

Valentine's day Dinner



Appetizers

Toasted Cheese Ravioli	\$15	Crab Cake	\$22
Escargot	\$20	Beef Carpaccio	\$18
Shrimp Cocktail	\$24	Burrata Caprese	\$18

Three Course Dinner includes: starter, entrée & dessert

Starter Selection

Lobster Bisque	Caesar Salad
Arugula & Asian Pear	Blue Wedge
	Organic Baby Greens

Entrée Selection

Spinach & Mushroom Ravioli Cherry tomatoes, arugula, Olive oil & Garlic	\$52	Crab Legs Boccaccio's roasted garlic & linguini pasta	\$68
Eggplant Parmigiana breaded eggplant, mozzarella cheese, spinach & marinara sauce	\$52	Seafood Risotto shrimp, scallops, fish, white wine & a touch of butter	\$66
Chicken Toscana <i>lightly battered chicken breast topped with asparagus & Swiss cheese, white wine, lemon & butter</i>	\$54	Chicken Cordon Bleu breaded, stuffed with cheese & ham, Dijon mustard sauce, baby vegetables & mashed potatoes	\$55
Grilled Salmon <i>Baby vegetables and potatoes, tomato caper beurre blanc</i>	\$60	Grilled Filet Mignon roasted garlic bordelaise sauce, baby vegetables & potatoes	\$68
Grilled Jumbo Shrimp with roasted garlic, julienned vegetables & pesto sauce	\$69	Chilean Sea Bass pan seared & served with asparagus, roasted tomato, citrus butter sauce	\$68
Prime Rib of Beef baby vegetables & potatoes	\$68	Herb Crusted Rack of Lamb with creamy garlic sauce	\$65
Sesame Crusted Ahi Tuna baby bok choy, shiitake mushrooms, sweet soy glaze	\$59	Scampi Boccaccio's garlic white wine capers sauce, linguini	\$65
Filet & Jumbo Shrimp baby vegetables & potatoes	\$108	Lobster Ravioli <i>black & white Maine lobster ravioli with sautéed shrimp & a sherry cream sauce</i>	\$65

Dessert Selection

Tiramisu	Oreo's Cookies & Cream Cheese Cake	Fresh Berries & Crème
	Chocolate Mousse	Martini Baked Alaska

