

# ROSSINI TRATTORIA GASTRONOMICA

## VALENTINE'S DAY 2021

3 COURSES PRE-FIXE SPECIAL MENU \$65 PER PERSON

SALES TAXES AND GRATUITY ARE NOT INCLUDED

### APPETIZERS ( CHOOSE ONE)

- Seafood salad with shrimp, squid, mussels, and crab meat.....
- Calamari fried crispy, marinara sauce and lemon .....
- Rossini salad, w/ arugula, radicchio, red beets, goat cheese, red onion, tomatoes,  
pistachio, tossed with raspberry dressing.....
- Salad "Cesar's Mimosa", romaine lettuce, parmesan cheese, boiled egg croutons.....
- Mozzarella cheese & tomato caprese, with extra virgin olive oil, basil, sea salt.....
- Soup of the day "Tomato bisque" with parmesan cheese crostino.....
- Crispy fried oysters with tartar sauce.....
- Parma Prosciutto, burrata, arugula, balsamic vinegar glaze.....

### MAIN COURSES (CHOOSE ONE)

- Ricotta and spinach "Gnocchi" with rock shrimp in a creamy vodka sauce... ..
- Linguine with jumbo crab meat and rapini, white wine garlic sauce.....
- Pancheri (rigatoni) "Neapolitan ragu"( beef, veal, pork sausage) topped with fresh ricotta..
- Lobster Ravioli in a creamy cognac sauce and tarragon.....
- Red snapper, grilled and topped with salsa verde, mixed vegetable medley/mashed potatoes
- Grouper pan roasted with shrimp, prosecco sauce, capers, cherry tomato, broccoli, farro...
- Chicken breast "creamy truffle sauce" with prosciutto, fontina, green beans & mash potato
- Scaloppine of Veal with mushroom in a Marsala sauce, vegetable medley, mashed potatoes
- Veal "Parmigiana" with fettuccine pomodoro, creamy spinach.....
- Beef filet, grass fed, potatoes croquette, asparagus gratin, rosemary/ red wine sauce.....

### DESSERT (CHOOSE ONE)

- Cheese cake with fresh strawberry .....
- Tiramisu' classic ladyfinger cookies dipped in espresso, mascarpone cheese cream.....
- Panna cotta with mixed berries sauce.....
- Raspberry and chocolate tart , mango culis.....
- Sicilian cannolo filled with ricotta, chocolate and orange peel..... \
- Profiteroles, Chantilly cream, chocolate sauce.....
- Vanilla, Chocolate or Pistachio gelato. ....

Happy Valentines!!!!!!