

**VALENTINES WEEKEND SPECIALS
CHELMSFORD LOCATION**

ANTIPASTI DEL GIORNO

ZUPPA

CREAMY LOBSTER BISQUE

BRUSCHETTA

GRILLED TUSCAN BREAD WITH A SUNDRIED TOMATO PESTO SPREAD TOPPED WITH
TOASTED PINENUTS AND A PARMESAN CHEESE CRUST.
\$8.00

TORTINO DI GRANCHIO

VINCENZO'S HOMEMADE CRAB CAKES PAN SEARED AND SERVED WITH A GRANNY SMITH
APPLE AND HORSERADISH SLAW.
\$12.00

ANITRA CON TORTA DI FORMAGGIO

A GOAT CHEESE AND CARAMELIZED ONION TART SERVED WITH CRISPY DUCK CONFIT AND
FRISÉE TOSSED WITH A PISTACHIO VINAIGRETTE.
\$12.00

COZZE FRA LA CUCINA

PRINCE EDWARD ISLAND MUSSELS SAUTÉED WITH SMOKED BACON, CHERRY TOMATOES
AND ESCAROLE FINISHED IN WHITE WINE BROTH, SERVED WITH GARLIC TOAST POINTS.
\$12.00

PIATTI PRINCIPALI

RISOTTO ALLA ROSATO

TENDER ARBORIO RICE SIMMERED IN A ROASTED TOMATO BROTH WITH CHICKEN,
PROSCIUTTO AND OVEN DRIED MUSHROOMS FINISHED WITH SHAVED PARMESAN CHEESE
AND A BASIL OIL DRIZZLE.
\$18.00

PESCE SPADA AL CAPONATA

GRILLED SWORDFISH STEAK SERVED OVER A BED OF CAPONATA RISOTTO ACCOMPANIED
BY SAUTÉED SPINACH.
\$25.00

RAVIOLI AL FUNGHI

WILD MUSHROOM FILLED RAVIOLI FINISHED WITH A PORCINI MUSHROOM CREAM SAUCE
WITH ROASTED OYSTER MUSHROOMS.
FULL ORDER \$18.00 HALF ORDER \$10.00

COSTARELLE DI AGNELLO

MINT MARINATED AMERICAN LAMB CHOP, GRILLED AND SERVED WITH A WARM COUSCOUS
SALAD AND RATATOUILLE.
\$27.00

BISTECCA FRA LA CUCINA

GRILLED NEW YORK SIRLOIN STEAK TOPPED WITH BLEU CHEESE BUTTER, SERVED WITH
TRUFFLE MASHED POTATOES AND GARLICKY SPINACH.
\$27.00

Thank you for choosing to dine with us this evening.