

bruschetta

broo·skeh·teh·ria

SAINT VALENTINE'S DAY

14 FEBRUARY 2012

DINNER FOR TWO
FOUR COURSE MENU

\$46

ANTIPASTI

CHOICE OF TWO, SERVED FAMILY STYLE

DEVEILED EGGS WITH BASIL PESTO AND A PROSCIUTTO CRISP

RIBBONS OF ZUCCHINI STUFFED WITH SMOKED SALMON AND GOAT CHEESE, SERVED WITH A PESTO SAUCE

TOWER OF FRESH MOZZARELLA, TOMATO AND BASIL

BRUSCHETTE

CHOICE OF TWO, SERVED FAMILY STYLE

AVOCADO, RED ONION, TOMATO, BASIL EXTRA VIRGIN
OLVIE OIL AND A SPLASH OF BALSAMIC VINEGAR

HOT ARTICHOKE DIP WITH A BLEND OF ITALIAN CHEESES

CANNELLINI BEANS MARINATED WITH GARLIC, LEMON AND
EXTRA VIRGIN OLIVE OIL, TOPPED WITH PARMIGIANO CHEESE

RICOTTA CHEESE WITH TRUFFLE OIL AND CRACKED BLACK PEPPER

ENTREE

CHOICE OF TWO

EGGPLANT MILANESE LAYERED WITH
RICOTTA CHEESE AND A PLUM TOMATO SAUCE

4 OZ SIRLOIN STEAK SEARED RARE WITH AN HERB BUTTER,
SERVED OVER PORTOBELLO MUSHROOM AND STEAMED SPINACH

PARSLEY AND CHEESE STUFFED ITALIAN SAUSAGE SERVED
OVER CANNELLINI BEANS, GARLIC AND SPINACH

SEARED RARE TUNA PREPARED SERVED OVER STEAMED SPINACH WITH A MUSTARD SAUCE

MANICOTTI STUFFED WITH RICOTTA CHEESE PREPARED IN A PLUM TOMATO SAUCE

COUSCOUS WITH BASIL PESTO, FRESH TOMATO, PIGNOLI NUTS AND
PARMIGIANO TOPPED WITH GRILLED PORTOBELLO MUSHROOM

DOLCE

CHOCOLATE TRIO

NUTELLA PANINI | MOLTON CHOCOLATE CAKE | CHOCOLATE MOUSSE

MENU ITEMS SUBJECT TO CHANGE BASED ON AVAILABILITY

CASH ONLY