

Valentine's Menu

Saturday 2/13/21 & Sunday 2/14/21

regular menu will not be available

\$73 per person ++

First Course Choice of:

Ostriche alla Griglia
Grilled oysters au gratin

Burrata Napoleon "The Queen of Italian Cheese" GF V

Creamy fresh Mozzarella served with roasted red bell pepper, tomato, red onions and arugula

Prosciutto San Daniele

Imported San Daniele prosciutto served with cantaloupe, Gorgonzola dolce, walnuts and toasted baguette spread with marmalade

Wild Mushroom Tart V

Mixed mushrooms sautéed with shallots, leeks and fresh herbs and baked in a pastry shell served with Mascarpone cream sauce

Massimo's Chopped Salad GF V

Spring mix, romaine, tomato, avocado, potato chips, ricotta salata and olives in a honey-orange-chipotle vinaigrette

Entrée Choice of :

Surf & Turf GF

Seared jumbo shrimp, lamb chop scottadito and Berkshire pork belly in a sriracha-mango glaze and cipolline

Filet Mignon GF

8 oz. center cut filet mignon crusted with black truffle polenta in a shallot-brandied cream sauce

Chilean Sea Bass GF

Seared 8 oz. sea bass topped with sun dried tomatoes and pine nuts in a balsamic-lemon reduction and roasted red bell-pepper sauce

Veal Chop al Formaggio

Pounded and panko breaded veal chop topped with Parmesan cheese alfredo

Dover Sole

Pan seared Dover sole in a Chardonnay lemon beurre blanc

Duck Breast GF

Maple Leaf duck breast in a Bourbon balsamic aioli

Veal Osso Buco

Slow braised veal shank served with Parmesan cheese risotto

Dessert

Dessert Trio

Mini chocolate cannoli filled with pistachio mousse, raspberry panna cotta in a dark chocolate cup, and Napoleon with Chantilly cream and fresh mixed berries