

Valentine's Day Dinner Special Event

Wednesday February 14, 2024

The Menu

Prix Fixe Menu Includes one bottle of Champagne per couple.

SOUP AND SALAD Served with Rosemary Bread, olive oil and

balsamic vinegar.

Ceasar Salad

Served with Parmesan, croutons and tossed in Ceasar dressing.

Italian Wedding Soup

Tender meatballs, veggies, and pasta in a rich and flavorful broth.

Or Tomato Soup (Vegan or Veggie option) A Breakfast Bar favorite. Brothy tomato base with chunky tomatoes and garnished with basil.

APPETIZERS: TRIO FLIGHT



Fried Zucchini Spears *Lightly breaded and delicately fried.*

Baby Bella Stuffed Mushroom Stuffed with breadcrumbs, garlic, parsley, and cheese.

Caprese Salad Skewers

Mozzarella, cherry tomato, Prosciutto and basil. drizzled with a balsamic reduction.

ENTRÉE

Chicken Parmigiana On a bed of Spaghetti, topped with marinara, mozzarella cheese and Italian seasonal veggies.

Cherone Vegetable Lasagna An all-vegetable Lasagna. Layered with seasoned Italian vegetables, plant based sausage, with a three-cheese blend.

> **Rozario's Frutti Di Mare** Shellfish Linguine in a garlic wine sauce.

Spaghetti Squash Bowl A Vegan dish served in its skin, with Italian veggies and a touch of vegan tomato sauce.

Classic Spaghetti Italian Meat Balls We couldn't dare leave this classic off the menu. Served with Parmesan cheese.

DESSERT: TRIO FLIGHT

Mini Cannoli Tiramisu Bites Chocolate Dipped Strawberries

Tax and Gratuity not included Additional beverages or cocktails will be added to your bill.