

# *Bellini's Valentine's Day Menu*

## Antipasto

**Italian Wedding Soup**  
**Oyster Cocktail**  
**Fried Calamari**  
**Oyster Rockefeller**  
**Crab Cake**

## Salad

**Strawberry Amore**  
*-Organic Red Leaf Lettuce, Roasted Pecans,  
Fennel, Gorgonzola Cheese, and homemade  
Orange Dressing*

## Entrées

**Osso Bucco Milanese** *-served with Italian Rice and Mushroom*

**Lamb Shank** *with Fettuccini*

**Pollo alla Fiorentina** *-White Wine, Spinach, Cherry Tomato,  
and melted Fontina cheese with Penne*

**Pollo alla Valdostana** *-Stuffed Chicken with Prosciutto and Muenster Cheese. Sautéed in White  
Wine, brown gravy and fresh mushroom with Spaghetti*

**Beef Wellington al Barolo** *-Beef Tenderloin wrapped in mushroom puree and puffy pastry,  
finished with Barolo reduction.*

**Baked Branzino al Limone** *-Mediterranean Sea Bass stuffed with Lobster, Scallops, and Shrimp.  
Served with asparagus, Lemon Cream Sauce, and homemade Polenta*

**Red Beet Ravioli Alla Vodka** *with Shrimp and Goat Cheese*

**Lobster Montecristo over Homemade Linguini** *-Sautéed in Homemade Pesto with Heavy Cream,  
Roasted Pinenuts, and Mussels*

**Risotto Di Mare** *-Italian Rice with Clams, Shrimp, and Scallops,  
finished with a touch of Marinara Sauce*

## Dolce -Homemade Desserts

**Zabaglione Freddo with Strawberry**  
**Strawberry Tiramisu**  
**Napoleon with Fresh Berries**  
**Panna Cotta**

## COCKTAILS

**ROSSINI** – *Prosecco & strawberry puree*

**POMEGRANATE MARTINI** – *Vodka, Pama liquor, pomegranate juice, lemon juice*

**RED LADY** – *Vodka, Chambord, lemon juice, pineapple juice, and strawberry puree*

**ITALIAN COFFEE** – *Amaretto, coffee, whipped cream*

**CHOCOLATE MARTINI** – *Vanilla vodka & Godiva liquor*

**PINK SANGRIA** – *Rose wine, brandy, fresh fruit*

