

MICHAEL J's
ITALIAN-AMERICAN
CUISINE

Valentine's Day Menu

Add LaMarca \$5.50 glass or \$26.00 Bottle

Soup or Salad

House Made Caesar Salad: with Parmigiano Reggiano and black pepper croutons.

\$2.50

Minestrone: Classic Italian soup in a rich tomato broth with vegetables.

\$2.50

Appetizers

Stuffed Mushrooms Oscar Style: Roasted Portabella Mushrooms stuffed with Maine Lobster, Hollandaise drizzle, and grilled Asparagus tips.

\$16.00

Entrées

(Split Plate: \$15.00, No Substitutions)

Pesto Seafood Cannelloni: Shrimp and Maine Lobster Stuffed Pasta, topped with Creamy Pesto, Italian Breadcrumbs and Parmesan Cheese.

\$42.00

Ossobuco: A Tuscan Classic: Slow Roasted Veal Shanks, over a Saffron Risotto with Fresh Herbs.

\$44.00

Beef Tenderloin & Scallop Satay (Skewers): Grilled Scallops, Tenderloin, Yellow Onion, Tomato, Bell Pepper over Creamy Risotto with Roasted Red Pepper Coulis.

\$56.00

Desserts

Poached Pear Napoleon: Bosc Pear, Orange Zest, Cardamom, Cinnamon, English Thyme, Sliced and Layered with Puff Pastry, and Lavender Whipped Mousse.

\$15.00

Red Velvet Cheesecake: Creamy Cheesecake with Red Velvet Center and Wild Berry Reduction.

\$14.00