Pickled Shrimp Avocado Toast*

*Grilled sourdough, avocado mash, pickled shrimp and red onion, crumbled hardboiled egg, microgreens, pomegranate molasses reduction*

#### *Truffled Veal Meatballs*

*House made veal meatballs, horseradish mashed potatoes, truffled au jus for dipping*

### *Insalata*

#### *Beefsteak Tomato Caprese*

*Sliced "beefsteak" tomato, shredded fresh basil, fresh buffalo mozzarella, balsamic vinaigrette*

#### *Apple, Pear and Gorgonzola Romaine Wedge*

*Little Gem romaine heart with apples, pears, sweet walnuts, apple wood smoked peppered bacon and a champagne and Gorgonzola vinaigrette*

#### *Seafood Chowder*

*Served with toasted garlic crostini*

*(Classic Caesar Salad and Italianni's House Salad also available)*

## Entree

### ***Macadamia Crusted Chilean Seabass***

*Chilean seabass filet brushed with lemon aioli and crusted with crushed macadamia nuts and breadcrumbs, finished in our wood-fired oven, served with crab and pea risotto cakes nestled on sautéed baby arugula and drizzled with citrus beurre blanc and a raspberry marsala reduction.*

*With 2 jumbo grilled shrimp*

### ***Lobster Diabolo***

*Fresh house made pappardelle pasta tossed with fresh spinach and asparagus sautéed in a spicy tomato cream sauce and topped with a 6-ounce lobster tail and Prince Edward Island black mussels, feta cheese and toasted pine nuts*

### ***Slow Roasted Butcher Block Prime Rib***

*Tender, slow roasted Angus beef prime rib, served with smoked mozzarella mashed potatoes and prosciutto wrapped grilled asparagus. With sides of au jus and our house made horseradish sauce for dipping*

### ***Gorgonzola Stuffed Beef Tenderloin***

*A 6-ounce Angus beef tenderloin filet stuffed with gorgonzola cheese and served with lobster mac and cheese and a chunky seasonal grilled vegetable skewer. Filet topped with a red wine and mushroom peppercorn sauce*

***Add a 5-ounce lobster tail with drawn butter to any entrée ~ \$15***

## DOULCI

*(Choose one to share)*

***Strawberry Daiquiri Cheesecake***

***Godiva White and Dark Chocolate Tiramisu***

***Chocolate Covered Strawberries with Mascarpone Cream***

***Other Dessert Tray Options Also Available***

Standard Dinner Menu Available All Evening