

valentine's

DAY

IL VECCHIO CAFÉ

\$55 PER PERSON*

FOUR COURSE DINNER | INCLUDES ONE GLASS OF CHAMPAGNE PER PERSON

appetizer

choice of one

Oysters

three bluepoint oysters served with house cocktail sauce, lemon, and mignonette

Shrimp Cocktail

three jumbo shrimp served with crushed iced, house cocktail sauce, and lemon

Asparagus (v)

steamed asparagus topped with saffron hollandaise sauce and shaved parmesan

Baked Clams Oreganata

whole clams filled with seasoned breadcrumbs, served with a lemon sauce

Baby Spinach Salad (v)

pomegranate vinaigrette, crumbled goat cheese, and toasted pine nuts

Mushroom Polenta (v)

creamy polenta topped with wild mushrooms "truffle scented"

pasta

choice of one

Farfalle Alla Vodka (v)

butterfly shaped pasta tossed in our light pink vodka sauce

Fettucini Artichoke (v)

long flat noodles, creamy artichoke sauce with parmesan cheese

Gnocchi Pesto (v)

potato dumplings served in a no-nut pesto sauce

Tortellini Alfredo

cheese filled pasta tossed in a cheese and cream sauce, with peas and prosciutto

main course

choice of one

all served with creamy whipped sweet potatoes and Chef's vegetables

Lamb Chops

three grilled Australian Lamb Chops with mint agrodolce

Flounder Francese

flounder lightly egg battered with lemon white wine sauce

Shrimp Scampi

five jumbo shrimp in a garlic and butter sauce

Broiled Lobster Tail (supp. 10)

one four ounce tail with clarified butter

Vegetable Tart (v)

champagne braised fennel, shallot, garlic and tomato over puff pastry

Chicken Saltimbocca

chicken scallopini topped with prosciutto and fontina in a light brown demi sauce

Filet Mignon (supp. 10)

oven roasted six ounce beef medallion with cognac mushroom red peppercorn sauce

dessert

choice of one

Vanilla Panna Cotta

served with mixed berries

Chocolate Mousse Bomb

topped with a peanut caramel sauce

Red Velvet Cake

topped with spicy chocolate fudge

Cannoli

regular or chocolate covered

Banana "Val-dae" (supp. 5)

homemade vanilla, chocolate, and strawberry gelato topped with French cream, walnuts (optional), fudge and cherry

kids \$20*

choice of one + one dessert from menu or cupcake from the bakery



Mini Ravioli

Chicken Tenders

Spaghetti & Meatballs

Pizza

*tax and gratuity (20%) not included