

ITALIAN AFFAIR

VALENTINES DAY MENU

WHERE EVEN ITALIANS GO
TO EAT ITALIAN.

CHICKEN & VEAL ENTREES

VEAL PARMIGIANA ALLA CALABRESE BREADED CUTLET WITH BAKED PROVOLONE & RAVIOLI, WITH MEAT SAUCE	23
VEAL OSCAR SAUTÉED WITH CRABMEAT, ASPARAGUS, & LINGUINI IN BRANDY CREAM SAUCE	30
VEAL OR CHICKEN PARMIGIANA BREADED CUTLET DRAPED WITH MOZZARELLA & TOMATO SAUCE. SERVED WITH PENNE PASTA V-22 OR C-20	
CHICKEN ALFREDO COVERED WITH A RICH CREAMY ALFREDO SAUCE WITH OUR POPULAR CHEESE TORTELLINI	20
CHICKEN BOSCAIOLA CHICKEN BREAST SAUTEED WITH ARTICHOKE, MUSHROOMS & SUN DRIED TOMATO IN A WHITE WINE SAUCE SERVED WITH GNOCCHI	21
CHICKEN MARSALA A CLASSIC DISH WITH MUSHROOMS & MARSALA WINE. SERVED WITH LINGUINI PASTA	20
POLLO CAPRI SAUTÉED WITH CRABMEAT, SPINACH, & LINGUINI IN CREAM SAUCE. BAKED WITH PROVOLONE	28

FROM THE GRILL

FILET ARUGULA SALAD SLICED FILET ON A BED OF ARUGULA, TOPPED WITH SHAVED PARMIGIANO AND BALSAMIC GLACE.	26
FILET MIGNON 10oz SERVED WITH BROCCOLI RAPA & POTATO OF THE DAY	35
SALMON SERVED WITH SPINACH IN BUTTER SAUCE	24
CHILEAN SEABASS SERVED WITH A ASPARAGUS RISOTTO IN A BRANDY CREAM SAUCE	32
STUFFED FRENCH CUT PORK CHOP AN EXTREMELY TENDER FRENCH CUT PORK CHOP, STUFFED WITH PROSCIUTTO & PROVOLONE, TOPPED WITH MUSHROOMS IN A DECADENT BRANDY CREAM SAUCE ALONGSIDE PARPARDELLE PASTA	33

SEAFOOD & PASTA SPECIALTIES

COPPIETTA DEL MARE SHRIMP & CRABMEAT IN MARINARA SAUCE OVER CAPELLINI PASTA	25
SEAFOOD STUFFED SHELLS LARGE SHELL PASTA STUFFED WITH SHRIMP AND CRAB MEAT IN A BLUSH SAUCE AND BAKED WITH PROVOLONE CHEESE.	30
CHEESE TORTELLINI SERVED IN YOUR CHOICE OF MEAT SAUCE, BLUSH OR TOMATO SAUCE	19
RISOTTO WITH LOBSTER SHRIMP AND CRAB MEAT ARBORIO RICE PREPARED IN A BRANDY CREAM SAUCE	35
RAVIOLI SOLE MIO LOBSTER RAVIOLI SAUTEED WITH SHRIMP & CRABMEAT IN A CHAMPAGNE CREAM SAUCE & ROASTED RED PEPPERS	30
RUSTIC CALABRESE PASTA TOSSED WITH CALABRESE MEATBALLS & MEAT SAUCE	21
PENNE LOREN SHRIMP, CHICKEN & ASPARAGUS IN ROSÉ SAUCE	24
SACCHETTI PASTA FOUR CHEESE SACCHETTI PASTA TOSSED WITH PEARS IN OUR CHAMPAGNE CREAM SAUCE	24
WILD BOAR RAGU WITH CALABRESE MEATBALLS AND TOSSED WITH RISOTTO.	22
ZUPPA DI PESCE LOBSTER, SCALLOPS, MUSSELS, CLAMS, SHRIMP, & CALAMARI IN A MARINARA SAUCE WITH LINGUINI	37

APPETIZERS

ANTIPASTO CALABRESE CURED ITALIAN COLD CUTS, GORGONZOLA, FRESH MOZZARELLA, ROASTED RED PEPPERS, ARTICHOKE, & SUN DRIED TOMATOES	12
ANTIPASTO CAPRESE FRESH MOZZARELLA OVER SLICED TOMATO & ROASTED RED PEPPERS	10
BRUSCHETTA FLAT BREAD TOPPED WITH TOMATOES & A BALSAMIC GLACE	9
CANNELLINI BEANS & BROCCOLI RAPA SAUTEED IN A ALIEO E OLIO SAUCE SERVED WITH GRILLED FLAT BREAD	11
MUSSELS SAUTEED IN MARINARA SAUCE OR GARLIC AND OIL.	12
FRIED CALAMARI & SHRIMP FRIED GOLDEN BROWN AND SERVED WITH MARINARA SAUCE	18
STUFFED MUSHROOMS STUFFED WITH LUMP CRAB MEAT	12
BURRATA OVER A SLICE OF TOMATO ON A BED OF ARUGULA AND TOPPED WITH BALSAMIC GLACE.	12
WINE SELECTIONS	
BANFI ROSA REGALE A SWEET SPARKLING RED WINE, AROMATIC HINTS OF ROSE PETALS AND FLAVORS OF RASPBERRY & STRAWBERRY	9/38
7 DAUGHTERS MOSCATO A SWEET AND SPARKLING WHITE WINE.	8/29
HAND CRAFT CHARDONNAY	7.5/27
BELLE AMBIANCE PINOT GRIGIO	7.5/27
ITALIAN AFFAIR GRECO BIANCO OUR SIGNATURE WHITE WINE, WITH FRUITY FLAVORS AND A SMOOTH DRY FINISH.	7/25
ITALIAN AFFAIR GAGLIOPPO OUR SIGNATURE RED WINE,	7/25
BERNARDA A LIGHTER RED WINE FROM ARGENTINA, SIMILAR TO MALBEC	9/38
7 DAUGHTERS CABERNET	8/29
LA TERRE MERLOT	7.5/27