



VALENTINE'S DAY AT MARCELLO'S

Choice of APPETIZERS

Valentine  **Ravioli (filled with spinach, eggplant and ricotta)**

In a Parmigiano sauce with oven roasted tomato & smoked prosciutto (Available also as entrée)

Potato Gnocchi, *in a pink Sauce with mozzarella & basil (Available also as entrée)*

Oysters on half shell *Cocktail sauce*

Chilled Shrimp Cocktail *with Two Sauces*

Traditional Cocktail Sauce & Basil Mustard Sauce

Parma Prosciutto *With Bufalo Mozzarella*

Warm Goat cheese salad

Over Greens with Walnuts, apples, roasted peppers in a lemon garlic mustard dressing

Arugula, Endive and Radicchio Salad, *with balsamic vinaigrette*



Valentine's Day Soup - Shrimp Bisque

Salad of Poached Pear in Marsala wine

Stuffed with gorgonzola & mascarpone over greens with candy walnuts

Lump Crab Cakes, *with apple-horseradish remoulade*

Choice of Entrees

Chicken & Shrimps, Romeo e Giulietta *with Champagne sauce & red sweet peppers*

Mushroom crust Filet Mignon *in a Truffle Wine Sauce*

Veal Scaloppine *With Brandy creamy Mushrooms Sauce*

Braised Lamb Shank *in a Chianti wine sauce with farrotto(similar to risotto)*

Red Snapper

with Mussels, clams & cannellini beans touch of wine tomato sauce

Horseradish Crusted North Atlantic Salmon *With mustard sauce*

Baked Swordfish Casanova *Topped with a Sicilian stuffing of raisins, walnut, capers, roasted peppers, black olives garlic herb breadcrumbs. Served with eggplant Caponata*

Zuppa di Pesce Don Giovanni *Red Snapper, Swordfish, Calamari, Salmon, mussels & clams in a light wine tomato broth with Crostini or angel hair pasta*



Valentine dessert

Coffee/Tea/Espresso

\$55 plus tax tip beverage