

Vieni Vai

Valentines Day Menu

Featuring:

A 3-course menu prepared by Chef Giovanni Grillenzoni

First Course

Gamberoni con Prosciutto

Prosciutto-wrapped shrimp over lentils

Crespelle con Aragosta

Crepes filled with lobster, sour cream, lemon, onions, and a light pesto sauce

Insalata di Giovanni

Organic baby greens, butternut squash, pine nuts, beets, fresh ricotta, and sherry vinaigrette

Second Course

Salmone in Crosta

Baked salmon in pouf pastry with fish mouse and spinach, served with a shrimp pesto

Barramundi con Balsamico

Australian sea bass baked w/lemon, white wine, herbs and balsamic reduction

Pollo Vieni Vai

Free-range chicken breast, chianti wine, strawberry sauce, mint & raisins

Sotto Filetto di Manzo alla Griglia

Prime rib NY strip (10oz) grilled

Tagliata di Maiale

Pork loin w/ a sweet-and-sour sauce and onion

Lasagna Vegetariana

Pasta layers, heirloom tomatoes, vegetables, ricotta cheese, and marinara sauce

Tagliatelle

Sausage, mushroom, parmesan cheese and a touch of crème

Third Course

Tiramisu

Made famous by the Rachael Ray Show

Crème Brulee

Vanilla custard, raspberries, and caramelized sugar

Torta di Cioccolata

Baked chocolate mousse and crème anglaise

\$45 per person, plus tax & gratuity. Corkage and split orders are \$15. Reservations required.

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