

# Sunday February 12<sup>th</sup>

## **Marcello's Valentine Show Pre & Post Show Price Fix Dinning**

\$35 per person Price Fix plus tax tip and beverage  
15% discount on party of 4 or more

Seatings 12:00pm, 4:15pm, 6:30pm

### **Three Course Menu**

#### **WARM GOAT CHEESE SALAD**

Goat cheese on top of greens with walnut, apples, sweet roasted peppers in a garlic lemon mustard dressing

#### **COZZE AL PROFUMO D'AGLIO E PINOT GRIGIO**

Mussels in Wine, Garlic Sauce with crostini

#### **LUMACHINE IN GUAZZETTO DI FUNGHI E POMODORO**

Sautéed Snails with Mushrooms and Garlic in a Delicious Wine & Tomato Sauce

#### **RIGATONI CON PROSCIUTTO E FUNGHI IN SALSA TARTUFATA**

Penne with Prosciutto, Tomato, in a portobello & Porcini Mushroom Truffle Sauce

#### SECONDI-ENTRÉE

#### **SALTIMBOCCA DI POLLO CON SPINACI**

Breast of chicken topped with sage Prosciutto, Spinach & Fontina cheese

#### **BRASATO DI BUE AL CHIANTI CON POLENTA**

Beef braised in Chianti wine & vegetable sauce served with baked polenta

#### **FILETTO DI CERNIA CON RAGU DI CECI, PORRI, PEPERONI & POMODORO**

Pan seared Grouper over a ragu of chickpeas, sweet peppers, tomatos & leeks

#### **RIGATONI PRIMAVERA**

Spring vegetable sautéed with garlic & oil with rigatoni pasta

#### **DESSERT**

**MARCELLO'S COMBINATION DESSERT**

MENU ITEMS CAN RUNOUT WITHOUT NOTICE      CHEF WILL SUBSTITUTE WITH OTHER  
SPECIALS