Valentine's Dinner 2.14.24

4 course, set menu for 2. (each couple is going to get the entire menu to share) Our regular menu will not be offered for dinner on Wednesday February 14th.

Reservation only.

Course 1

Burrata, Prosciutto e Melone

Burrata mozzarella, prosciutto and cantaloupe melon drizzled with saba balsamico.

Polenta fritta

Fried polenta bites stuffed fontina served over roasted red pepper sauce.

Course 2

Ravioli ai Funghi

Fresh wild mushroom ravioli in a creamy saffron and porcini mushroom sauce.

Fusilli pistacchio e gamberetti

Fresh fusilli served in a creamy pistachio pesto with grilled shrimp.

Course 3

Filetto di Manzo

Filet tenderloin wrapped with bacon topped with gorgonzola and walnut served with jerusalem artichoke puree.

Pescato del giorno

Pan seared Chilean sea bass served over roasted tricolor carrots drizzle spicy orange sauce.

Course 4

Dessert Special valentine dessert.

No modifications are allowed for this special event

Dine in only:

- Reservations open from 4:00 pm to 8:45 pm
- Reservations will have an optional wine pairing with the meal.
- Pricing: \$150 without wine/couple, \$180 with wine pairing/couple
- Tax and gratuity is not included.
- Call the restaurant for reservations. Reservations are required. A credit card will be put on file to reserve. Cancellations within 72 hours of the event will be charged a \$30 per person fee to the credit card on file.

Let us bring Italy to you! Ask us about catering for your life or corporate events or visit **orofinorestaurant.com/events**





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