



Valentines Day

Thursday, February 14, 2019



Appetizers

Il Forno Baked Brie

imported french brie cheese baked inside a light puff pastry served with fresh fruit, nuts and a berry coulis ~ \$16.95

Shrimp Cocktail

jumbo shrimp poached in Shock Top beer with a hint of orange served with “old school” cocktail sauce ~ \$16.95

Escargot Il Forno

fire roasted escargot served with bubbling hot garlic butter and mushrooms accompanied with crostini ~ \$14.95

Coffee & Cumin Encrusted Ahi

ahi tuna lightly encrusted with a house spice mix of coffee and cumin, seared rare and accompanied with pickled ginger and wasabi ~ \$16.95

Entrees

Lobster Tail

twenty two ounce baked lobster tail served over garlic mashed potatoes, seasonal vegetables and drawn butter ~ \$89.95
add an 8 ounce filet mignon ~ \$15.95

Crispy Duck

roasted duck dressed in a wild blueberry sauce served over garlic mashed potatoes and accompanied by poached asparagus ~ \$38.95

Roasted Scallopini

hand pounded veal scallopini served over a house made sauce of wild mushrooms, shallots, minced garlic, white wine, butter, fresh herbs and a splash of cream served with a side of linguini marinara ~ \$31.95

Seafood Risotto

risotto seasoned with saffron and pecorino romano cheese simmered with an array of shrimp, scallops, mussels, clams and grilled swordfish served with a freshly prepared chopped tomato concasse ~ \$41.95

All entrées are prepared to order and served with a side salad, fresh oven baked bread and our famous roasted garlic with imported extra virgin olive oil and balsamic vinegar