



Valentine's Day Specials

STARTERS

Oysters Ceviche

Raw oysters topped with a shrimp and mango ceviche \$16

Villa Pierogies

Pierogies topped with bacon, tomatoes, onions, and sour cream in a butter sauce \$13

Scallop & Apple Salad

Pan seared scallops with apples, walnuts and baby spinach tossed in a lemon vinaigrette \$16

ENTREES

All entrees are served with either a soup or a garden salad

Pork Chop

Center-cut pork chop, grilled, and topped with grilled apples in a brown sugar whiskey sauce, served with potato and vegetable of the day \$26

Stuffed Barramundi

Barramundi filets rolled with crabmeat, broiled, and topped with tomatoes and capers in a lemon sauce, served with potato and vegetable of the day \$34

Veal Ossobucco

Tender veal shank served in its au jus, served over risotto \$38

Manacotti Oscar

Cheese manacotti baked with crabmeat, asparagus, and provolone in a tarragon blush sauce \$28

Old World Marinara Special

Grilled chicken, sliced, and sauteed with grape tomatoes, and basil in a garlic and oil sauce \$19

Sweet Heart Salmon

Salmon encrusted with sesame seeds, pan seared, and topped with asparagus, sun-dried tomatoes, and red onions in a sweet lemon and orange sauce, served with potato and vegetable of the day \$25



FEATURED WINES



\$9 Glass | \$29 Bottle

Fantini Sangiovese

Garnet red in color, nose is quite intense and persistent, confirmed on the palate; fruity (notes of strawberry and mascara cherry), with subtle vanilla notes from well integrated wood; medium body, good tannins and balance; youthful and appealing.

Masi CampoFiorin (Baby Amarone)

This baby Amarone has an intense, ruby-red color and violet traces, and shows generous, ripe aromas of plum and cherry jam, with hints of spice. Bold and rich flavors of bitter cherries and berry fruits stand out on the palate, with good acidity, balance and velvety tannins. This very versatile wine is perfect with many different foods, including pastas and grilled or roasted meats.





DESSERTS

Homemade Tiramisu

Layers of espresso-drenched lady fingers divided by mascarpone cream, dusted with cocoa powder \$7

Homemade NY Cheesecake

Creamy, rich, New York style cheesecake on a graham cracker base \$7

Homemade Flan

Custard style flan topped with spanish style caramel sauce \$7

Cannoli

Filled with sweet ricotta cheese and mini chocolate chips \$5

Profiterole

Puff pastry filled with vanilla cream. Covered in chocolate mousse \$7

Dark Side of the Moon Cake

Three layers of fudge cake soaked with coffee liqueur. Filled with chocolate mousse and iced in whipped pure chocolate ganache. Topped with chocolate crescent moons \$7

Jim Beam Banana Supreme Cake

Layers of fudge and banana nut cake, soaked with Jim Beam bourbon. Filled with layers of banana and chocolate mousse. Iced in banana buttercream and surrounded by banana nut cake crumbs \$7

Limoncello Flute

Refreshing lemon gelato swirled together with Limoncello. Presented in a champagne glass \$7

Chocolate Lava

Fudge cake with a molten chocolate center, served warm with a scoop of vanilla gelato \$8

CHAMPAGNE SPLITS \$9

LaMarca Prosecco (Italia)

Pasqua Prosecco (Italia)

Vueve-Du-Verney Brut (Francia)

Dolce Anna Brut (España)



HAPPY
VALENTINE'S DAY