



Valentine's Day Special



APPETIZER

(CHOICE OF ONE)

FRUTTA DI MARE AL DENTE

(Calamari, scungilli, octopus & shrimp in olive oil & lemon)

BUFFALO MOZZARELLA CON SALMONE

(Slices of fresh buffalo mozzarella with thin slices of smoked salmon)

CLAMS OREGANATA

(Littleneck clams lightly breaded & seasonal, baked crisp)

CAESAR SALAD

(Sal Anthony's Specialty)

INSALATA DI BARBABIETOLE ROSSE

(Mixed greens with beets, goat cheese, roasted walnuts and sliced radish)

ENTREE

(CHOICE OF ONE)

FILET MIGNON MARSALA

(Fresh Filet Mignon sautéed with mushrooms and Marsala Wine)

VEAL PARMAGIANA ADELINA

(Fried breaded veal cutlet with tomato sauce and fresh homemade mozzarella)

PETTI DI POLLO ALLA FRANCESE

(Chicken breast dipped in a batter of fresh grated cheese & eggs then sautéed in lemon & butter)

SALMON GROSSETTO

(Fresh filet of salmon with mushrooms and peppers with cream)

LOBSTER FRA DIAVOLO

(Whole fresh lobster sautéed in olive oil, Italian plum tomatoes, fresh basil and dried hot pepper served on a bed of linguine)

LINGUINE DALLA FORMA

(Thin flat pasta sauteed with olive oil, garlic and prosciutto, tossed in Parmigiano-Reggiano cheese wheel))

FETTUCCHINE A LA SAL ANTHONY

(Homemade fettuccine pasta in a light cream sauce with fresh salmon, smoked salmon and red caviar)

DESSERT

(CHOICE OF ONE)

SAL ANTHONY'S CHEESE CAKE

BLACK & WHITE CHOCOLATE CAKE

SAL ANTHONY'S TIRAMISU

CHOCOLATE COVERED STRAWBERRIES

COFFEE, TEA, ESPRESSO, CAPPUCCINO

\$ 65.⁰⁰ per person

