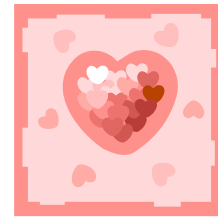




# Cappuccino Italian Bistro Valentine's Day



## Antipasti

### Stuffed Mushrooms

*Crabmeat & Pernod Buerre Blanc sauce*

### Bruschetta

*Toast, fresh tomatoes, basil, olives*

### Smoked Salmon

*Served with egg, onion, capers*

### Pasta Fagioli Soup

*Soup with beans, pasta & vegetables*

### Shrimp Jolaine

*Shrimp in Champagne cream sauce*

### Lobster Bisque

*Chunks of Lobster tomato cream bisque*

### Fried Mozzarella

*Served with Marinara Sauce*

### Escargot in Puff Pastry

*Snails in garlic parsley butter sauce*

## Insalate

Caesar Salad

*or*

Mixed Green Salad

## Entree

### Baked Lasagna al Forno

*Baked with fresh ricotta and tomato sauce*

### Chicken Marsala

*Sautéed chicken in Marsala Wine Sauce*

### Bistecca Fiorentina

*Beef tenderloin, spinach with red Wine sauce*

### Chicken Cappuccino

*Chicken breast with olive oil, garlic Mushroom sauce*

### Grilled Pork Chop

*Marsala wine sauce*

### Scampi Cappuccino

*Sautéed shrimp with garlic butter Parsley sauce*

### Veal Marsala

*Sautéed, with Marsala Wine*

### Veal Piccata

*Sautéed with lemon butter caper sauce*

### Lemon Sole

*Sautéed with Buerre Blanc sauce*

### Poached Salmon

*With Champagne cream sauce*

### Rigatoni Putanesca

*Rigatoni tossed with tomatoes, garlic, bell pepper, onions & capers*

### Sea Bass

*Pan seared with tomato olive oil Garlic thyme sauce*

## Dolci

Cappuccino Pie • Strawberry Shortcake • Cheesecake  
Tiramisu • Fresh Strawberries

Happy Valentine's Day from **Cappuccino**

\$50.00 per person

# Cappuccino Italian Bistro

<b>Bloody Mary</b>	<b>\$6.50</b>	<b>Mimosa</b>	<b>\$6.50</b>
<b>Cosmopolitan</b>	<b>\$8.50</b>	<b>Sour Apple Martini</b>	<b>\$8.50</b>
<b>Chocolate Martini</b>	<b>\$8.50</b>	<b>Frozen Belini</b>	<b>\$7.50</b>
<b>Frozen Margarita</b>	<b>\$7.50</b>		

## Wines by the Glass

### Sparkling

<b>Rotari</b>	<b>\$8.50</b>
<b>Mionetto Prosecco</b>	<b>\$8.50</b>

### Whites

<b>Chardonnay, Salmon Creek</b>	<b>\$6.00</b>
<b>Chardonnay, Kendall Jackson, Sonoma</b>	<b>\$8.50</b>
<b>Chardonnay, Jacobs Creek, Australia</b>	<b>\$6.50</b>
<b>Sauvignon Blanc, Matua Valley, New Zealand</b>	<b>\$7.50</b>
<b>Pinot Grigio, Mezza Corona, Italy</b>	<b>\$6.00</b>
<b>White Zinfandel, Beringer, California</b>	<b>\$6.00</b>
<b>Riesling, Chateau Ste Michelle</b>	<b>\$6.50</b>

### Reds

<b>Chianti, Straccali Italy</b>	<b>\$6.00</b>
<b>Chianti, Da Vinci DOCG</b>	<b>\$8.50</b>
<b>Merlot, Salmon Creek</b>	<b>\$6.00</b>
<b>Merlot, Robert Mondavi, "Private Selections", Central Coast</b>	<b>\$8.50</b>
<b>Cabernet Sauvignon, Salmon Creek</b>	<b>\$6.00</b>
<b>Cabernet Sauvignon, Beringer Founders' Estate, California</b>	<b>\$8.50</b>
<b>Cabernet Sauvignon, Alexander Valley</b>	<b>\$11.50</b>
<b>Shiraz, Jacobs Creek, Australia</b>	<b>\$6.50</b>
<b>Massimo, Malbec, Argentina</b>	<b>\$7.50</b>
<b>Pinot Noir, Echelon</b>	<b>\$8.50</b>

### Beer

<b>Moretti</b>	<b>\$5.00</b>
<b>Shiner Bock</b>	<b>\$5.00</b>
<b>Corona</b>	<b>\$5.00</b>
<b>Heineken</b>	<b>\$5.00</b>
<b>Miller Light</b>	<b>\$4.00</b>
<b>Coors Light</b>	<b>\$4.00</b>
<b>Bud Light</b>	<b>\$4.00</b>

### Non Alcoholic

<b>O'Douls</b>	<b>\$4.00</b>
<b>San Pellegrino</b>	<b>\$3.50</b>