

♥ VALENTINE'S DAY WEEKEND! ♥

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ANTIPASTI

BABY ARUGULA SALAD fresh Baby Arugula leaves tossed in our house Balsamic Vinaigrette, sprinkled with Goat Cheese and topped with fresh Strawberries	6.95
CLAMS CASINO baked with herbs, peppers, onions and bacon	7.95
HOT ASPARAGUS served with hot butter and topped with Romano cheese	7.95
STUFFED PORTABELLA MUSHROOM CAP grilled and stuffed with our Deviled Crabmeat Topped with a light Newberg sauce	9.95
STEAMED CLAMS one dozen tender little necks steamed in our garlic white Wine Butter broth with diced tomatoes	9.95

ENTREES

The following Complemented with Our House Salad or Cup of Soup, Roasted Potatoes & mixed Vegetables

SHRIMP ORLEANS broiled Jumbo Shrimp stuffed with our deviled crabmeat, topped with a light Newburg sauce	23.95
BROILED SEAFOOD TRIO an engaging combination of Broiled Jumbo Shrimp, Deep Sea Scallops and our Deviled Crabmeat topped with a light Newburg sauce	25.95
VEAL MONTERREY Veal Scallopine sautéed in a light lemon wine butter sauce with a hint of fresh garlic Layered with country Ham, Asparagus and melted Monterrey Jack cheese	25.95
VEAL LOIN CHOP PORTERHOUSE TUSCANY STYLE 14 ounces broiled and brushed with Garlic, Olive Oil and Italian herbs	26.95
RACK OF LAMB <i>allo SPIEDO</i> seasoned with Herbs and broiled in a Honey Mustard Demi-glaze	27.95
RACK OF LAMB <i>con FUNGHI</i> broiled in a Brandy Demi Glaze and Portabella Mushrooms	27.95

The following Complemented with Our House Salad or Cup of Soup

SPINACH & ROASTED GARLIC RAVIOLI pasta pillows stuffed with Spinach, Roasted Garlic, Italian herbs & cheeses folded in a creamy Roasted Red Pepper Coulis sauce	19.95
CHICKEN MARGHERITA sautéed boneless breast of Chicken layered with sliced tomato, fresh Bocconcini Mozzarella and basil in a light tomato marinara sauce Served over Angel Hair	20.95
CHICKEN & SHRIMP with ASPARAGUS PROVENCALE lightly sautéed boneless breast of chicken and Jumbo Shrimps with fresh Asparagus with Italian plum tomatoes, fresh mushrooms, garlic and herbs over Angel Hair Pasta	21.95
NORTHERN ITALIAN COMBINATION with Veal Parmigiana, Shrimp Scampi And Lobster Ravioli	26.95

DESSERT

Strawberry Gelato Heart

Strawberry Gelato enrobed in dark chocolate,
finished with a strawberry glaze **6.00**