

VALENTINE'S DAY MENU

Each guest will be greeted with a complimentary tasting of Prosecco.

Suggested Wine Pairings

Thoughtfully chosen wines to compliment each course.

Feudi di San Gregorio Falanghina Campania, Italy

Elegant but intense aromas of apple, banana & pineapple with hints of white flowers. Medium bodied with a lingering finish of citrus & minerals.

3oz. \$6.50 6oz. \$12.25

Lamole di Lamole Chianti Classico Tuscany, Italy

Black cherry & forest fruit fragrances that mingle with flower-like aromatics & very sweet spiciness.

3oz. \$5.50 6oz. \$10.00

Zisola Nero D'Avola Sicily, Italy

Medium-bodied, intense flavors of blackberry & dark cherry, accented by notes of violet, pepper and exotic spices

3oz. \$7.00 6oz. \$13.50

Prunotto Barolo Piedmont, Italy

Full, velvety and balanced with a complex bouquet of aromas of violet & forest fruits.

3oz. \$7.00 6oz. \$16.00

Benanti "Pietramarina" Etna Bianco Sicily, Italy

Rich, fruity boquet showcasing orange, lemon & ripe apple. Dry on the palate with pleasant acidity, notes of anise & almond.

3oz. \$7.00 6oz. \$16.00

Ferrari Carano "Eldorado Noir"

Made from Black Muscat, this dessert wine has flavors of Bing cherries, black raspberry & a hint of spice on the finish.

3 oz. \$10.00

Enjoy a specially prepared four course meal
starting at 38.00 per person

First Course

House Assortment of Antipasti

Second Course (choice of one)

Antipasto

romaine, mozzarella, pepperoncini, olives, onions, tomatoes, ham, provolone, salami

Caeser

romaine, croutons, parmigiano cheese

The Nora

baby mixed greens, roasted bell peppers, balsamic dressing

\$38.00 Main Course (choice of one)

Baked Rigatoni

rigatoni, meat sauce, topped with baked mozzarella cheese, ricotta

Squash Tomato & Basil

homemade squash spaghetti, fresh tomatoes, basil, olive oil, garlic

Linguini & Clams

garlic, olive oil, white wine

Veal Cannelloni

ground veal and ricotta filled pasta, vodka sauce

Pappardelle alla Luisa

sausage, leeks, sun dried tomatoes, light cream sauce

Rigatoni Gorgonzola with Chicken

mushrooms, roasted peppers, sun-dried tomatoes, creamy gorgonzola sauce

\$46.00 Main Course (choice of one)

Pork Tenderloin alla Siciliana

breaded and roasted, arugula, roasted baby red potatoes

Chicken Carciofi

artichokes, capers, fresh tomatoes, white wine sauce, linguini

Chicken Marsala

chicken breast, mushrooms, sweet marsala wine sauce

Wild Boar Pappardelle

braised wild boar over pappardelle pasta, red wine reduction sauce

"Crazy" Fettuccine Alfredo

chicken, sausage, jumbo shrimp, porcini & domestic mushrooms, roasted bell peppers, sun-dried tomatoes, jalapeños, alfredo sauce

Lobster & Ravioli

cheese ravioli topped with lobster meat, creamy cognac sauce, chives, garlic

Shrimp Scampi

shrimp, white wine, garlic and oil, over linguini

\$58.00 Main Course (choice of one)

Veal Chop Parmigiano

mozzarella, provolone, tomato sauce, sautéed spinach

Lamb Chops

red wine reduction sauce, sautéed spinach

Certified Angus Beef Rib-eye

topped with herbed butter, roasted potatoes

Osso Buco

braised bone in veal shank, mashed potatoes

Salmon Carciofi

artichokes, capers, fresh tomatoes, white wine sauce, linguini

Branzino (Whole)

mediterranean sea bass, arugula, sliced tomatoes

Fourth Course

Bread Pudding With Assorted Berries

There are various theories on the origin of Valentine's Day, but the most popular dates back to the time of the Roman Empire during the reign of Claudius II, 270 AD. Claudius didn't want men to marry during wartime because he believed single men made better soldiers. Bishop Valentine went against his wishes and performed secret wedding ceremonies. For this, Valentine was jailed and then executed by order of the Emperor on February 14. While in jail, he wrote a love note to the jailor's daughter signing it, "From your Valentine." Sound familiar?