

Valentine's Three course Specials \$ 35

Friday, February 14th—Sunday, February 16th

Choose your Salad

*Porta*TM Romaine and Iceberg lettuce topped with our signature blend of ham, salami, mozzarella and cheddar cheeses, fresh green peppers, and garbanzo beans. (D)

Caesar Salad- Romaine lettuce topped with black olives, cherry tomato, shaved parmesan and croutons. Served with Caesar dressing. (V,D,E,Y)

Entrée Selections

Bistecca Milano^{**}- Slices of tenderloin and portabella mushrooms, served over penne, topped with a gorgonzola cheese sauce and four Italian cheeses. Oven baked. (D,E,W)

Blackened Steak and Shrimp Alfredo— Blackened steak and shrimp served over fettuccine, topped with Alfredo sauce and four Italian cheeses. Oven baked. (D,E,S,W)

Shrimp Scampi -Shrimp served over fettuccine topped with a white wine-clam sauce, four Italian cheeses and bread crumbs. Oven baked. (D,E,S,W)

Lobster Ravioli - Noodle puffs stuffed with lobster, ricotta and parmesan cheeses, topped with your choice of tomato-vodka or white wine-clam sauce. (D,E,S,W)

Grilled Vegetable Ravioli -Grilled portabella, onions, asparagus, red and yellow bell peppers, roasted garlic blended with ricotta, mozzarella, and a blend of Italian cheeses; wrapped in basil pasta, topped with a tomato or Alfredo sauce. (D,E,V,W)

Dessert Choices

Limoncello Mascarpone Cake- Limoncello Mascarpone cake is a rich combination of Sicilian lemon infused sponge cake and Italian mascarpone topped with European white chocolate curls.

Toasted Almond Cake- Layers of sponge cake filled with mascarpone cream and topped with almonds.