

VALENTINE'S DAY 2019

Starting at \$45 per person. Each party of 2 includes 1 Appetizer, 2 Salads or Soup, 2 Entrées and Dessert.

»→ APPETIZER ←«

Steak Bruschetta

4 Toasted Costini's topped with Thinly Sliced Slow Cooked NY Strip, Boursin Cheese, Sautéed Onion, Tomatoes, Basil, Oil and a Balsamic Reduction

Baked Clams Oreganato

8 Clams in the half shell topped with Bread Crumbs, Parmesan Cheese, Oregano and Italian Herbs

Shrimp Cocktail

4 Jumbo Shrimp served with our Homemade Cocktail Sauce

+\$5.00

Cold Antipasto

Prosciutto, Sopressata, Salami, Pecorino Romano, Homemade Mozzarella, Figs, Pepper Jelly and Toasted Crostini

+\$5.00

»→ SOUP AND SALAD ←«

Lobster Bisque Soup

A cup of Rich Lobster Bisque with Fresh Lobster Meat

Caesar Salad

Romaine, Parmesan Cheese, Croutons and Homemade Caesar Dressing

Strawberry Spinach Salad

Baby Spinach, Strawberries, Toasted Almonds, Baby Tomatoes, Mozzarella Cheese and a Citrus Vinaigrette



Sam Bucco
Italian Bistro

» → ENTRÉE ← «

White Seafood Lasagna

Layers of Lasagna Noodles with Shrimp, Crab, Scallops, Spinach, Mozzarella, Ricotta Mixture and a White Cream Sauce

Veal Champignon

Tender Veal Cutlets topped with a Champignon Sauce of Mushrooms, Brandy, Marsala, Shallots and Cream served with Parpardelle Pasta and Vegetables

Burrata Ravioli

Fresh Ravioli filled with Burrata Cheese topped with Sautéed Spinach, Crispy Prosciutto and a Prosciutto Cream Sauce

Steak and Shrimp Parpardelle

Slow Roasted NY Strip and Sautéed Shrimp tossed with Parpardelle, Tomatoes, Spinach and a Garlic White Wine Sauce

Chicken Roulade

Tender Chicken Breast Stuffed with Prosciutto, Mozzarella, Spinach, Sundried Tomatoes and Italian Herbs served with Parpardelle, Vegetables and a Garlic Cream Sauce

Dover Sole Francaise

Fresh Dover Sole in a Lemon, Parsley, White Wine Sauce with an Angel Hair Tart and Vegetables

Cioppino

+\$5.00

San Francisco Style Seafood Stew with Clams, Mussels, Shrimp, White Fish, Tomatoes, Garlic and Shallots

Chairman's Reserve Filet Mignon

\$+10.00

6oz Chairman's Reserve Filet with a Brandy Mushroom Sauce, Roasted Red Potatoes and Vegetables

Crispy Half Duck

+\$10.00

Crispy Skin Roasted Half Duck with a Bing Cherry Red Wine Sauce, Roasted Potatoes and Vegetables

» → DESSERT ← «

Choice of 1 per person

Tiramisu - Creme Brulee - Vanilla Ice Cream - Cheesecake
w/ Berries - Ricotta Pistachio Cake - Chocolate Marquis

