



## Valentine's Dinner Menu



### Appetizer

#### **Fried Calamari 16**

Fried golden, with marinara sauce

#### **Baked Clams Oreganata 6pcs 13**

Baked little necks, seasoned breadcrumbs, garlic & olive oil

#### **Charcuterie & Cheese Tasting For Two 17**

An elaborate assortment of meats & cheeses, with roasted peppers, eggplant caponata & heirloom tomatoes, finished with balsamic & extra virgin olive oil

#### **Wedge 14**

Romaine hearts, parmesan peppercorn ranch dressing, hickory smoked bacon & tri color tomatoes

#### **Burrata & Prosciutto 15**

Creamy burrata cheese & prosciutto atop filed greens, tri color tomatoes & toasted hazelnuts  
Finished with a lemon herb vinaigrette

#### **Russo's Risotto Bites 12**

Mozzarella, pecorino, panko breadcrumbs and truffle aioli

#### **Lemon Fried Shrimp 13**

Crispy lemon batter shrimp in a rich pomodoro sauce

### Entrées

#### **Chicken Giovanni 24**

Chicken breast, topped with melted mozzarella cheese.  
Finished with marsala wine, wild mushrooms & prosciutto

#### **Veal Pizzaiola 28**

Sautéed with mushrooms & garlic in a plum tomato sauce

#### **Pork Chop Milanese 27**

Breaded and pan fried; sweet pepper sauce

#### **Pepper Crusted New York Strip Steak 36**

Grilled; in a light cognac cream sauce, topped with roasted wild mushrooms & fresh herbs

#### **Wild Mushroom Risotto 19**

Porcini, oyster, shitake, portobello, cremini mushrooms with black truffle

#### **Shrimp Santino 28**

Stuffed with crabmeat, cheese & herbs; baked golden with oreganata crumbs in a lemon butter sauce

#### **Garlic Crusted Salmon 27**

Pan roasted with a garlic crust, served with a lemon-white wine butter sauce

#### **Branzino Oreganata 34**

Topped with garlic & herbed breadcrumbs, baked golden  
& served with a sauce of lemon, white wine & butter

#### **Surf and Turf**

65

6 oz Grilled filet mignon and 6oz lobster tail; fresh vegetables, roasted potatoes