



VALENTINE'S MENU 50.00

Choice of one appetizer, main course and dessert

APPETIZER

MELANZANE AL FORNO

Stuffed with ricotta cheese and spinach and baked with marinara sauce & basil

FRITTURA DI CALAMARI

Fried to the perfection and served with a fra diavolo sauce

COCKTAIL DI GAMBERETTI

Fresh chilled jumbo shrimp served with the chef cocktail sauce

CAPRESE DI BUFALA

Fresh buffalo mozzarella, beef steak tomato and basil finished with a drizzle of olive oil

GORGONZOLA E NOCI

Mixed greens, poached pear, roasted walnuts and gorgonzola cheese finished with balsamic vinaigrette dressing

INSALATA DI CESARE

Romaine lettuce tossed with Caesar dressing, toasted croutons and shaved parmesan cheese

SPINACI E FRAGOLE

Baby spinach, fresh strawberries, roasted almonds and goat cheese tossed with lemon dressing

MAIN COURSE

BRANZINO ALLE ERBE AROMATICHE

Daboned Mediterranean Sea Bass butterflied and pan seared with fresh herbs lemon in a white wine sauce

SALMONE ALLA DIJON

Wild salmon filet broiled to the perfection served with a light Dijon mustard sauce

LINGUINE AI FRUTTI DI MARE

Fresh mixed seafood shrimp, clams, mussels, calamari and lobster tail in a light marinara sauce

RAVIOLI DI SAN VALENTINO

Heart shaped homemade lobster ravioli, served with baby langoustine in a light pink truffle sauce

TAGLIATELLE ALLO ZAFFERANO

Homemade saffron tagliatelle sautéed with roasted garlic, cherry tomatoes, jumbo shrimp and fresh arugula

PAPPARDELLE DELLA NONNA

Homemade pappardelle, sautéed with veal, beef and sausage ragu' sauce, finished with sharp cheese

SCALOPPINI AL BAROLO

Veal scaloppini sautéed with wild mushrooms, finished with a light Barolo demi-glace

VITELLO AI FIOR DI LATTE

Breaded veal scaloppini pan fried and baked, with fresh mozzarella and Pomodoro sauce

POLLO RUSTICO

Lightly sautéed chicken breast with sausage, sweet and hot peppers, in a light brown sauce

POLLO AL FIOR DI LATTE

Breaded chicken breast pan fried & baked in the oven with fresh mozzarella and pomodoro sauce

DESSERT

COFFEE OR TEA

MIXED BERRIES WITH ZABAGLIONE

LEMONCELLO RASPBERRY CAKE

RICOTTA CHEESE CAKE



On behalf of Graziano, Maurizio, and Julio, the
entire Osteria Romana staff would like to thank you
for spending Valentine's Day with us.



Happy Valentine's Day
2.14.19

