

# Cafe Notte

## VALENTINE'S DAY MENU



### APPETIZERS FOR TWO

**Two Crab Cakes** | jumbo lump crab, topped with house-made remoulade 15

**Shrimp Cocktail** | 5 jumbo shrimp with house-made cocktail sauce 15

**Melon Prosciutto Skewers** | melon, basil, prosciutto, mozzarella balls, finished with a balsamic drizzle 15

**Charcuterie** | artisanal cheese and assorted cured Italian meats, olives, and crisps 25

### SOUP

**Wedding Soup** | escarole chicken broth pastina and tiny meatballs 8

**Lobster Bisque** | creamy bisque with lobster and sherry 10

### SALAD

**Caesar Salad** | romaine, croutons, parmesan, Caesar dressing 10

**Mista Salad** | field greens, kalamata olives, cherry tomatoes, house balsamic vinaigrette 9

### ENTREE

**Lamb Loin Chops** | Herb-crusted over a wild rice, served with carrot and broccolini 52

**Surf and Turf** | 6 oz. filet with a cold-water lobster tail, served with redskin mashed potatoes, broccolini, and carrots 69

**Chilean Sea Bass** | 8 oz. sea bass, pan-seared over creamy polenta with a tomato basil herb butter sauce 67

**Roasted Duck Breast** | Over a saffron yellow rice with a cherry red wine sauce, served with broccolini and carrots 57

**Lobster and Crab Alfredo** | Fresh lobster with jumbo crab tossed in a creamy Alfredo, with tomato and spinach 52

**Prime Rib** | Slow-roasted 14 oz. to temperature, served with mashed potatoes and assorted vegetables. Side of horsey sauce and/or au jus 50

### DESSERT

Please ask your server for the Valentine's Feature Desserts. Made with Amore!



LIVE PIANO MUSIC BY RICK GALLAGHER