

paesano

one order • multiple

# VALENTINE'S » — DAY — «

## DINNER SPECIALS

— Appetizer —

### OYSTERS ROCKEFELLER

Fresh shucked Malpeque Oysters with baby spinach, parmesan Romano, citrus, brown butter and caramelized onions. Adorned with Italian herb breadcrumbs and roasted until golden brown. 14

— Entrees —

### STEAK OSCAR

An 8oz. Chairman's Reserve tenderloin adorned with lump crab meat and brown butter hollandaise. Served with garlic-thyme potatoes au gratin and oven-roasted asparagus. Finished with smoked paprika. 36

### HALIBUT

A 6oz. Halibut fillet served over imported fregola with charred snap peas, roasted shallots, toasted poppy seeds and fresh basil. Served with horseradish aqua paza. 30

### HEART SHAPED STUFFED RAVIOLI

Multi-colored heart-shaped hand-made ravioli stuffed with a lemony mascarpone. Served in our own lobster cream sauce with marinated multi-colored cherry tomatoes, baby spinach, Spanish saffron threads and petite greens. 30

*(Entrees include choice of soup or salad, rolls and butter)*



— Desserts —

### BUTTERMILK PANNA COTTA

Creamy and luxurious buttermilk panna cotta with seasonal citrus in our own blood orange reduction. 9

### CUPID LAYER CAKE

Moist and fluffy rose colored cake, layered with house-made raspberry preserves and vanilla buttercream frosting. 9

— Wines —

WHITE WINE - Luigi Baudana "Dragon" Bianco. 11/gl, 44/btl, 24/2GO

REDWINE - Antiche Venete AMORE Assoluto. 8.5/gl, 30/btl, 12/2GO

RED WINE - Le Cupole Rosso Toscana. 15/glass, 60/btl, 36/2GO

REDWINE - Marzichi Lenzi Le Crocine. 15/glass, 60/btl, 40/2GO

RESERVATIONS REQUIRED FOR SIT DOWN DINNER.  
PLEASE CALL EARLY FOR CURBSIDE CARRY OUT.

