

Cafe Notte

VALENTINE'S DAY MENU



APPETIZERS FOR TWO

Crab Hoedel | jumbo lump crab, tossed in light tarragon vinegar dressing. Served with house-made crostini. 18

Baked Brie | wrapped in puff pastry with sliced almonds and mixed berry compote 18

Filet Crostini | seared filet on a toasted crostini, finished with a light horsey sauce, with sliced red onions, marinated in red wine and apple cider vinegar. Served cold. 18

Crab Cakes | two jumbo lump crab topped with house-made remoulade 18

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 Chops | Slow-roasted over mushroom risotto, served with a mixed berry compote, asparagus, and carrots 65

Surf and Turf | 8 oz. filet paired with four grilled tiger shrimp, with twice-baked potato, asparagus, and carrots 69

Chilean Sea Bass | 8 oz. sea bass, pan-seared over rice pilaf, finished with a champagne reduction, asparagus, and carrots 67

Lobster and Crab Alfredo | Fresh Maine lobster and jumbo lump crab in a creamy alfredo sauce, with spinach and tomatoes, over fresh-made pappardelle pasta 58

Chicken Saltimbocca | stuffed boneless breast with prosciutto, fresh sage, melted Fontina cheese, mashed potatoes, asparagus, and carrots 48

DESSERT

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

