

# Rialto

RESTAURANT

GOOD FOOD GOOD FRIENDS

# VALENTINE'S DAY

**\$55<sup>PP</sup> PRIX  
FIXE**

## FIRST COURSE

*Choice of One*

### The Wedge Salad

Iceberg lettuce, red onion, chickpeas, bacon with a blue cheese vinaigrette

### Fresh Kale

Dried cranberries, sliced green apples, pumpkin seeds, feta cheese with a yogurt vinaigrette

### Roasted Red Pepper Filled with Lump Crab Meat

And avocado in a Champagne vinaigrette

### Burrata Cheese Prosciutto di Parma

Sundried tomato & beefsteak tomato drizzled w/ balsamic reduction

### Grilled Calamari

Served over arugula tossed in a Champagne vinaigrette

### Rialto Italian Eggroll

Stuffed w/ italian ham, broccoli rabe & sausage

## ENTRÉE COURSE

*Choice of One*

### Lobster Ravioli

Served in a tomato brandy sauce

### Small Shell Pasta

w/ sausage, broccoli rabe, cannelloni beans in a garlic white wine sauce

### Black Linguine

Served with mixed bay scallops & shrimp in a tomato basil pomodoro sauce

### Horseradish Crusted Salmon

Finished in a caper white sauce

### Almond Crusted Chicken

Stuffed with spinach, artichokes & asiago cheese, served with sweet potatoes in a wild cherry brandy sauce

### Veal Bolognese

Topped with Prosciutto, spinach and melted mozzarella

### Filet of Sole Toscana

Sautéed in a lemon white sauce with artichokes and capers

### Marinated NY Shell Steak

Topped with caramelized onions finished in a rosemary brandy sauce

### Grilled Berkshire Double Cut Pork Chop

Served in a chestnut mushroom marsala sauce

## DESSERT

Choice of Dessert, Coffee & Tea

Complimentary Champagne & Party Hats

*Live Music 8:30pm with Lynn Portas*

\*Plus Tax & Gratuity. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.