



Ti Amo Valentine's Day Menu

From our kitchen to your table, we've prepared a special menu consisting of seven appetizers, seventeen entrees, and five desserts, all crafted especially for Valentine's Day. There's something to satisfy every palette.

Appetizers

Simple, delicious, and perfect for two

Calamari Fritti - served with roasted red pepper remoulade.....	7
Shrimp Cocktail - lightly served with tangy homemade cocktail sauce.....	9
Shrimp Vesuvius - lightly breaded, fried and tossed in a spicy honey citrus sauce.....	9
Ravioli Fritti - crispy four-cheese raviolis served with marinara sauce.....	7
Artichoke Dip - our chef's spicy recipe served with foccacia.....	7
Stuffed Mushrooms - spinach gorgonzola baked atop mushroom caps.....	7
Crab Cakes - house made crab cakes served with roasted red pepper remoulade.....	12

All entrees include complimentary Bruschetta as well as your choice of a cup of soup or house salad.

Split or shared entrees charge.....\$7

includes an additional cup of soup or house salad

A small Caesar salad may be substituted for an additional \$2.

Steaks

Served with garlic mashed potatoes and vegetables

Filet - 8 oz grilled, topped with Marsala mushroom sauce or peppercorn cognac sauce.....	29
Ribeye - 16 oz bone-in, French grilled & topped with Chianti reduction & herb au jus.....	30
Filet Oscar - two 4 oz filet medallions grilled, topped with béarnaise and crowned with lobster claws...	30
Prime Rib - 16 oz cut. Slow roasted in its own juices and served with herbed au jus.....	27

Chicken

Served with angel hair pasta and vegetables

Stuffed Chicken - with Italian cheeses, spinach, ham, & roasted peppers; with mushroom sauce.....	23
Chicken Tuscany - artichoke hearts, spinach, & roasted peppers in a parmesan cream sauce.....	21
Chicken & Shrimp - chicken with our chef's special sauce paired with crab stuffed shrimp.....	27

\Seafood

Served with almond rice pilaf and vegetables

Orange Roughy – stuffed with crab meat, served with lemon garlic sauce & chipotle shrimp.....	27
Tail & Shrimp – combo of a steamed lobster tail and three crab stuffed jumbo shrimp.....	33
Salmon – lightly blackened, grilled & topped with lemon butter garlic sauce & chipotle shrimp.....	25

Veal

Served with angel hair pasta and vegetables

Veal Florentine – pan seared & topped with artichoke hearts, roasted red peppers, sundried tomatoes, black olives, & spinach in a parmesan cream sauce.....	24
Veal Oscar – lightly dusted with flour pan seared & topped with béarnaise sauce and crowned with lobster claws	24

Pasta

Penne Toscana – beef tips, spinach, artichoke hearts, roasted peppers, & mushrooms in Alfredo sauce.....	21
Tortelloni – filled with cheeses, roasted garlic & onions; with bacon in a pesto cream sauce.....	22
Linguini Milano – lobster, scallops, baby clams, & shrimp; olive oil, garlic & a hint of pesto.....	25
Fettuccini Bayou – shrimp, baby clams, scallops, capers, & olives in a blackened alfredo sauce.....	22

Desserts

Great for sharing.....each 7

- ◇ Tiramisu ◇ Chocolate Lava Cake ◇ Crème Brulee
- ◇ Banana Foster Ice Cream Cake ◇ Macademian Devine Cheese Cake

