



VALENTINE'S DINNER FOR TWO...TO GO

Tuesday February 14th

\$50.00 per couple

APPETIZERS (choose one)

Lobster Bisque...

rich & smooth, garnished with lobster meat & finished with brandy

Imported Cheeses & Dried Fruit...

a selection of cheeses, accompanied by assorted crostini & crackers, garnished with dried fruit

Blue Point Oysters...

baked with roasted peppers, arugula, & pancetta

Cannelloni Di Orto...

braised winter vegetables with a rustic pomodoro & reggiano

Quinoa Salad...

roasted vegetables & quinoa with fried capers & lemons

SALAD (choose one)

Cesare...

crisp romaine, grated parmesan, & croutons with subtle garlic vinaigrette

Roasted Beet Salad...

wild greens & buratta with a cava dressing

ENTREE (choose two)

Sage Braised Pork Chop...

with natural jus & an apple blue cheese salad

Petit Filet Mignon...

char grilled with asparagus confit, roasted garlic potato cakes & red wine demi glace

Tomato Gnocchi... (can be made vegetarian)

with chicken confit, fresh mozzarella, spinach, & cream sauce, accompanied with rustic grilled bread

Grilled Salmon Steak...

with a creamy saffron cous cous & micro herb salad

Lobster Agnolotti...

pasta pillows filled with lobster & ricotta in a prosecco cream sauce with fresh herbs & oven dried tomatoes

DESSERT

Box of Sweets...

2 each of chocolate covered strawberries, truffles, mini fruit tarts, & macarons

Now Accepting Orders
Toscana To Go + Catering
302-655-8600