



# Valentines Day Menu

## STARTERS

- BEEF CARPACCIO** ..... THIN SLICES OF RAW CURED FILET MIGNON SERVED WITH ARUGULA, CHOPPED TOMATO DRESSING AND SHAVED PARMESAN
- TUNA TARTAR** ..... SUSHI GRADE TUNA TOPPED WITH CHOPPED RIPE AVOCADO, CRÈME FRAICHE AND A TOUCH OF TRUFFLE OIL, SERVED ON A BED OF CUCUMBER SLICES AND SEAWEED SALAD
- CAPRICCIOSA SALAD** ..... MIXED BABY GREENS WITH FRESH MOZZARELLA, ROASTED PEPPERS, AND GRILLED PORTABELLA MUSHROOMS WITH A BALSAMIC VINAIGRETTE

## MAIN COURSE

- RAVIOLI DEL AMORE** ..... RAVIOLI STUFFED WITH LOBSTER SERVED IN A PINK VODKA SAUCE WITH SHRIMP, GARNISH WITH BLACK AND RED LUMPFISH CAVIAR
- FILET MIGNON PRINCE OF WALES** . GRILLED FILET TOPPED WITH PORCINI AND PORTABELLA MUSHROOMS IN BAROLO WINE SAUCE
- CHILEAN SEABASS PICATTA** ..... FRESH CHILEAN SEABASS BAKED TO PERFECTION IN A LEMON SAUCE WITH CAPERS, ROASTED PEPPERS AND SHRIMP
- LOBSTER FRA-DIAVOLO** ..... 1 ¼ LB MAINE LOBSTER SERVED WITH CLAMS, MUSSELS, AND SHRIMP ON A BED OF LINGUINE PASTA IN A SPICY MARINARA SAUCE

## DESSERT

CRÈME BRULEE, CHOCOLATE SOUFFLE OR TIRAMISU

## FROM THE BAR

COMPLIMENTARY FRESH STRAWBERRY BELLINI

**VILLAGIO** PLEASE RSVP 561.447.2257  
 344 PLAZA REAL, BOCA RATON  
 \$65.00/ per person plus tax and gratuity