

# ♥ Valentine's Specials ♥

## Salads and Appetizers

♥ **Shrimp Appetizer alla "Juliet"** Sautéed Shrimp, Orange Peel, Garlic, Asparagus, in a Blend of Extra Virgin Coconut & Olive Oil, Wine and Grape Tomatoes 8.99

♥ **Shrimp & Chicken alla "Romeo"** Sautéed Garlic, Sundried Tomato, Grilled Chicken, 5 Large Shrimps, Asparagus, in a Extra Virgin Olive Oil and Wine Sauce. 8.99

**Fig & Gorgonzola Salad** Imported Gorgonzola, Dried Sweet Figs, Apricots, Borretane Onions In Balsamic, Walnuts, Balsamic Fig Glaze & X Virgin Olive Oil, served in a bed of fresh Arugula 8.99

**Deli Sampler (For Two)** Prosciutto di Parma, Soppressata, Cured Capicola, Imported Provolone, Marinated Medley Olives, Roasted Red Peppers, Artichoke Hearts, Fresh Mozzarelline 10.99

**Antipasto Medley (For Two)** Gorgonzola Stuffed Olives, Sweet Borretane Onions In Balsamic (Flat & Crispy Italian Onions), Roasted Red Peppers, Creamy Gorgonzola Dolce (All Imported), Baby Mozzarelline, Sweet Baby Tomatoes. All Served with "Pane Carasau" (Sardinian Typical Cracker Bread), in a Bed of Baby Greens 10.99

**Bresaola (Air Cured Beef) With Arugula and Imported Grana Padano Cheese**  
Thin Sliced Imported Bresaola, Drizzled With Fresh Lemon Juice & Olive Oil, Topped With Arugula, Baby Tomatoes and Shaved Grana Padano Cheese. Northern Italian Specialty (Valtellina) 8.99

## Entrees

♥ **Heart Shaped Fresh Mozzarella & Basil Ravioli alla "Juliet"** 18.99  
Red Pasta, Heart Shaped Ravioli, Filled with Fresh Buffalo Mozzarella & Basil, Tossed With Sautéed Orange Peel, Garlic, Shrimp, Asparagus, in a Blend of Extra Virgin Coconut & Olive Oil, Wine and Grape Tomatoes

♥ **Heart Shaped Fresh Mozzarella & Basil Ravioli alla "Romeo"** 18.99  
Red Pasta, Heart Shaped Ravioli, Filled with Fresh Buffalo Mozzarella & Basil, Tossed With Sautéed Garlic, Sundried Tomato, Grilled Chicken, 5 Large Shrimps, Asparagus, in a Extra Virgin Olive Oil and Wine Sauce.

**Red Beet Pappardelle W/Mushrooms, Gorgonzola & Spinach** 15.99  
Fresh Red Beet Pappardelle Pasta, Tossed with Sautéed Garlic & Mushrooms, Baby Spinach, Simmered in a Cream of Gorgonzola Cheese Sauce

**Baked Eggplant Rolls** Pan Fried Thin Breaded Eggplant Cutlet, Stuffed with Spinach, 17.99  
Roasted Red Peppers, Sautéed Onions, Artichoke & Cheeses, Rolled and Baked.  
As a Side, (No Pasta) Served W/ Marinara Sauce 8.99 Served With Angel Hair Pasta In Marinara

**Wild Mushrooms Ravioli Creamy Chicken Rosemary & Mushrooms** 17.99  
Sautéed Chicken Chunks in Garlic, Rosemary and Mushrooms, simmered in Light Cream  
Tossed With Homemade Wild Mushroom Ravioli

**Tuscan Ravioli w/ Puttanesca Sauce** Homemade Eggplant Ravioli in a Tangy 15.99  
Red or Cream or Oil & Garlic Sauce, with Red & Green Peppers, Onions, Capers and Olives. (Anchovie is Optional)

**Fresh Spinach Linguine W/Shrimp Pesto & Broccoli** (Contains Tree Nuts) 17.99  
Homemade Spinach Linguine Tossed in Pesto Sauce, and Sautéed Shrimp & Broccoli

**Beet Ravioli Florentine** Square Ravioli, Filled with Red & Yellow Beets, Caramelized 15.99  
Onions & Goat Cheese, Tossed With Sautéed Baby Spinach in a Garlic-Butter-Wine Sauce

**Ravioli Medley** 7 Different Types; Grilled Veggies, Butternut, Eggplant, Cheese, 16.99  
Beef Bolognese, Smoked Mozzarella, Lobster Ravioli,  
Served With Puttanesca Cream Or Puttanesca Red Or Puttanesca Oil&Garlic Sauce