

Happy Valentine's Day



2010

Amorè 
Ristorante Italiano



Valentine's Day Special - \$65.00 per person

Choice of Appetizer

Caesar Salad - Romaine lettuce tossed with our famous Caesar dressing, parmesan cheese, home made garlic croutons, topped with a white anchovy filet.

Mozzarella Caprese - Fresh sliced ripe tomato with fresh mozzarella drizzled with extra virgin olive oil and aged balsamic.

Baked Asparagus - Asparagus wrapped with prosciutto di Parma then baked with mozzarella cheese, topped with a balsamic glaze.

Choice of Entrée

Filet Mignon - Grilled prime 10oz filet served with seasonal vegetables topped with mushrooms and onions with a Marsala beef reduction.

Ossobucco - Slowly braised veal shank in a vegetable aromatic tomato broth, served on top of a creamy saffron risotto.

Salmon Oreganata - Roulade of salmon stuffed with a rosemary-garlic spread, baked with our homemade oreganata bread crumbs, served over sautéed spinach finished with a cherry tomato white wine sauce.

Gamberi Arrabiata - Tiger prawns sautéed with roasted garlic, freshly chopped herbs tossed with linguini in a spicy marinara sauce.

Dessert

Chocolate dipped strawberry

Plus Tax & Gratuity - No Splitting
Parties of Six or More - 20% Gratuity Added



Valentine's Day Special - \$80.00 per person

Choice of Salad

Caesar Salad - Romaine lettuce tossed with our famous Caesar dressing, parmesan cheese, home made garlic 'croutons, topped with a white anchovy filet.

Mozzarella Caprese - Fresh sliced ripe tomato with fresh mozzarella drizzled with extra virgin olive oil and aged balsamic.

Portofino Salad - Romaine lettuce, radicchio, arugula, mandarin oranges, pecans, red onion and gorgonzola cheese tossed with maple vinagrette

Choice of Appetizer

Shrimp Scampi - Sautéed shrimp with garlic and herbs in a lemon white wine butter sauce.

Baked Asparagus - Asparagus wrapped with prosciutto di Parma then baked with mozzarella cheese, topped with a balsamic glaze.

Colorado Baby Lamb Chops - Pan seared, served on a bed of mix greens topped with a fig essence and fresh blackberries.

Choice of Entrée

Ossobucco - Slowly braised veal shank in a vegetable aromatic tomato broth, served on top of a creamy saffron risotto.

Salmon Oreganata - Roulade of salmon stuffed with a rosemary-garlic spread, baked with our homemade oreganata bread crumbs, served over sautéed spinach finished with a cherry tomato white wine sauce.

Surf and Turf - Grilled prime 10oz filet served with seasonal vegetables topped with mushrooms and onions with a Marsala beef reduction and a 4oz Maine lobster tail.

Vitello alle Parmigiano - "Veal Parmesan" Double cut 18oz veal chop, tenderized then breaded in our homemade Italian bread crumbs, topped with our signature marinara sauce finished in the wood burning oven with melted mozzarella and parmesan cheese.

Linguini Di mare - Sautéed shrimp, lobster meat and calimari with garlic and herbs then tossed in our signature marinara sauce.

Dessert

Chocolate dipped strawberry

Glass of house wine or champagne included

Plus Tax & Gratuity - No Splitting
Parties of Six or More - 20% Gratuity Added