

BELLISSIMO

VALENTINES MENU 2024

FIRST COURSE: YOUR CHOICE OF APPETIZERS

CREAM OF ASPARAGUS SOUP

SHRIMP & PANCETTA OVER POLENTA

BREADED BURRATTA SERVED WARM W/ AN HERB MARINARA & GARNISHED W/ARUGULA

SMOKED SALMON W/CAPERS, ONIONS DRIZZLED W/ OLIVE OIL

FRIED CALAMARI W/LIGHT HERB MARINARA & LEMONS

OYSTERS FLORENTINA BAKED OYSTERS STUFFED W/ SPINACH & BECHAMEL SAUCE

MIXED ORGANIC GREENS SALAD IN A BALSAMIC VINAIGRETTE

CLASSIC CAESAR'S SALAD W/SHREDDED PARMESAN & CROUTONS

BURRATTA SALAD FRESH COW'S MILK BURRATA W/ MIXED GREENS, TOMATOES,
OLIVE OIL & AGED BALSAMIC

ENTREES: YOUR CHOICE OF ENTREES

HALIBUT PAN-SEARED W/ SHRIMP, TOMATOES & ARTICHOKE HEARTS IN A WHITE
WHITE WINE SAUCE 65

LINGUINE CLEOPATRA SEA SCALLOPS, BLACK TIGER SHRIMP, LOBSTER MEAT,
MUSHROOMS TOSSED IN A PINK CHAMPAGNE CREAM SAUCE OVER LINGUINE 65

VEAL NAPOLI W/PROSCIUTTO HAM, FRESH MOZZARELLA, PLUM TOMATOES & HERBS 65

RACK OF LAMB PAN SEARED W/ FRESH ROSEMARY, GARLIC IN A RED WINE DEMIGLACE
OVER SPINACH 70

LOBSTER TAIL FRA-DIAVOLA SEA SCALLOPS, SHRIMP OVER LINGUINI IN A
SPICY MARINARA 75

CRABMEAT RAVIOLI W/BLACK TIGER SHRIMP AND LOBSTER CREAM SAUCE 65

SURF & TURF LOBSTER TAIL & FILET MIGNON W/ PEPPER BRANDY CREAM SAUCE 75

CHICKEN BREAST STUFFED W/ SPINACH, PINENUTS, RAISINS, FONTINA CHEESE &
BREADED & SERVED W/ A BRANDY, MUSHROOM CREAM SAUCE 55

DESSERTS (CHOOSE ONE)

TIRAMISU

DARK CHOCOLATE MOUSSE W/ TOUCH OF FRANGELICO

CHEESECAKE W/ STRAWBERRIES

CANNOLI

HAPPY VALENTINES!

**REGARDING THE SAFETY OF THESE ITEMS, WRITTEN INFO. IS AVAILABLE UPON REQUEST.*

**TIPS, TAXES NOT INCLUDED, MENU VALID FOR ONE PERSON ONLY
NO SUBSTITUTIONS FOR VALENTINE'S MENU PLEASE!

HAPPY VALENTINE'S!!

WE ARE GRATEFUL FOR YOUR BUSINESS!