

♥♥♥ **SAPORI | FEBRUARY 14** ♥♥♥

**VALENTINE'S DAY**

**APPETIZER**

**BLUE POINT OYSTERS**

Cocktail sauce

**CRAB CAKES**

Dijon mustard aioli

**SEAFOOD SALAD**

Lemon dressing

**FRIED CALAMARI**

Spicy marinara

**GRILLED SHRIMP**

Cannellini beans - arugula - cherry peppers

**BURRATA**

Tomatoes, roasted bell peppers, wild arugula, aged balsamic, basil oil

**EGGPLANT ROLLANTINI**

Ricotta, spinach, marinara sauce

**CAESAR SALAD**



**ENTREE**

**CHICKEN MARTINI**

Chicken breast, parmesan, lemon and white wine

**VEAL PICATTA**

Scaloppini, capers, lemon and white wine, sauce

**RIGATONI BOLOGNESE**

**LOBSTER RAVIOLI**

In a delicate pink champagne sauce

**GRILLED STEAK**

New York strip steak, black peppercorn, and veal demi-glace

**BRANZINO**

Whole fish deboned table side

**HALIBUT**

Parmesan, lemon and white wine sauce – Spinach

**SURF & TURF**

Filet mignon and lobster tail

**DESSERT**

TRIRAMISU – CHOCLAT MOUSSE CAKE  
RICOTTA CHEESECAKE - VELVET ICE CREAM  
ESPRESSO - CAPUCCINO – COFFEE - TEA

**\$75.00 Per Person Plus Tax and Tip**