



## **St. Valentine's Day Dinner**

**February 13th & 14th, 2016**

Saturday from 4:30 pm & Sunday from 2:30 pm

**\*\$65 per person, plus tax and gratuity**

\*Nunzio's regular menu will not be available February 13th or 14th.

Reserve online @ [www.nunzios.net](http://www.nunzios.net) or call 856-858-9840 for immediate attention

### **Menu**

Bruschetta, Cheeses and Olives

#### **Appetizers**

##### **Tuna Carpaccio**

paper thin slices of Ahi Tuna, capers, olive oil,  
fresh lemon, shaved Parmigiano, baby arugula

##### **Grilled Scallops**

over a bed of sautéed spinach with lemon butter sauce  
and diced mango & tomato relish

##### **Calamari Dorati**

crispy baby squid served with spicy marinara sauce

##### **Grilled Portobello Mushrooms**

topped with prosciutto and mozzarella cheese over baby arugula

##### **Classic Caesar Salad**

romaine, focaccia croutons with shaved parmigiano cheese

##### **Burrata alla Caprese**

Roma tomato, Burrata cheese, roasted peppers, baby arugula and Parma prosciutto

##### **Lobster Bisque**

classic creamy lobster bisque with scented dried sherry, crab meat

##### **Insalata di Gorgonzola with Fresh Pears**

baby greens with fresh pears, sweet gorgonzola cheese and honey walnuts

##### **Pasta Valentino**

angel hair pasta with sautéed spinach and crab meat, garlic and extra virgin olive oil

#### **Entrée**

##### **Herb Crusted Branzino Fillet**

sautéed with cherry tomatoes & black olives and served over broccoli rabe

**Entrée` menu continued on page2**



**Veal Parmigiana**

with linguini, tomato and basil

**Loin of Wild Boar in Port Wine Sauce**

mixed seasonal berries over pumpkin gnocchi and cream gorgonzola sauce

**Grilled Center Cut Fillet Mignon**

in a red wine reduction with Porcini mushroom sauce

**Pesto Crusted Salmon & Shrimp**

over saffron risotto topped with shrimp Araganato

**Tender Young Chicken Breast Florentine**

in a white wine reduction with spinach topped with mozzarella and jumbo lump crab meat

**Lobster Ravioli with Lobster Tail in Vodka Sauce**

homemade ravioli served in a light tomato cream sauce with basil and lobster tail

**Parmigiana di Melanzane**

pan fried eggplant layered with tomato sauce, mozzarella cheese and oven baked, served with angel hair pasta

**Dessert**

**Panna Cotta**

with seasonal berries and candied orange

**Valentine's Chocolate Bombato**

dark chocolate lava cake with a white chocolate center and raspberry coulis

**Apple Almond Tatin**

warm apple and almond tart topped with vanilla ice cream

**Tiramisu**

lady finger cookies soaked in espresso coffee, rum, mascarpone mousse and cocoa

**Profiteroles**

homemade cream puffs filled with vanilla custard drizzled with chocolate sauce

**Tartufo al Cioccolato**

chocolate ice cream truffle with espresso coffee & bitter chocolate sauce

**Sorbetto al Limone**

chilled lemon sorbet served in a lemon shell with mixed berries

**Classic Sicilian Cannoli**

with seasonal fruit and berries

*\*Menu items are subject to change without notice.*