

Valentine's Day Dinner



Appetizers

Toasted Cheese Ravioli	\$15	Crab Cake	\$20.95
Escargot	\$19	Beef Carpaccio	\$18
Shrimp Cocktail	\$21	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	\$59	Crab Legs Boccaccio's roasted garlic & linguini pasta	\$74
Eggplant Parmigiana breaded eggplant, mozzarella cheese, spinach & marinara sauce	\$59	Seafood Risotto shrimp, scallops, fish, white wine & a touch of butter	\$69
Chicken Toscana <i>lightly battered chicken breast topped with asparagus & Swiss cheese, white wine, lemon & butter</i>	\$59	Chicken Cordon Bleu breaded, stuffed with cheese & ham, Dijon mustard sauce, baby vegetables & mashed potatoes	\$59
Grilled Salmon <i>Baby vegetables and potatoes, tomato caper beurre blanc</i>	\$65	Grilled Filet Mignon roasted garlic bordelaise sauce, baby vegetables & potatoes	\$74
Grilled Jumbo Shrimp with roasted garlic, julienned vegetables & pesto sauce	\$74	Chilean Sea Bass pan seared & served with asparagus, roasted tomato, citrus butter sauce	\$74
Prime Rib of Beef baby vegetables & potatoes	\$69	Herb Crusted Rack of Lamb with creamy garlic sauce	\$69
Sesame Crusted Ahi Tuna baby bok choy, shiitake mushrooms, sweet soy glaze	\$64	Scampi Boccaccio's garlic white wine capers sauce, linguini	\$69
Filet & Jumbo Shrimp baby vegetables & potatoes	\$108	Lobster Ravioli <i>black & white Maine lobster ravioli with sautéed shrimp & a sherry cream sauce</i>	\$69

Dessert Selection

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