

Happy Valentines Day!

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.

\$100 per couple

Menu

Antipasti

(Choose one to share)

Pancetta Wrapped Stuffed Quail

Served over creamy polenta on a port wine reduction

Jumbo Shrimp Cocktail

Served with our house made horseradish cocktail sauce

Crab and Brie Bruschetta

Toasted garlic bread, melted brie cheese, chilled crab cocktail, fresh microgreens, pomegranate molasses

Eggplant Caprese Stack

Thinly sliced panko crusted eggplant, fresh buffalo mozzarella, San Marzano tomato sauce, fresh chopped basil leaves, honey balsamic glaze

Insalata

Fried Goat Cheese Salad with Hazelnuts and Grapes

Radicchio, baby arugula, panko crusted goat cheese, red grapes, chopped hazelnuts, hazelnut 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

Prime Rib and Mushroom Soup

Served with gorgonzola crostini

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

Entree

Espresso Rubbed Beef Tenderloin

Angus beef tenderloin oven roasted to medium rare, served sliced with pan au jus with sweet corn polenta raviolis with gorgonzola cream sauce and prosciutto wrapped grilled asparagus

Potato Crusted Chilean Seabass

Chilean seabass filet brushed with lemon aioli and crusted with shredded potato and finished in our wood-fired oven, served with pancetta and roasted leek risotto and Romano crusted green beans. Topped with a lemon seafood beurre blanc sauce

Duck Breast with Blackberry Sauce

Roasted duck breast sliced and served over a wild rice pilaf with cranberries and pecans and tri-colored glazed baby carrots. Topped with a raspberry reduction sauce

Slow Roasted Butcher Block Prime Rib

A 16 ounce cut of tender, slow roasted Angus beef prime rib, served with roasted red pepper and feta mashed potatoes and Romano crusted asparagus. With sides of au jus and our house made horseradish sauce for dipping

Stuffed Lobster Amore

Fresh spinach, sundried tomatoes and fresh mushrooms sauteed in a light lemon saffron cream sauce. Tossed with linguine pasta and topped with a 9 ounce Crab Imperial stuffed lobster tail. Served with drawn butter for dipping

Lobster Stuffed Beef Tenderloin

A 6ounce Angus beef tenderloin filet stuffed with lobster tail meat and served with horseradish mashed potatoes and roasted Brussel sprouts with caramelized onions and gorgonzola cheese. Filet topped with a brandy beurre blanc sauce

Add a 9 ounce lobster tail with drawn butter to any entrée ~ \$20

DOLCI

(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