

Happy Valentines Day!

2020

*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.

Menu--\$110 per couple

Antipasti (Choose one to share)

Steak and Gorgonzola Flatbread

Herbed olive oil, beef tenderloin, caramelized onions, mozzarella and gorgonzola cheese, baby arugula, horseradish sauce drizzle

Shrimp "Cocktail"

Jumbo and cocktail shrimp, tomato and lime juice, avocado, cucumber, cilantro. With seeded artisan crackers

Meat and Cheese Plate

Imported Italian meats and cheeses, smoked almonds, hot pepper bacon jam, honey, stoneground mustard, kalamata olives, red grapes, strawberry. With artisan crackers and bread crisps

Insalata / Zuppa (Choose one each)

Shrimp and Sweet Corn Chowder with Bacon

Served with garlic crostini

Classic Caesar in a Parmesan Crisp Bowl

Romaine lettuce, heirloom tomato, anchovy, homemade parmesan croutons, house made Caesar dressing, edible crispy parmesan basket

Romaine Heart Wedge

Romaine lettuce heart, heirloom tomato, crispy bacon, toasted sesame seed, deviled egg, buttermilk ranch dressing, feta cheese sprinkle

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

Entrée

(Choose one each)

Stuffed Texas Redfish with Pecan Brown Butter Sauce

Fresh Texas redfish, filleted and stuffed with shrimp, crab, pecans and fontina cheese, served with a wild mushroom risotto and sautéed French green beans with garlic butter and blistered cherry tomatoes. Fish topped with a pecan brown butter sauce.

Grilled Surf and Turf

A 6 ounce bacon wrapped Angus beef tenderloin grilled to order and a grilled skewer of shrimp, scallops, salmon and mushrooms, served with a salt crusted baked potato stuffed with smoked gouda creamed spinach. Steak topped with gorgonzola butter.

Slow Roasted Butcher Block Prime Rib

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

Seafood Stuffed Lobster Tail

Cold water lobster tail stuffed with lobster meat, jumbo lump crab and shrimp and finished in our woodfired brick oven, served over a seafood linguine with shrimp and bay scallops sautéed with fresh spinach in a lemon saffron sauce.

DOLCI

(Choose one to share)

Pomegranate Cheesecake with Vanilla Bean Gelato
Chocolate Espresso Crème Brulee with Mascarpone Cream
Bananas Foster Cake with Salted Caramel Gelato

Other Dessert Tray Options Also Available

Standard Dinner Menu Available All Evening