



Marco Polo Ristorante

Valentine's Day Menu



Antipasti e Insalate

Pere al Vino Rosso <i>Poached pear with organic greens, walnuts, dried figs in a gorgonzola fig dressing</i>	\$11.95
Gamberoni Cocktail <i>Chilled jumbo shrimp served with traditional cocktail sauce</i>	\$13.95
Insalata d'aragosta <i>Maine lobster, string beans, tomato, endive, mango & avocado dressing</i>	\$14.95
Oysters & Clam Cocktail <i>Blue point oyster and clams served with housemade cocktail sauce</i>	\$12.95
Classico Antipasto Caldo Special <i>Antipasto of baked clams, mozzarella in carozza, Portobello mushroom, baked shrimp and oyster Rockefeller</i>	\$13.95
Polenta & Funghi <i>Chickpea polenta with goat cheese, Portabella mushrooms and balsamic glaze</i>	\$13.95
Beet Salad <i>Frisse, beets, rasins, dry figs & teleggio served with Orange yogurt dressing</i>	\$12.95



Primi Piatti



Manicotti al Pomodoro <i>Homemade Manicotti stuffed with ricotta & Parmesan cheese in a tomato and basil sauce</i>	\$14.95
Risotto al Champagne & Fragole <i>Traditional risotto with Strawberries in a Champagne sauce</i>	\$16.95
Raviolini di Vitello Burro e Salvia <i>Homemade ravioli, stuffed with veal and spinach topped with a sage butter sauce</i>	\$17.95
Pasta Nera <i>Squid ink pasta with tomatoes, shrimps and sea scallops</i>	\$18.95
Orecchiette con Carciofi <i>Orecchiette with artichokes and speck in a light pink sauce</i>	\$15.95

Secondi

Salmone Tornado	\$23.95
<i>Salmon over spinach topped with lobster sauce</i>	
Filetto di Branzino al Rose`	\$24.95
<i>Bread-crusted striped bass finished with pink Rose` sauce</i>	
Gamberi Marco Polo	\$23.95
<i>Stuffed shrimp & mixed seafood baked in a light, pink sauce</i>	
Astice Fra Diavolo	\$27.95
<i>Maine Lobster sautéed with spicy tomato sauce over linguine</i>	
Vitello al Cuore di carciofi	\$23.95
<i>Veal scaloppine with artichoke hearts and lemon</i>	
Hanger Steak Fontina Fondue	\$25.95
<i>Grilled Hanger steak topped with a Fontina fondue sauce</i>	
Suprema di Pollo Spinaci	\$18.95
<i>Breast of chicken stuffed with Pancetta, mushrooms, spinach, and mozzarella cheese</i>	



Dessert

Cuore di Cioccolato Fondente

Heart shaped dark chocolate mousse with vanilla sauce

9

Mousse ai Frutti di Bosco

Wild berry mousse topped with a peach sauce

9

Classico Semifreddo Alle Mandorle

Seven layer semifreddo ice cream

9

From Our Chocolate Fountain

Fragole al Cioccolato

Fresh Strawberry covered with chocolate fondue

9