



# HAPPY VALENTINE'S DAY!



## APPETIZER

### Burrata

*With pesto and roasted cherry tomatoes*

\$ 21

### Polpette al Sugo di Pomodoro

*Homemade veal and beef meatballs in tomato sauce topped with parmesan*

\$ 19

### Fritto Di Calamari

*Fried calamari*

\$ 24

### Insalata di Frutta

*Arugula, strawberries, grilled peaches, creamy gorgonzola*

\$ 17

### Insalata alla Cesare

*Crisp romaine lettuce, Caesar dressing, Parmigiano Reggiano*

\$ 16

### Insalata ai Frutti di Mare

*Shrimp, calamari, octopus, avocado, celery, & black olives in a lemon dressing*

\$ 26

**FEATURING  
DJ DROOVY  
9PM-12AM**

## MAIN COURSE

### Rigatoni al Pistacchio & Gamberi

*Pistachio cream sauce with shrimp*

\$ 38

### Fettuccine alla Bolognese

*Homemade pasta with slow-cooked beef in tomato sauce*

\$ 28

### Linguine ai Frutti di Mare

*Linguine with clams, mussels, calamari, shrimp in a light red sauce*

\$ 34

### Pollo alla Toscana

*Stuffed chicken breast with goat cheese, zucchini, mash potatoes and carrots in brown sauce*

\$ 30

### Scaloppine di Vitello ai Funghi

*Veal with sautéed mushrooms in light truffle cream sauce*

\$ 32

### Filetto di manzo 8 oz.

*Filet mignon with green peppercorn sauce, served with sautéed spinach and roasted potatoes*

\$ 46

### Costolette d'Agnello

*Grilled lamb chops with mashed potatoes and honey truffle sauce*

\$ 46

### Petto d'Anatra

*Duck breast with mashed potatoes and cranberry sauce*

\$ 42

### Salmone al Pistacchio

*Grilled salmon with pistachio creme puree*

\$ 39

## COMPLIMENTARY DESSERT (ON THE HOUSE)

*Cheesecake al Mango*

*Tiramisu al Limone*

*Fragole Ricoperte di Cioccolato*



**WITH LOVE,  
TRATTORIA TOSCANA**