

DAMIAN'S CUCINA ITALIANA

VALENTINE'S MENU

February 14, 2012

Antipasti

SWEET POTATO RAVIOLI

Topped with a sage butter sauce

ZUPPA DI ARAGOSTA

Creamy lobster bisque with a tuscan crouton

INSALATA DI PEAR

Mixed greens topped with sliced poached pear, gorgonzola cheese and caramelized pecans with a sherry vinaigrette

INSALATA MONA LISA

Mixed greens topped with creamy balsamic dressing, topped with diced tomatoes, sweet roasted almonds and feta cheese

Piatti Forti

LINGUINI DI GAMBERONI

Linguini pasta, shrimp, basil, black garlic, roasted cherry tomatoes tossed in aglio

FLOUNDER DIEVOLE

Sautéed flounder crusted with pistachio served over crawfish mashed potato drizzled with a lemon bianco

POLLO ALLA FUNGHI

Sautéed chicken stuffed with a mushroom tri- foliate served over roasted potatoes topped with a pommery mustard cream sauce

COSTOLETTE DE ORRICHETTO

8-ounce pork chop dusted in mama mandola breadcrumbs topped with mozzarella, pesto, diced tomatoes and roasted pinenuts served with penne alfredo

FILETTO VENETO

6-ounce filet served over spinach and gorgonzola polenta drizzled with a cognac reduction

Dolci

ITALIAN CREAM CAKE

Damian's classic pecan studded cake with creamy mascarpone filling

TIRAMISU

Rum-flavored mascarpone cheese, chocolate and ladyfingers flavored with espresso

CHOCOLATE RASPBERRY TART

Topped with fresh raspberries

ZABAGLIONE

Served in a almond tuile with fresh fruit

Giorno Del Valentine Felice!

A 20% gratuity will be added for parties that are 10 or more. One check per table
\$59.95 per person plus tax and gratuity