

FERRARI'S ITALIAN VILLA

VALENTINES DAY MENU 2010

ALL ENTREES ARE SERVED WITH CHOICE OF

- CAESAR SALAD
- BOCCONCINI SALAD (*baby mozzarella & roasted tomato*)
- TOMATO AND PORTOBELLO SOUP WITH BASIL
- BAKED CLAMS CASINO

ACCOMPANIED BY

FARFALLE QUATTRO FORMAGGIO & PENNE POMODORO
WITH CHOICE OF DOLCE

PIATTI PRINCIPALI

- 10 OZ FILET MIGNON 58
grilled and served with red-wine peppercorn sauce
- VEAL CHOP VALENTINO 59
grilled and stuffed with white truffle cheese and prosciutto
- LOBSTER AL FORNO 63
wood-burning oven roasted with pesto butter
- SEA BASS AL FORNO 47
topped with lump crab and oven-roasted
- SCAMPI DELLA MAMMA 38
oven roasted shrimp with black olive, sun-dried tomato and pesto linguini
- LAMB OSSO BUCO 45
slow braised lamb shank-Francesco style
- SALMON BELLA DONNA 40
pan-seared salmon with shrimp in a vodka cream sauce
- POLLO VALDOSTANA 38
pan-seared chicken breast with ham and mozzarella in mushroom cream sauce
- SPAGHETTI WITH HOUSE-MADE MEATBALLS 32
served in pomodoro sauce with Parmigiano

DOLCE

TIRAMISU

sponge cake, soaked with espresso & amaretto liquor, draped with mascarpone cream

CHOCOLATE FRANCESCO

chocolate custard with almond, espresso and Belgian chocolate

NEW YORK CHEESE CAKE

with raspberry and mango coulis

CANNOLI

served with pistachio and mini chocolate chips