

Angelo's Italian Kitchen
VALENTINE'S

S P E C I A L M E N U

~ Antipasti ~

Shrimp Bisque 12

Creamy bisque soup with shrimp & cream sherry

Bacon Wrapped Scallops 16

Dry sea scallops wrapped with bacon. Served over crostini in dijon cream sauce

Roots & Fruits 16

Baby arugula tossed with cherry tomatoes, roasted beets, cucumbers, red onions, walnuts & fresh berries in a lemon citrus dressing.

~ Entrees ~

Lobster & Ravioli 36

Homemade lobster ravioli tossed with jumbo crab meat, cherry tomatoes & asparagus in a saffron cream sauce.

Halibut Mare -Terra 45

Pan seared Halibut topped with Jumbo Shrimp, microgreens, capers, cherry tomatoes served with vegetables & mashed potatoes.

Surf & Turf 60

6oz Filet Mignon & 6oz Lobster Tail served with asparagus & mashed potatoes.

Chicken & Scallop Marsala 36

Pan-seared chicken breast and dry sea scallops with mixed mushrooms & sundried tomatoes in a marsala glaze. Served over linguine pasta.

Pork & Plums 45

Marinated and grilled 16oz Prime Pork Chop topped with caramelized Onions, Cherry Peppers & Plums in a Vin Santo reduction sauce
Served with mashed potatoes & vegetables.