

VESPA

ITALIAN KITCHEN & COCKTAILS

Valentine's Day Menu

\$75pp (plus tax & gratuity)

Includes glass of champagne served with dessert (age 21+)

***NO MODIFICATIONS**

REGULAR MENU NOT AVAILABLE

Appetizer Course

(choice of)

Clams Oreganata

little neck clams, white wine-breadcrumb sauce

Pasta con Melanzana **GFA**

ribbon egg pasta, eggplant tomato ragu, pecorino romano, parmigiano reggiano, ricotta, basil

Caesar Salad **GFA**

romaine, kale, caesar dressing, crumbled croutons, pecorino romano, parmigiano reggiano

Shrimp Cocktail **GF**

served with cocktail dipping sauce

Rigatoni alla Vodka **GFA**

prosciutto di parma, cream, tomato sauce

Burrata Caprese **GFA**

cream filled fresh mozzarella, tomatoes, roasted peppers, evoo, aged balsamic drizzle, basil

Tagliatelle with Lobster (+15) **GFA**

egg pasta, arugula, spicy roasted red pepper cream sauce

Tagliatelle Bolognese **GFA**

egg pasta, beef ragu, cream, pecorino romano, parmigiano reggiano

Main Course

(choice of)

Beef Short Ribs **GF**

24-hour braised, carrots, pearl onions, mushrooms, mashed potatoes, marsala wine sauce

Pollo Tre Colori

(our chicken parmigiana)
breaded pan fried chicken breast, pomodoro sauce, vodka sauce, NUT-FREE basil pesto, whole milk mozzarella, fresh mozzarella, pecorino romano, parmigiano reggiano, basil

Salmone Con Carciofi **GF**

long stem artichokes, vegetables, cauliflower-potato smash, lemon NUT-FREE basil pesto

Jumbo Shrimp Oreganata

LIV IANA Pinot Grigio wine butter sauce, seasoned breadcrumbs, sauteed spinach

Branzino Aqua Pazza **GF**

kalamata mufuletta olives, fennel, red onions, potatoes, spinach, cherry peppers, capers, chardonnay plum tomato sauce

Prime New York Strip (+10)

14oz, fingerling potatoes, au jus

Dessert Course

(choice of)

served with glass of champagne

VESPA Tartuffo **GF**

hazelnut & pistachio ice cream, dark chocolate shell, whipped cream

Cannolo Siciliano

pistachio, maraschino cherry

Tira Mi Su

New York Cheesecake