

FERRARI'S ITALIAN VILLA

VALENTINES DAY MENU 2010

STARTERS

WEDGE SALAD 8

Romaine Wedge Topped with Gorgonzola Cheese Dressing and Toasted Hazelnuts

INSALATA DEL BOSCO 7

Mixed Greens Tossed with a Port-wine Vinaigrette, Gorgonzola, Pears and Pine Nuts

CARPACCIO FERRARI'S 11

Thinly Sliced Aged Filet Mignon with Onions, Pine Nuts, Sun-dried Tomatoes, Capers and Extra-virgin Olive Oil

INSALATA CAPRESE 11

Imported Mozzarella Di Buffalo with Sliced Tomatoes and Basil

CRAB CLAWS 13

Submerged in a Brandy Cream Sauce

FRIED CALAMARI 10

Served with Tomato Sauce

PASTA

RISOTTO MEDITERRANEA 22

with Shrimp, Black Olives and Spinach

FARFALLE MARCO POLLO 20

with Jumbo Shrimp, Cream, Broccoli and Roma Tomatoes

FETTUCCHINE ALFREDO 19

Ferrari's style with Cream and Parmigiano

SPAGHETTI & MEATBALLS 18

in Pomodoro Sauce

SPAGHETTI PESCATORE 22

Mixed Fresh Seafood, Tomato Sauce, Garlic, Olive Oil and Basil

PAPPARDELLE AL BASILICO 20

with Fresh Tomato Sauce and Parmigiano

SCAMPI DELLA MAMMA 24

Grilled Jumbo Shrimps Marinated in Olive Oil and Garlic

Served over Linguini Tossed with Olive Oil, Sun-dried Tomatoes and Basil

SPECIALS OF THE HOUSE

VEAL PICCATA AL VINO BIANCO 24

Scallopini of Veal with Lemon-Caper Sauce and White Wine

VEAL PICCATA FERRARI'S 24

Scallopini of Veal, Eggplant, Tomato and Mozzarella Cheese

POLLO VALDOSTANA 20

Chicken Breast, Topped with Ham, Mozzarella, Sautéed Mushrooms in a Rich Cream Sauce

SALMON BELLA DONNA 24

Atlantic Salmon Topped with Shrimps in a Creamy Parmesan-Vodka Sauce

SCAMPI PARMIGIANA 24

Jumbo Shrimp Sautéed with Mushrooms & Pomodoro Sauce and Topped with Mozzarella Cheese

LAMB OSSO BUCO 32

Francesco's Classic-Braised for 4 Hours

FROM THE GRILL

FILETTO DI MANZO ALLA FRANCESCO 38

8 oz Grilled Filet with Red Wine Peppercorn Sauce

VEAL CHOP FERRARI'S 38

USDA Prime Veal Chop Grilled & Generously Stuffed with Prosciutto & Mozzarella Cheese

AGNELLO ALLA GRIGLIA 20

Chargrilled Australian Lamb Chops Marinated with Rosemary and Garlic