

Valentine's Features

FEATURES ARE LIMITED TO AMOUNTS AVAILABLE

Enjoy a glass of Sumac Ridge Steller's Jay Brut \$8

Appetizers

Risotto Croquettes \$10

Risotto balls with a hint of saffron, stuffed with mozzarella cheese and basil, lightly fried and served on a bed of garlic chive cream sauce

Crab Cakes \$12

Crab cakes baked and served with our signature Amore' sauce

Wild Mushroom Ravioli \$11

Ravioli stuffed with ricotta cheese, porcini and portabello mushrooms, served in a garlic tomato basil sauce

Entrees

Prime Rib (8, 10 or 12 oz.) \$26/\$29/\$32

Mouth watering Certified Angus Beef rubbed with garlic, seasoned and roasted to perfection, served with au jus, Yorkshire pudding, vegetables and your choice of penne rose' pasta or Italian rosemary roasted potatoes

Lobster Ravioli \$28

Ravioli stuffed with lobster and ricotta cheese served in a white wine cream sauce with smoked salmon and capers

Chicken Marsala \$27

Tender breasts of chicken baked with spinach, ricotta and mozzarella cheese then finished off with a Marsala wine reduction, accompanied by seasonal vegetables and your choice of penne rose' pasta or Italian rosemary roasted potatoes

Dessert

MADE FRESH IN HOUSE... DELICIOUS!!

Zucotto \$10

Ladyfingers dipped in a vanilla liqueur layered around delicate whipped cream, dark Callebaut chocolate and hazelnuts

Double Chocolate Strawberry Cheesecake \$10

Callebeaut dark and white chocolate folded together with luscious strawberries, served on a chocolate cookie crust, to make the ultimate sinful Valentine's cheesecake

Enjoy your Dessert with a Glass of Willow Hill Late Harvest Merlot (1oz.) \$5