

Happy Valentines Day!

2021

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)

Crispy Meyer Lemon Ravioli

Handmade raviolis stuffed with Meyer lemon infused ricotta cheese and wild arugula, crusted with breadcrumbs and fried. Topped with a brown butter and pecan sauce and crispy fried arugula leaves

Meatball "Cocktail"

Mini-meatballs of beef, sausage and veal served in a martini cocktail glass with our San Marzano marinara sauce, a dollop of whipped ricotta and toasted garlic crostinis

Crab Cakes Remoulade

*Jumbo lump crab cakes with house made remoulade sauce.
Served with crispy onion straw tangles*

Insalata / Zuppa (Choose one each)

Shrimp and Sweet Corn Chowder with Bacon

Served with garlic crostini

Shaved Brussel Sprouts and Sweet Kale

Shaved brussel sprouts, chopped sweet kale, honeycrisp apple, candied walnuts, dried cranberries, parmesan cheese, honey mustard vinaigrette

Baby Gem Wedge

Petite Baby Gem romaine lettuce heart, cherry tomato, crispy bacon, soft egg, parmesan crisp, buttermilk ranch dressing

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

Entrée

(Choose one each)

Pan Roasted Chilean Sea Bass

Filet of Chilean sea bass brushed with lemon aioli and crusted with crab and parmesan bread crumbs, served with angel hair crab cakes and bacon wrapped vegetable bundles. Fish topped with a lemon parmesan cream sauce and crispy basil leaves

Gorgonzola Stuffed Beef Tenderloin

Angus beef tenderloin stuffed with gorgonzola cheese and grilled to order, served with crispy loaded potato cakes and sautéed button mushrooms. Topped with a cabernet sauce and gorgonzola crumbles.

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.

Veal Valentino

Thinly sliced veal layered with eggplant, prosciutto and mozzarella cheese, then finished in our wood-fired brick oven, served on a bed of sauteed garlic spinach and garlic mashed potatoes. Topped with a sage mushroom demi-glace

DOLCI

(Choose one to share)

Pomegranate Cheesecake with Vanilla Bean Gelato and Chocolate Heart

Chocolate Espresso Crème Brulee with Chocolate Covered Strawberry

Other Dessert Tray Options Also Available

Standard Dinner Menu Available All Evening