

Valentine's Day Menu



Appetizers



Whole Wheat Garlic Bread 2.75

Shrimp Bisque 11

Roasted Beet & Goat Cheese Salad 13
tossed with candied walnuts & arugula in a lemon vinaigrette

Calamari 11

squid lightly seasoned and fried or sautéed & served with marinara sauce

Mediterranean Salad 13

mixed greens tossed with tomatoes, olives, capers,
artichokes & fresh mozzarella in a basil dressing

Jumbo Lump Crabmeat & Baby Spinach 13

with a raspberry vinaigrette

Arugula & Radicchio Salad 12

with shaves of Parmigiano-Reggiano, in a lemon & olive oil vinaigrette

Prosciutto & Fig Salad 12

baby spinach tossed with figs, gorgonzola,
& caramelized onions in a white balsamic vinaigrette

Entrees



Bob's Plate 31

salmon, scallops, shrimp, & crabmeat over fettuccine in a pink vodka sauce

Seafood Risotto 32

pan seared lobster tail, shrimp, scallops, clams & mussels
over risotto with jumbo lump crabmeat

Monkfish Cardinal 27

in a lobster, brandy & cream sauce

Hawaiian Butterfish 29.5

pistachio-encrusted, in citrus butter sauce & served with sautéed spinach

Tilapia & Crabmeat 26

sautéed with shallots, served in a plum tomato & light basil cream sauce

Lobster Fra Diavolo 29

lobster tail sautéed with garlic & a spicy marinara, served over linguini

Entrees



Eggplant Parmigiano 22

layers of thinly sliced eggplant in our house red sauce and Parmigiano cheese

Pasta Alla Bolognese 20

ground beef, veal & pork in a meat stock with minced vegetables, porcini mushrooms, garlic, herbs, red wine & a touch of cream

Francisco's Lasagna 21

layers of pasta, ricotta cheese & Bolognese flavored with porcini mushrooms & smoked bacon topped with mozzarella cheese & our red sauce

Squash Lasagna 22

layers of ricotta, butternut & acorn squash puree

Chicken Porcini 21

boneless chicken breast sautéed in olive oil with garlic, shallots & wild porcini mushrooms, finished with white wine & a touch of cream

Chicken Florentino 21

boneless chicken breast in herbed whole wheat bread crumbs, sautéed in olive oil, topped with plum tomatoes, basil & fontina cheese

Chicken Saltimbocca 24

layered with thinly sliced prosciutto & mozzarella topped with a garlic, sage, white wine, lemon & butter sauce

Veal & Shrimp Milanese 29

jumbo shrimp & veal in herbed whole wheat bread crumbs, sautéed in olive oil, served with lemon wedges

Filet mignon 36

topped with jumbo lump crabmeat & herbed butter

Pork Rib Chop 26

peppercorn coated & served with a Dijon, brandy cream sauce

ADDITIONAL ITEMS

Soft Drinks & Sparkling Juices 3

Sparkling or Spring Bottled Water 5.5

Coffee & Hot Tea 3

Cappuccino 5 Espresso 4