**Valentine’s Day Menu**

**Entrees:**

**SHORT RIBS - 44**

**THREE BONE SHORT RIBS BRAISED IN RED WINE AND VEAL REDUCTION SAUCE, SERVED WITH GARLIC MASHED POTATOES AND GARNISHED WITH**

**CARROTS AND CELERY**

**SOLE PARMIGIANO - 31**

**TENDER FILET OF SOLE PAN FRIED WITH A PARMESAN CRUST, DRAPED WITH A**

**ROSEMARY-CAPER SAUCE “ALLA CHECCA”**

**GRILLED SWORD FISH - 34**

**FRESH SWORD FISH WITH ROASTED VEGETABLES, POTATOES AND PUTTANESCA SAUCE**

**SURF & TURF - 55**

**PAN SEARED FILET AND SHRIMP SERVED WITH GARLIC MASHED POTATOES AND**

**SAUTEED BROCCOLI**

**CHICKEN ANGELO - 30**

**CHICKEN BREAST SAUTEED WITH GARLIC, ARTICHOKE HEARTS, MUSHROOMS, BLACK OLIVES AND WHITE WINE**

**VEAL FRANCESCA - 32**

**TENDER SLICES OF VEAL SAUTEED WITH A LIGHT EGG BATTER, FINISHED WITH LEMON SHERRY**

**RIGATONI MONTE ROSA - 25**

**FRESH RIGATONI PASTA, SERVED WITH PROSCIUTTO, PEAS, FRESH BASIL & PINK SAUCE**

**SPAGHETTI W/MEATBALLS OR SAUSAGE - 25**

**FRESH SPAGHETTI WITH MARINARA SAUCE, SERVED WITH EITHER MEATBALLS - OR - SAUSAGE**