

Valentine's Day **GLUTEN-FREE**



4-COURSE DINNER

Reservations highly recommended

Live Entertainment in Café Baci

GF SALAD: 1 per guest
House Salad or Ceasar Salad

SHARING GF APPETIZER: Select 1 to Share

GF 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

GF Fried Calamari

Meat, Cheese & Olive Platter

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

GF ENTRÉE & PASTA Select 1 per guest

CHICKEN TOSCANA GF Penne

Breaded Chicken, spinach, prosciutto, roasted peppers in a white wine sauce with melted mozzarella cheese

CHICKEN PARMIGIANA GF Penne

CHICKEN FRANCESE GF Penne

White wine & lemon

WHTIE CHAMPAGNE CHICKEN GF Penne

Topped with bruschetta

EGGPLANT AMATO GF Penne

Spinach, roasted peppers, artichokes, portabella mushrooms, balsamic reduction, gorgonzola

EGGPLANT ROLLENTINI GF Penne

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

PENNE PALMA

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

PENNE VODKA

FILET MIGNON TIPS w/SHRIMP & SCALLOPS GF Fettucine

Filet: Seared, charred tips, mushrooms & onions

Scallops & shrimp: Light basil, pesto sauce infused with lemon

WHITE CLAM SAUCE Fettucine

Garlic & oil, minced & whole clams

PESCATORE GF Penne

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

GF DESSERT: Select 1 per guest

Chocolate Brownie Sundae

NY Cheesecake

Cookie Dough Cheesecake Cupcake

Apple Crisp & vanilla ice cream

ALSO INCLUDED:

Soft Drinks, Coffee, Tea

Per Couple: \$145, plus tax, plus gratuity

Featured Wine: **BAROLO**

WINES, BEERS & COCKTAILS

available for purchase from **201 FIFTH AVE BAR**

Vegan packages of course!

(908) 852-2820

