

## ***Valentine's Day Specials***

### **Soup of the Day**

***Butternut squash***

\$10.95

### **Appetizer**

***Stuffed Mushrooms served***

***In a pink vodka sauce***

\$12.95

### **Salad**

***Baby Arugula salad served with grilled Portobello mushrooms, sun dried tomatoes and shaved Parmesan cheese in a balsamic vinaigrette dressing***

\$12.95

***Red Beet Salad, served with tomatoes, roasted almonds and a goat cheese, over Mesclun salad in a white balsamic vinaigrette***

\$12.95

### **Entrees**

***Zuppa di Pesce- Lobster tail, Sea Scallops, Shrimps, Clams and Mussels served over homemade linguini pasta in a spicy fresh plum tomato sauce***

\$36.95

***Sautéed Red Snapper, in a Scampi sauce and served over sautéed spinach***

\$35.95

***Grilled blackened Salmon, served over sautéed broccoli rabe in a garlic & oil***

\$28.95

***Surf & Turf; 12oz Filet Mignon & 8oz Lobster Tail, served over greens in a garlic & oil with sides of gravy and melted garlic butter***

\$36.95

***Grilled Pork Tender Loin served with mango chutney***

\$27.95

***Sautéed Chicken breast "Marsala style" served with mushrooms and sun dried tomatoes in a Marsala wine demi glaze***

\$26.95

### **Homemade Pasta**

***Cavatelli, served with broccoli rabe, Italian sausage and cherry tomatoes in a roasted garlic, fresh basil and olive oil***

\$26.95

***Lobster Ravioli, served with baby shrimp and sun dried tomatoes in a pink vodka sauce***

\$26.95

***Whole Wheat Penne, served with grilled chicken, cherry tomatoes, and broccoli in a marinara sauce with a touch of pesto***

\$25.95

### **Martini Special** **Pink lemon drop**

**1oz Limoncello**

**1oz Absolut Lemon**

**½ oz Saint Germain**

**½ oz Triple Sec**

**pink lemonade, sour mix**

**\$11.95**

