



## Appetizers

### **Zuppa del Giorno**

*Our special Valentine's cream of roasted red pepper soup, a delicious selection.....\$6*

### **Caesar Salad**

*Crisp romaine lettuce tossed in a light creamy dressing with bacon and croutons.....\$7*

### **Prosciutto Wrapped Bocconcini Caprese**

*Fresh bocconcini cheese wrapped with prosciutto, skewered with cherry tomatoes and drizzled with our basil pesto.....\$13*

### **Smoked Salmon**

*Thin slices of delicately smoked salmon drizzled with extra virgin olive oil, served on a bed of greens with capers and onions.....\$13*

### **Insalata Mista**

*A mixed garden fresh salad tossed with our house Italian vinaigrette .....\$7*

### **Shrimp Cocktail**

*Succulent shrimps served with our seafood cocktail sauce with lemon.....\$12*

### **Gamberi al Forno**

*Jumbo shrimps broiled in garlic butter and oven baked with Canadian cheddar cheese and mozzarella cheese.....\$13*

### **Broiled Escargots al Formaigio**

*Large imported snails broiled in garlic butter, topped with fresh mushrooms and oven baked with mozzarella cheese.....\$11*



### **Cannelloni al Forno**

*Homemade cannelloni shells stuffed with veal, beef, pork, herbs and spices and parmigiano cheese, topped with Romano's Bolognese sauce and oven baked with mozzarella cheese.....\$25*

### **Manicotti al Forno**

*Homemade pasta stuffed with fresh ricotta cheese, spinach and parmigiano cheese, topped with our marinara sauce and oven baked with mozzarella cheese.....\$25*

### **Vitello alla Parmigiana**

*A lightly breaded veal cutlet topped with Romano's Bolognese sauce and oven baked with mozzarella cheese, served with our pasta del giorno and garden fresh vegetables.....\$27*

### **Pollo alla Marsala**

*Boneless breast of chicken sautéed in a light marsala wine sauce with button mushrooms and served with pasta del giorno and fresh vegetables.....\$27*

### **Fresh Fillet of Atlantic Salmon**

*Atlantic salmon sautéed in a lemon butter sauce, served with potatoes and vegetables.....\$28*



# Happy Valentine's Day

## *Celebrating Valentine's with a Special Table d'Hote Dinner Menu*

*All Table d'Hote Dinners are served with a  
Garden Fresh Salad Vinaigrette or our Homemade Roasted Red Pepper Soup  
A Special Valentine's Dessert with Coffee or Tea*

### *Main Course Choices*

#### ***Kentucky Bourbon Sirloin Steak Amore***

*The most tender cut of New York Sirloin Steak charcoal broiled and topped with a deliciously unique caramelized pearl onion and mushroom sauce with Kentucky bourbon, served with seasoned potatoes and garden fresh vegetables. ....\$42*

#### ***Petto di Pollo alla Valentina***

*Breast of chicken stuffed with artichoke hearts, ham, cheese, herbs and spices topped with a light white wine and mushroom sauce, served with seasoned potatoes and fresh vegetables....\$42*

#### ***Porterhouse Steak***

*Canada's AAA 16oz charcoal broiled to perfection porterhouse steak served with seasoned potatoes and garden fresh vegetables .....\$49*

#### ***Mahi Mahi Tropical***

*Fresh Mahi Mahi tropical, sauced with fresh mango, pineapple, red pepper and onion splashed with pinot grigio and served with seasoned potatoes and fresh vegetables. ....\$45*

#### ***Sweetheart Filet Mignon***

*Charcoal broiled 8 oz filet mignon topped with a Barolo wine sauce, served with seasoned potatoes and garden fresh vegetables. ....45*

#### ***Romeo and Juliet Surf and Turf***

*Charcoal broiled New York sirloin steak accompanied by a juicy garlic broiled lobster tail, served with seasoned potatoes and fresh vegetables. ....\$50*



*Thank you for joining us tonight, we wish you a  
memorable evening of dining and dancing  
Happy Valentine's Day to all  
Buon Appetito !!!*