# 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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