

CALOGERO'S

CUCINA ITALIANA

VALENTINES DAY 2023 MENU

Three Course Prix Fixed Menu

Appetizers

Choose One:

Fried Calamari

Pomodoro, Garlic Aioli

Baked Clams

Oreganata Style

Shrimp Cocktail

Cocktail Sauce

Burrata

Baby Kale, Blood Orange Fennel Salad, Balsamic Fig Glaze

Lobster Bisque

Spinach

Caesar Salad

Hearts Of Romaine, Creamy Caesar Dressing

Caramelized Figs

Arugula, Prosciutto, Almonds, Goat Cheese, Balsamic Reduction

Nonna's Meatballs

Fresh Ricotta, Pomodoro Sauce, Basil

Entrees

Choose One:

Chicken Classics

Marsala, Francese, Parmigiano \$53

Veal \$8 Additional

Penne Alla Vodka

Prosciutto, Red Onions, Tomato Cream Sauce. \$47

Pear & Four Cheese Fiocchi

Brown Butter Sauce, Asparagus, Burst Cherry Tomatoes, Chestnuts, Shaved Parm. \$49

Fillet Of Halibut

Pan Seared, Tangerine Butter Sauce, Sautéed Spinach, Sundried Tomato Risotto. \$68

Salmon Oreganata

Fingerling Potatoes, Broccoli Rabe. \$56

Surf & Turf

Filet Mignon & Lobster Meat, Truffle Butter Sauce, Asparagus, Mashed Potatoes. \$74

Stuffed Chicken Florentine

Breast Of Chicken, Spinach, Prosciutto, Fontina, Lemon White Wine Sauce, Mashed Potatoes, Asparagus. \$57

Boneless Short Rib

Natural Sauce, Potato Gnocchi, Green Beans. \$64

Pork Chop Piccante

Grilled Cowboy Pork Chop, Hot Cherry Peppers, Port Wine Reduction, Mashed Potatoes, Sautéed Spinach. \$64

Heart Shaped Cheese Ravioli

Lobster Meat, Vodka Sauce. \$58

Papardelle Alla Nonna

Roasted Eggplant, Basil, Shaved Grana Padana, Pomodoro Sauce. \$49

Fruitta Di Mare

Black Ink Linguini, Shrimp, Calamari, Octopus, Scallops, Fra Diavolo Sauce. \$64

Dolce: Chocolate Mousse, NY Cheesecake, Lemon Sorbetto

