

CALOGERO'S

CUCINA ITALIANA

VALENTINES DAY 2021 MENU

Three Course Prix Fixed Menu

Appetizers

Choose One:

Fried Calamari

Pomodoro, Garlic Aioli

Baked Clams

Oreganata Style

Crab Cake

Arugula Salad, Red Pepper Aioli

Burrata

Arugula, Fresh Figs, Truffle Honey, Grilled Bread

Lobster Bisque

Spinach, Lobster Meat

Caesar Salad

Hearts Of Romaine, Creamy Caesar Dressing

Baby Spinach Salad

Grape Tomatoes, Cucumbers, Red Onion, Olives, Feta Cheese, Balsamic Vinaigrette

Nonna's Meatballs

Fresh Ricotta, Pomodoro Sauce, Basil

Entrees

Choose One:

Chicken Parmigiano

Breast Of Chicken, Pomodoro Sauce, Mozzarella, Rigatoni Pomodoro. \$44

Veal \$6 Additional

Chicken Marsala

Breast Of Chicken, Mushroom Marsala Sauce, Green Beans, Mashed Potatoes. \$44

Veal \$6 Additional

Penne Alla Vodka

Prosciutto, Red Onions, Tomato Cream Sauce. \$39

Cavatelli Sausage

Fresh Cavatelli, Hot & Sweet Sausage Ragù, Fried Burrata. \$44

Halibut

Pan Seared, Lemon Caper Sauce, Sautéed Spinach, Baby Potatoes.

\$59

Salmon Oreganata

Baby Potatoes, Asparagus. \$49

Filet Mignon

Truffle Butter Sauce, Baby Potatoes,, Asparagus. \$58

Boneless Short Rib

Natural Sauce, Soft Polenta, Asparagus. \$54

Pork Chop Piccante

Grilled Cowboy Pork Chop, Hot Cherry Peppers, Port Wine Reduction,

Mashed Potatoes, Sautéed Spinach. \$56

Lobster Ravioli

Mushrooms, Truffle Cream Sauce. \$47

Papardelle Alla Nonna

Roasted Eggplant, Basil, Shaved Grana Padana, Pomodoro Sauce. \$44

Fruitta Di Mare

Fresh Fettuccine, Shrimp, Calamari, Lobster, Scallops, Fra Diavolo Sauce. \$56

Dolce: Chocolate Truffle Cake, NY Cheesecake, Lemon Sorbetto

