# Happy Valentine's Day

# **4-COURSE DINNER**

Reservations highly recommended





**SALAD:** 1 per guest House Salad or Ceasar Salad

# SHARING APPETIZER: Select 1 Polpette

2 Homemade Meatballs, shaved parmesan, ricotta cheese for dipping

# Fresh Mozzarella & Roasted Pepper Platter

Garnished with tomato, basil, sun-dried tomatoes, balsamic reduction over fried spinach

#### **Pear Purses**

Pasta filled with pear & gorgonzola in a creamy parmesan sauce, cranberries & fresh basil

### Fried Calamari

## Meat, Cheese & Olive Platter

Prosciutto, salami, mortadella, fresh mozzarella, provolone, mozzarella cheese & marinated olives

# ENTRÉE & PASTA: Select 1 per guest

#### **CHICKEN TOSCANA** Angel Hair

Battered Chicken, spinach, prosciutto, roasted peppers, white wine sauce, melted mozzarella cheese

#### **CHICKEN PARMIGIANA** Spaghetti

#### CHICKEN FRANCESE Spaghetti

White Wine & Lemon

# WHTIE CHAMPAGNE CHICKEN Rigatoni

A creamy white champagne sauce topped with bruschetta

#### **EGGPLANT AMATO** Penne

Breaded eggplant, spinach, roasted peppers, artichokes, portabella mushrooms, balsamic reduction & gorgonzola cheese

#### **EGGPLANT ROLLENTINI** Spaghetti

Eggplant rolled with ricotta, topped with mozzarella cheese & red sauce

#### PENNE PALMA

White champagne sauce, spinach, artichokes & sun-dried tomatoes

# PENNE VODKA

May be served with chicken (breaded or grilled) or shrimp upon request

#### FILET MIGNON TIPS W/SHRIMP & SCALLOPS LINGUINI

Filet: Seared, charred tips, mushrooms & onions Scallops & shrimp: Light basil, pesto sauce infused with lemon

#### WHITE CLAM SAUCE Linguini

Garlic & oil, minced & whole clams

#### **PESCATORE** Linguini

Shrimp, calamari, mussels, clams in a plum tomato-basil sauce

# SALMON RUSITCA Rice

White wine sauce, capers, cherry tomatoes, mushrooms, asparagus

#### LOBSTER RAVIOLI

Vodka sauce topped with fresh mozzarella & bruschetta

# **DESSERT:** Select 1 per guest

Tiramisu NY Cheesecake Death by Chocolate Cake Apple Crisp with vanilla ice cream

#### **ALSO INCLUDED:**

Soft Drinks, Coffee, Tea

Per Couple: \$135 plus tax, plus gratuity

WINES, BEERS & COCKTAILS available for purchase from 201 FIFTH AVE BAR

Gluten-free & Vegan packages of course! (908) 852-2820

Featured Wine: BAROLO



