

DAMIAN'S CUCINA ITALIANA
VALENTINE'S MENU
Wednesday, February 14, 2024

ANTIPASTI

Shrimp Damian

Gulf shrimp sautéed with garlic and white wine lemon-butter

Veal Ravioli Carbonara

Veal stuffed ravioli tossed with pancetta, green onions, parmesan cream

Caesar Salad

Romaine lettuce tossed in Caesar dressing, parmesan cheese, house made croutons

Insalata con Balsamico

Mixed greens with diced tomato, candied almonds, feta cheese and balsamic glaze

PIATTI FORTI

Linguine Aglio Nero

Linguine pasta tossed with black garlic, basil, roasted cherry tomatoes, and olive oil

Snapper Genoa

Sautéed snapper topped with basil butter, diced tomatoes, served with sautéed broccoli and carrots

Chicken Picatta

Sautéed chicken breast topped with white wine lemon butter with cappellini pomodoro

Veal Parmesan

Veal milanese topped with pomodoro sauce and mozzarella cheese served with fettuccine pomodoro

Filetto Le Marche

Grilled 8 oz. filet mignon topped with sherry-balsamic served with risotto primavera and green beans

DOLCI

Tiramisu flavored Tres Leches

Sponge cake laced with three espresso flavored milks topped with rum infused whipped cream dusted with coco powder

Infusione Di Cioccolato

Layers of chocolate cake, milk chocolate mousse and whipped cream

Tuscan Bread Pudding

Served with Jack Daniel's bourbon sauce

\$85 per person plus tax and gratuity