

ANDIAMO RISTORANTE

Buon San Valentino

14, Febbraio 2010



APPETIZER CHOICE

La Felicità' (Happiness)

Grilled asparagus wrapped with prosciutto di Parma and served with red apples and fresh mozzarella cheese

Mi Fa Ricordare Di Te (It makes me think of you)

Grilled jumbo scallops served with capers and shallots in a balsamic brandy cream sauce

La Passione (The Passion)

A love potion of our famous homemade roasted red bell pepper soup



SALAD CHOICE

Degli Innamorati (Lovers)

Tender mixed greens with a whisper of kisses of fresh strawberries, toasted almonds and ricotta salata in a raspberry vinaigrette

Baci e Abbracci (Kisses and Hugs)

Fresh arugula with baby spinach, red onions, sweet corn, crispy prosciutto and pecorino romano cheese in a lemon basil vinaigrette

Mi Sai Viziare Bene (You know how to spoil me)

Grilled homemade Andiamo bread topped with Heirloom tomatoes, basil and mozzarella cheese



ENTRÉE CHOICE



Destino (Destiny)

Medallion of beef tenderloin sautéed with aromatic herbs in a cognac veal reduction

Romantica Follia (Romantic Foolishness)

Veal scaloppine embraced in a creamy porcini mushroom sauce

Dal Porofondo Del Cuore (From Deep in the Heart)

Cupids arrow piercing through roasted large prawns stuffed with crab meat and wrapped with potatoes intertwined in a hypnotic potion of tarragon lemon sauce

Amore e Psiche

Potato dumplings with portobello mushrooms, diced tomatoes and basil in a garlic olive oil sauce



DESSERT



Solo Parole d'Amore (Only Words of Love)

Homemade cream puffs stuffed with Chantilly cream and covered with dark chocolate sauce

Cuori Legati (Laced Hearts)

Zabaglione cream hugged in a chocolate basket with fresh mixed berries

Ti vorro' sempre bene (I will always love you)

Andiamo home made tiramisu

\$ 50 per person

Tax & Gratuity not included