

# FRANCESCO'S

## VALENTINE'S MENU

### Starters

#### BRUSCHETTA

Heirloom tomatoes with fresh basil, red onion, parmesan, olive oil and balsamic. Artisan toast points

#### FRESH MOZZARELLA

Fresh mozzarella ovalini baked with Italian prosciutto. Served with toast points

#### GF LAMB LOLLIPOPS

Bone-in gilled New Zealand lamb. Mint sauce

#### CALAMARI

Lightly breaded calamari fried and served with pomodoro sauce, spicy remoulade and lemon

#### COCONUT SHRIMP

3 butterflied shrimp battered in coconut, served with mango and sweet chili sauce

### Surf and Turf Special

#### GF COMPLETE DINNER FOR 2

8oz Black Angus filet, twin 6oz lobster tails, mashed potatoes and chef's vegetable. Includes 2 house salads and a heart shaped cheesecake

Add a second 8oz filet

### Entrees

#### GF MISO SEA BASS

Wild caught Chilean sea bass with a red miso glaze on a bed of jasmine rice, snow peas and sake cream sauce. Topped with sesame seeds and green onion

#### GF PISTACHIO SALMON

Grilled Scottish salmon with a pistachio crust. Served with carrot mousse and sauteed spinach and apples

#### GF SEAFOOD RISOTTO

Shrimp, scallops and lobster tossed with arborio rice, saffron, roasted tomatoes and a touch of pomodoro sauce

#### CHICKEN MADEIRA

Jumbo chicken breast topped with mozzarella cheese, asparagus and wild mushroom demi. Served with smoked cauliflower puree

#### CHICKEN PARMESAN

Jumbo breaded chicken breast baked with mozzarella and pomodoro. Served with penne

#### TORTELLONI VODKA

Jumbo cheese stuffed tortelloni tossed in signature vodka sauce with spinach

#### LASAGNA

House-made specialty with ground beef, mozzarella and pomodoro sauce

#### BAKED MOSTACCIOLI

Penne pasta tossed in Pomodoro sauce and baked with mozzarella cheese

#### VEAL MARSALA

Lightly breaded veal cutlets sautéed in lemon mushroom marsala sauce. Served with garlic mashed potatoes and chef's vegetable

### Premium Steaks

#### GF FILET

8oz Black Angus filet served with chef's vegetable, cauliflower puree and port wine reduction

#### GF DELMONICO

14oz Prime center cut ribeye topped with herb compound butter. Served with garlic mashed potatoes and chef's vegetable

#### PORK CHOP MILANESE

12oz thinly pounded bone in dry-aged pork chop breaded and pan fried. Topped with an arugula tomato salad and lemon beurre blanc. Served with garlic mashed