

# TERRA MIA

Valentine's Day

*La Festa degli Innamorati*

Wednesday, February 14th, 2018

Includes Starter, Entrée and Dessert

**Starters** (please choose one)

**Lobster Bisque** - Soup of rich lobster puree and cream

**Caesar Salad** - Romaine salad heart with homemade caesar dressing

**Insalata della Casa** - Mixed organic baby greens, balsamic vinaigrette

**Prosciutto con Frutta** - 24 month San Daniele, fruit of the season

**Risotto Funghi e Tartufo** - Arborio rice, mixed wild mushrooms, white truffle oil

**Entrees** (please choose one)

**Ravioli di Funghi** - Hand crafted pasta filled with mixed wild mushrooms, ricotta and pecorino, served in tomato sauce with garlic and basil

**Lasagna Bolognese** - Homemade meat lasagna (allow 15 minutes)

**Linguine Tutto Mare** - Fresh salmon, prawns, calamari, clams and mussels with a white wine tomato sauce

**Ziti al Salmone** - Ziti pasta with fresh salmon sautéed in a vodka tomato cream sauce

**Gnocchi Gorgonzola** - Homemade potato dumplings in a gorgonzola cream sauce

**Crab Spaghetti** - Handmade fresh spaghetti, fresh Dungeness crab, asparagus, garlic, tomato-white wine sauce

**Costoletta di Maiale** - Citrus marinated double cut pork chop served with a fig demi glace'

**Fagottino di Pollo Boscaiola** - Breast of natural chicken stuffed with smoked mozzarella and prosciutto, served in a white wine sauce with garlic and mixed wild mushrooms

**Veal Marsala e Funghi** - Scaloppine of veal sautéed with mushrooms and sweet Marsala wine

**Veal and Prawns** - Veal scaloppine and prawns with champagne sauce

**Salmone al Brandy** - Fresh salmon, brandy, shallots, green peppercorn, with a touch of cream

**Petrale Sole Dore' Piccata** - Egg dipped wild sole, white wine sauce with lemon, butter and capers

**Roast Prime Rib of Beef** - Mixed wild mushroom sauce

**Desserts** (please choose one)... Every dessert is served with a complimentary glass of Prosecco

**Cioccolato** - Chocolate ice cream and cheesecake torte, fudge and chocolate chips

**Fragola** - Strawberry ice cream and cheesecake torte, white chocolate chips

**Tiramisu** - Ladyfingers, espresso, brandy and mascarpone cheese

**Lemon Blueberry Crumb Cheesecake** - Lemon cheesecake, blueberries, brown sugar crumb

**Torta ai Frutti di Bosco** - Wild berries, layered with Chantilly cream and sponge cake on short crust

**Gelato del Giorno** - Italian ice cream - Ask your server for today's selection

*\$69 per person*

*Please ask your server about our premium selection of vodkas, gins, tequilas, bourbons, single malt scotches, ports, grappa, Italian liquors and dessert wines along with our fine selection of coffee, tea, espresso, and soft drinks.*

We politely decline substitutions, and we do not split entrees this day. Sales Tax will be added to all purchases. 18% Gratuity may be added to groups of 6 or more. Corkage etiquette per 750ml \$20 & Livermore wines \$12. Please, no wines on our list and 3 bottle limit per table. Please advise your server of any food allergy. Not responsible for lost or stolen articles.