

Happy Valentines Day!

2022

From Italianni's Restaurant

Four Course Couple's Menu

We thank you for choosing to spend this special evening with us. We have created a special menu for your shared 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

Meat and Cheese Charcuterie Plate

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

Deviled Eggs and Pickled Shrimp

Classic deviled eggs with pickle relish and smoked paprika served with southern style pickled shrimp

Insalata / Zuppa (Choose one each)

Tortellini, Kale and Sausage Soup

Served with garlic crostini

Heirloom Tomato Caprese

Sliced heirloom tomatoes, fresh basil leaves, fresh burrata mozzarella, extra virgin olive oil, balsamic vinegar, sea salt sprinkle

Romaine "Baby Gem" Wedge

Romaine "Baby Gem" lettuce wedge, cherry tomato, crispy bacon, toasted sesame seed, soft egg, buttermilk ranch dressing, feta cheese sprinkle

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

Entrée

(Choose one each)

Stuffed Scottish Salmon with Pecan Brown Butter Sauce

Fresh Scottish salmon, 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.

Braised Short Ribs

Angus beef short ribs slowly braised in a red wine demi-glace served over sweet corn polenta stuffed ravioli with a gorgonzola cream sauce. With oven roasted brussel sprouts with grapes and pecans

Slow Roasted Angus Beef 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 and mushrooms in a Meyer lemon cream sauce.

DOLCI

(Choose one to share)

***Chocolate Eruption with Vanilla Bean Gelato
Maker's Mark Pecan Bread Pudding with Bourbon Sauce
Chocolate Dipped Cannolis with Pistachios and Cherries***

Other Dessert Tray Options Also Available

Standard Dinner Menu Available All Evening