

## ***Café Notte's Valentines Menu***

Find out why we were voted most romantic restaurant for 7 years in a row!



### ***APPETIZERS for sharing:***

#### **Cheese plate - 17**

Four cheeses of Asiago, Burrata, Fontina and Gorgonzola accompanied with fresh figs, apricot and dried cranberries. Served with fresh house made focaccia bread.

#### **Crab Cakes - 18**

Jumbo lump crab meat. Baked golden brown. Served with house made remoulade and lemons.

#### **Italian Green Bean Salad – 15**

Fresh String beans marinated in red wine vinegar, garlic, and olive oil. Topped with cherry tomatoes, pancetta and Parmigiano-Reggiano cheese

### **SOUPS:**

***Lobster Bisque*** with chunks of lobster, sherry & sweet cream ~ 9

***Italian Wedding Soup*** house made with meatballs, escarole & pastina ~ 8

### **SALADS:**

***Mista:*** Our house salad with field green lettuce, tomatoes, onion & Kalamata olives. Served with our house-made balsamic vinaigrette ~8

***Caesar:*** Crispy romaine lettuce tossed with house-made croutons & creamy Caesar dressing ~9

## ***ENTREES***

***Shrimp Scampi:*** Over freshly made lemon pepper Pappardelle pasta tossed in a classic Scampi sauce garlic lemon butter with fresh Asparagus. ~37

***Chilean Sea Bass:*** Seared with lemon herb compound butter. Served over roasted herb garlic rice and fresh broccolini ~47

***Veal Saltimbocca:*** A Rome classic. Fresh pounded veal. Topped with prosciutto and sage. Served with roasted garlic mashed potatoes and fresh broccolini ~40

***Chicken Francaise:*** Chicken cutlets dredged in egg, sautéed in a lemon butter and white wine sauce. Served over roasted garlic and herb rice with fresh broccolini ~35

***8oz Filet Mignon:*** Cooked to temperature. Served with pancetta chive mashed potatoes and fresh asparagus ~49

***Vegetarian Option:*** Fresh pasta tossed with sautéed vegetables in an aioli sauce ~29

***Desserts House Made:*** Tiramisu, Lemon Cake, Fudge Brownie sundae with fresh strawberry sauce -8