



Valentine's Weekend Special Menu

Live music on Friday night 6pm – 9pm by Keith Cooper Duo

SOUP DU JOUR!

French Onion \$9.99

Lobster Bisque \$13.99

APPETIZERS

Fried Calamari NY style \$21.99

Sauteed with sliced hot cherry peppers, garlic, and capers in a lemon butter white wine sauce.

Shrimp Cocktail \$19.99

Four fully cooked large jumbo shrimps, served with cocktail sauce and lemon wedge.

Spiedini \$19.99

Breaded mozzarellas pan-seared with Parma prosciutto, white mushrooms, capers, and fresh garlic, in a burgundy wine sauce.

Love Lobster Ravioli \$24.99

Lobster stuffed Heart-shaped raviolis, sauteed with sun-dried tomatoes and asparagus, in a delicate vodka blush sauce.

Shrimp Oreganata \$22.99

Butterflied shrimp baked with capers, fresh garlic, and oregano in a white wine sauce.

SALADS

Caprese Salad 17.99

Fresh sliced tomatoes, buffalo mozzarella cheese, raw onions, kalamata olives and fresh basil leaves topped with balsamic glaze.

Beet Salad \$18.99

Large, cubed beets, fresh mozzarella cheese, tomatoes, cucumbers, scallions, and romaine lettuce, tossed with homemade Italian vinaigrette.

Avocado and Fruit Salad \$23.99

Fresh Arugula, walnuts, dried cranberries, seasonal fruits, chevre cheese and honey drizzle.

House Salad \$14.99

Spring mix, tomatoes, cucumbers, Kalamata olives, pepperoncini, and carrots.





DINNERS

Valentine's Dinner for two \$99.99

8oz USDA Choice Angus Beef center cut filet mignon with a side of bordelaise sauce, 5-6 oz cold-water lobster tail with a side of drawn butter, sliced pan-seared Ahi tuna topped with honey hot sauce, boneless breast of chicken in a lobster cream sauce, sauteed mixed vegetables, and side of risotto.

Valentine's Heart-shaped Ravioli \$35.99

Ricotta and Pecorino Romano stuffed Heart-shaped raviolis, sauteed with sun-dried tomatoes and asparagus, topped with lobster meat in a delicate vodka blush sauce.

Chicken Gorgonzola \$33.99

Boneless breast of farm-raised organic chicken topped with butterflied jumbo shrimps, sauteed with red roasted peppers in a creamy gorgonzola sauce served over penne pasta.

Veal Sorrentino \$34.99

Medallions of veal topped with fresh eggplant, mozzarella cheese, sauteed in a brown cognac sauce, with a touch of marinara, served over pappardelle pasta.

Surf & Turf \$65.99

8oz USDA Choice Angus Beef center cut filet mignon topped with 5-6 oz cold-water lobster tail served over creamy Italian risotto and grilled asparagus, finished with house made Bearnaise sauce.

Bone-in Ribeye \$49.99

18-20 oz USDA Choice Angus Beef Ribeye steak grilled to perfection, served with side of homemade Jack Daniels sauce, red roasted potatoes, and mixed seasonal vegetables.

Prime NY Sirloin \$53.99

16 oz USDA Prime NY Sirloin steak seared to perfection, served with garlic mashed potatoes, brussels sprouts, and mushroom peppercorn sauce.

Halibut Piccata \$47.99

Fresh filet of Halibut pan-seared with chef's choice of seasonings, sauteed with fresh garlic, broccoli, and capers in a lemon white wine sauce served over side of risotto.

Salmon Ala Denito \$36.99

Pan seared Atlantic Salmon topped with feta cheese and asparagus, served with roasted red peppers, yellow squash, zucchini, and baby spinach, drizzled with balsamic glaze.

Jumbo Sea Scallops \$43.99

Four fresh U10 pan-seared dry scallops served with grilled asparagus over Saffron risotto, topped with balsamic glaze.

Zuppa di Pesce \$49.99

Clams, New Zealand Mussels, Shrimps, Calamari, and Scallops, sauteed with fresh garlic in your choice of white, red or Fra Diavolo sauce, served over spaghetti.

Before placing your order, please inform your server if anyone in your party has a food allergy.

Thank you for celebrating this special day with your loved one at Terrazza Restaurant.

Bon Appetit & L'amour est dans L'air!

