

# Amici

**VALENTINE'S DAY**  
FEBRUARY 14, 2010



## PRIMO

### **PASTA AL CUORE**

HANDMADE HEART SHAPED PASTA FILLED WITH BUTTERNUT SQUASH  
ENHANCED WITH A DELICATE SAGE SAUCE

### **EGGPLANT ROLLATINI**

FILLED WITH ARTICHOKE, FONTINA AND SPINACH

### **PROSCIUTTO WRAPPED SHRIMP**

ATOP BASIL & REGGIANO RISOTTO

### **GNOCCHI**

RICOTTA DUMPLINGS TOSSED WITH OSSO BUCO AND VIBRANT TOMATO SAUCE

### **ROASTED QUAIL**

STUFFED WITH SPINACH, FONTINA AND DRIED CHERRIES  
ATOP ROMANO CRUSTED POLENTA

### **PASTA FRESCO**

LARGE ROUND HANDMADE PASTA FILLED WITH MOZZARELLA DI BUFALA  
TOSSED WITH HEIRLOOM TOMATOES AND BASIL



## SECONDO

### **SPINACH & ARTICHOKE SOUP**

### **VALLONE SALAD**

ICEBERG, ROMAINE, AGED PROVOLONE, TOMATOES, CELERY, CERIGNOLA OLIVES AND PEPPERONCINI

### **FRUTTI DI MARE NAPOLITANO**

CHILLED CLAMS, MUSSELS, OCTOPUS, CALAMARI AND SHRIMP  
WITH REFRESHING TART LEMON, HERBS AND OLIVE OIL

### **GORGONZOLA SALAD**

A MEDLEY OF MIXED GREENS WITH RED & GREEN APPLES, CRISPY PANCETTA AND CANDIED ALMONDS  
ACCENTED WITH GORGONZOLA

### **BEEF & LENTIL SOUP**

SERVED WITH A TRUFFLED PARMESAN CROSTINI

### **CAESAR SALAD**



## TERZO

### **MEDALLIONS OF BEEF**

ATOP SAUTÉED SPINACH

WITH GRILLED MUSHROOMS, ARTICHOKE AND TRUFFLE ROASTED FINGERLING POTATOES

### **HERB GRILLED SALMON**

ATOP ROASTED WINTER ROOT VEGETABLES AND RAPINI  
WITH A ROASTED LEMON ESSENCE

### **BRAISED SHORT RIBS**

ATOP PARMESAN RISOTTO

### **ROMANO CRUSTED CHICKEN**

TOPPED WITH ARTICHOKE, MUSHROOMS AND BIANCO  
SERVED WITH SICILIAN GREEN BEANS

### **STUFFED RAINBOW TROUT**

FILLED WITH CRAB, SHRIMP AND SCALLIONS  
SERVED WITH SLIVERED FLAME GRAPE ESSENCE

### **VEAL MARSALA**

TENDER VEAL SCALOPINE WITH MUSHROOMS AND MARSALA  
RESTING ATOP SAUTÉED SPINACH

## DOLCE

**A TRIO OF SEDUCTIVE DESSERTS**

**\$55.00 PER PERSON**