

Valentine's Day **GLUTEN-FREE**

4-COURSE DINNER



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. Prosciutto 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

TOMASSO

Gf Penne, meatballs, sausage, ricotta, red sauce, melted mozzarella cheese

PENNE PALMA

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

PENNE VODKA

FILET MIGNON TIPS w/SHRIMP *GF Spaghetti*

Filet: Seared, charred tips, mushrooms & onions

Shrimp: Light basil, pesto sauce infused with lemon

WHITE CLAM SAUCE *GF Spaghetti*

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

GF DESSERT: *Select 1 per guest*

New York Cheesecake

Decadent Chocolate Cake

2 Mini Cannolis

ALSO INCLUDED:

Soft Drinks, Coffee, Tea

COCKTAILS



Per Couple: \$179, plus tax & gratuity

WINES, BEERS & COCKTAILS

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

Live Entertainment

WINE SELECTIONS

