



VALENTINE'S DAY SPECIAL

Tuesday 14, 2023 - **ONLY**



Appetizers Choice of One:

Calamari Alla Veneta (for One)

Grilled **Baby Calamari** served on Light Spicy, Garlic Swiss Chard.

Minestra di Pollo Veneziana

Venetian Style **Chicken Breast** and Corn Soup.

Insalata di Carciofi

Finely Chopped **Baby Purple Artichoke** with Chopped Arugula and Mixed Baby Green in a House Vinaigrette, topped with Shaved "Imported" Parmigiano. **(Vegetarian)**

Or

Carpaccio di Pulpo

Very Thin Slices of Marinated **"Tender Octopus"** served with Heirloom Tomatoes & Arugula in our Lemon Dressing.

Or

Zuppa del Giorno

Freshly Made Daily, Ask your Friendly Server.

Or

Burrata Speck

Fresh Soft Mozzarella served with Very Thin Slice of **Italian Smoked Dry Prosciutto**, Fresh Basil and our Famous Aged Balsamic from "Modena".

MAIN COURSE Choice of One:

Linguine all'Aragosta

Fresh Made Linguini sautéed w/ Half **Pacific Lobster (out of the Shell)** in our Famous Lobster Sauce.

Or

Filetto di Branzino

Grilled Filet of **Mediterranean Stripe Bass** with our Fresh Spices served with our Vegetable of the Day.

Filetto di Manzo a la "Modena" (add +\$11) Or

Grilled **"USDA Prime" Beef Tenderloin** served with 25 years Old **"Modena"** Balsamic Vinegar Reduction.

Or

Ravioli di Funghi al Tartufo Nero

Fresh Made Large **Wild Mushrooms/Porcini Ravioli** served with Shaved **Fresh Winter Black Truffle** Sauce.

Spigola Cilena Balsamico (add +\$12)

Fresh Chilean Seabass marinated in Balsamic Sauce, Grilled and served on a bed of Lentils, with Arugula Salad.

Or

Rastrelliera per Cinghiali

Broiled **"USDA Premium ~ Boar Rack"** (18oz) served with Fresh Organic Blueberries **Amarone** Sauce.

Or

Occhio di Manzo (add +\$17)

USDA Prime (No Hormone) Rib Eye (16 oz) rubbed with Sea Salt, Black Pepper and our secret Fresh Spices, Charbroiled to perfection served with Arugula Salad.

DESSERTS Choice of One:

Torta di Limone Verde

"Key Lime Tart" Baked on an Almond Granola Crust and Fresh Squeezed **Lime Juice** Custard topped with Whipped Cream.

Or

Crema all'Arancia Caramella

Orange Cream Custard with **"Grand Marnier"** Caramelized and Fresh Strawberries.

Torta Mousse di Pralinato

Praline Chocolate Mousse Cake served with Chocolate Décor.

Or

Torta di Cioccolato

Chocolate Molten Flourless served with Raspberry Sauce, and Vanilla Gelato.



\$99.95 per person

~ Please, NO SUBSTITUTION ~

Corkage fee: \$ 50.00 per Bottle

Valentine's Day Prefix Dinner Menu: Tuesday: 5pm to 9:00pm.

For more Information or to make a reservation, Please visit our Website: locandaveneta.net

