

Rustico Restaurant & Wine Bar



Valentine's Day

Sunday February 14th

Antipasti

Crab Medusa

Crab cake wrapped in angel hair pasta, flash fried and served on a pool of marinara sauce

or

Smoked Salmon Crostini

Smoked salmon served with a saffron aioli on toasted points

or

Antipasto

Traditional Italian antipasto mixture of cheeses marinated vegetables and cured meats

Insalata

Poached Pear Salad

Escarole and Frisse lettuce with blue cheese crumbles, candied walnuts ad poached pears topped with our champagne vinaigrette

or

Cesar

Romaine lettuce tossed with parmigian cheese, croutons and our Cesar dressing

Entree

Vitello

16 oz frenched veal chop grilled to perfection, served over fluffy mashed potatoes topped with frizzled onions

or

Salmon con Granchi

Salmon filet stuffed with crab imperial, baked served with goat cheese mashed potatoes and sautéed broccoli

or

Filet

8oz of certified angus beef filet mignon stuffed with blue cheese and wrapped with prosciutto served with a wild mushroom risotto

or

Prosecco Risotto

Slow cooked Arborio rice in a prosecco wine sauce with fresh lobster meat, scallops and crabmeat

Dolci

Cheesecake, Chocolate Mousse or a Glass of Prosecco with a chocolate covered strawberry

\$55 per person (tax & gratuity not included)