



Valentine's Day

\$45.00 plus tax and tip

Appetizer Course

choice of one

Eggplant rollatine~ Mozzarella Carozza ~ Baked clams ~ Broccoli rabe and sausage ~
Mussels Sambucca ~ Garlic Shrimp ~ Zuppa di Clams

Salad Course

choice of one

Caesar Salad
with eggplant croutons

Vivace Salad
mixed greens tossed with sun dried tomatoes, almonds,shaved provolone

Apple Blue Cheese Salad
tossed baby spinach & sugared pecans and sliced apples

Roasted Pear Salad
mixed greens tossed with mixed greens walnuts & cranberries

Entree Course

choice of one

Grilled Rack of Lamb
honey and bourbon marinade in a cranberry port wine

Chicken Breast Vivace
layered with eggplant, ricotta, mozzarella & spinach served in a white wine tomato sauce

Grilled Filet Mignon
with a gorgonzola cream sauce and spinach

Stuffed shrimp with crabmeat
lemon white wine sauce

Pan Seared Chilean Sea Bass
crusted in pine nuts in a sherry cream sauce

Dessert Course

Chef selections