



# VALENTINE'S DAY 2012

## “MUSIC LOVERS RENDEZVOUS”

### APPETIZERS

**Cream of Asparagus Soup Or Italian Wedding Soup \$7**

*Spinach, pasta and meatballs*

**Crespelle Capriccio** crabmeat prepared in herb enlivened béchamel, stuffed into 3 rolls of prosciutto and baked with reduced balsamic drizzle \$14

**Fried Smelts** Served with garlic aioli \$8

**Baby spinach salad** with walnuts, blue cheese, pears and a mustard vinaigrette \$9

**Classic Caesar Salad** Romaine lettuce, anchovies and herbed croutons topped with shaved Reggiano and traditional dressing \$8

**The Victor Salad** with tomato, hard cooked egg and gorgonzola cheese dressing \$7

**Baked Clams casino** with minced bacon, bell peppers, onions & herbs \$12.50

**Steamed Prince Edward Island** mussels served in a spicy marinara or bianco \$12

**Roasted Portabello Pannino** fresh mozzarella, tomato, seared eggplant, basil, balsamic drizzle \$8.50

### ENTREES

**Sautéed Veal Picante** escallops of veal served with asparagus and fresh baby artichokes in white wine, lemon, butter and garlic \$26

**Bistecca Fiorentina** 20oz grilled superior Angus Prime Rib served with roasted rosemary potatoes, sautéed broccoli rabe in a green peppercorn sauce \$36

**Rack of New Zealand Lamb** with mushroom risotto in a merlot glaze \$39

**Pan Seared Chicken Breast La Tosca** boneless breast of chicken stuffed with Fontina cheese and Prosciutto over creamy polenta and chicken jus \$22

**14oz Hard Shell Maine Lobster Tail** with sautéed Snap peas, corn on cob and garlic mashed potatoes with Drawn butter \$39

**Pan Seared Whole Bronzino** baked in a Sicilian sauce – tomatoes, onions, green olives, capers, white wine over sautéed vegetables \$29

**Tilapia francese** in a lemon butter white wine and caper sauce with spinach \$26

**Dido Et Aeneas-** Jumbo shrimp and Dry Scallops in a white wine, lemon, butter and garlic sauce, served over linguine \$25

**Butternut Squash Gnocchi** with sage, toasted pine nuts and shaved Parmigiano reggiano in pancetta cream sauce \$16

**Eggplant Parmesan** Served over linguine in a red sauce \$18

**Porcini Mushroom Ravioli** Porcini Mushroom Ravioli in a Gorgonzola Cheese Sauce, garnished with toasted pine nuts and tomato \$18

**Baked Lasagna** with four cheeses: mozzarella, ricotta, parmesan and locatelli served with meat sauce and topped with sherry béchamel \$18

*Please Call Us At 215.468.3040 or Visit Us At [www.victorcafe.com](http://www.victorcafe.com) To RSVP. Space Is Limited.*

### VICTOR CAFE

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