

# Palazzo's 2019 Valentine's Day Menu

## Starters

Wild Mushroom Soup

Maryland Crab Cakes- Baby arugula in a ginger sesame dressing

Caesar Salad- Crispy Romaine hearts with a Pancetta anchovy dressing & garlic croutons

Palazzo Salad- Organic greens, balsamic vinaigrette topped with toasted pine nuts & Grape tomatoes

Bruschetta- Toasted Tuscany bread with Roma tomatoes, basil and extra virgin olive oil

P:E:J Mussels- Sautéed with a marinara sauce, toasted baguettes

## Pasta Course

Penne Vodka- penne tossed with a pink vodka sauce



Or



Lobster & Asparagus Ravioli- with a gorgonzola cream sauce



## Entrees

Chicken "Mia" Valentina- Boneless chicken breast with shiitake mushrooms, roasted red peppers & asparagus in a sherry wine sauce served with whipped potatoes

Veal Palazzo- Veal scaloppini sautéed with artichoke hearts, sun-dried tomatoes in a Madeira wine sauce with a potato croquette

Three Musketeers- Chicken breast, veal scaloppini & jumbo shrimp sautéed in a white wine lemon sauce, whipped potatoes & vegetables

New York Strip Steak- 14oz Certified prime Angus grilled to your taste with sautéed spinach & roasted potatoes

Yellow Fin Ahi-Tuna Steak- Marinated & pan seared & served *rare* with sautéed broccoli rabe

Atlantic Salmon- Lightly blackened served with shrimp & asparagus risotto

Risotto- Italian rice tossed with baby shrimp, sweet peas, Pecorino Romano and a touch of saffron

Choice of dessert, coffee or tea

\$79 per person + tax and gratuities