



# VALENTINE'S DAY MENU

## FIRST COURSE

Choice of one

### **Prosciutto e Mozzarella**

Prosciutto di Parma, Mozzarella di Bufala, tomato, olive oil, Balsamic reduction, Pesto, and fresh basil.

### **Shrimp Cocktail**

Boiled jumbo shrimp, served with our freshly made cocktail sauce.

### **Insalata Cesare**

Fresh romaine lettuce with our special Caesar dressing, croutons, and Parmesan cheese.

### **Insalata Via Emilia**

Green salad, celery, tomato, onion, avocado, and our signature Italian dressing.

## SECOND COURSE

Choice of one

### **Veal Osso Buco**

Via Emilia's famous veal shank, slowly braised in wine, served with linguine tossed with spinach, olive oil, and garlic.

### **Double-Cut Lamb Chops**

Italian-style marinated double-cut lamb chops, served with sautéed potatoes and asparagus.

### **Pork Shank**

Slowly braised with caramelized apples and onions. Served with mashed potatoes.

### **Sea Bass alla Griglia**

Grilled filet of Chilean Sea Bass, topped with our beurre blanc sauce. Served with grilled asparagus.

### **Melanzane alla Parmigiana**

Lightly breaded eggplant, fried, and topped with Pomodoro sauce and Mozzarella cheese. Served with a side of spaghetti Pomodoro.

### **Salmone alla Griglia**

Grilled filet of Salmon, topped with our lemon-caper dill cream sauce. Served with grilled asparagus.

### **Pollo alla Picatta**

Breaded pan-seared chicken breast in white wine with capers, lemon, butter, and mushrooms. Served with linguine.

### **Ravioli di Formaggio**

Handmade, half-moon shaped pockets of pasta filled with Ricotta cheese and spinach, topped with a combination of Alfredo, Pesto and tomato sauce.

### **Pork Tenderloin Medallions**

Topped with our peppercorn Amarone sauce and mushrooms, served with asparagus and homemade mashed potatoes.

## THIRD COURSE

Choice of one

### **Tiramisu**

Espresso-soaked lady fingers with coffee liquor, Mascarpone cheese & chocolate shavings.

### **Limoncello Cake**

Vanilla cake refined with Limoncello, the sprightly lemon cordial that originated in southern Italy.

### **Tres Leches Cake**

A fantastic dense, moist cake soaked in a blend of three different milks.

**\$75 per person**, not including tax or gratuity. This is a prix-fixé menu event with per person 3-course dinner package pricing and cannot be split. Other items normally offered on our regular dinner menu will not be available during this event.