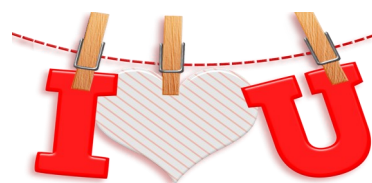




# Valentine's Day



We welcome you and your loved one to *Villari's Lakeside Restaurant* for our Valentine's Day Dinner. The chef has put a lot of thought and time into each entrée, please do not request any modifications.

## Fried Rice Balls

Arancini are filled with ground beef in a tomato sauce, mozzarella cheese, grated cheese and sweet peas, coated with breadcrumbs and deep fried. 15

## Fried Eggplant Tower

Sliced eggplant breaded, layered with fresh mozzarella and sliced prosciutto, sitting on top of fresh basil marinara. 14

## Steamed Mussels

Prince Edward Island mussels available in red sauce, white sauce, or fra diavolo style. 19

## Seafood Sampler

Baked clams casino, broiled mushrooms stuffed with crabmeat imperial and jumbo shrimp wrapped in hickory smoked bacon. 18

## Ahi Tuna Tartare

Ahi Tuna served with sliced avocado, diced cucumbers and crispy shallots laced with Soy Sesame dressing. 16

## Villari's Seafood Bisque

Delicious, rich and creamy soup enhanced with morsels of lobster, scallops and crabmeat. Cup. 8 / Bowl. 12

## Roman Pasta Flight

Penne Vodka, Spaghetti Pesto, Linguini Carbonara. 25

## Cheese Steak Egg Rolls

Philly steak sandwich wrapped with an Asian twist. 15

## Italian Delight

Freshly sliced prosciutto, capicola, soppressata, sharp provolone, roasted red peppers, fresh mozzarella cheese, marinated artichoke hearts, green and black olives. 16

## Fried Mozzarella

Mozzarella cheese stuffed with basil and plum tomato, breaded and pan-fried, served with marinara sauce. 13

## Jumbo Shrimp Cocktail

Five jumbo shrimp served in a martini glass with a fresh tomato-vodka cocktail sauce. 18

## Stuffed Long Hots

Hot peppers stuffed with sharp provolone cheese and prosciutto, roasted with virgin olive oil and garlic. 14

## Wedge Salad

Crispy California lettuce wedge covered with crumbled blue cheese, cherry tomatoes, bacon, seasoned croutons, shallots and topped with blue cheese dressing. 13  
\*Add Cajun-grilled jumbo shrimp. 6

*All Gourmet Entrées are served with small chopped salad or roasted artichoke and tomato soup.  
\*Some select entrées are accompanied by sautéed broccolini and roasted garlic mashed potatoes.*

## Broiled Seafood Combination

Four ounce lobster tail, clams casino, crab imperial stuffed flounder, jumbo shrimp, and sea scallops, served with fresh vegetables and starch. 45

## Filet Sinatra (Gluten Free\*)

Eight ounce char-grilled filet mignon topped with jumbo shrimp, lump crabmeat and a delicious mushroom Marsala reduction. 49

## Chicken Saltimbocca

Sautéed with sherry wine and sage, layered with sliced prosciutto and melted provolone cheese over linguine pasta. 36

## Prime Rib of Beef (Gluten Free\*)

Sixteen ounce cut of seasoned Prime Rib of Beef slow roasted in its own scrumptious natural pan juices. 44

## Penne alla Vodka

Sautéed with garlic and marinara sauce with a splash of vodka, folded into a pink cream sauce. Add char-grilled chicken breast or Cajun-grilled jumbo shrimp. 38

## Filet Mignon (Gluten Free\*)

Tender center cut filet mignon char-grilled to perfection, served with a portabella mushroom marsala sauce accompanied by vegetables and starch. 43

## Chicken Parmigiana or Veal Parmigiana

Breaded chicken breast or veal medallions pan fried, topped with our basil marinara sauce and mozzarella cheese, served over a bed of linguine pasta. 34/35

## Seafood Ravioli Misto

Lobster and shrimp filled ravioli sautéed with asparagus tips, plum tomatoes and shitake mushrooms finished in a delicious limoncello cream sauce, topped with chunks of lobster. 36

## Seared Halibut

Fresh halibut pan seared, topped with diced sun-dried tomatoes and fresh garlic basil pesto. 42



## Chicken Portofino

Boneless chicken breast sautéed with shrimp, artichoke hearts, Sicilian olives and heirloom tomatoes in a light brandy cream sauce, served over fettuccine pasta. 39

## Veal Chop Milanese

Tender veal chop breaded and pan fried to perfection accompanied by sautéed broccolini and chef's selection of starch. 32

## Surf and Turf (Gluten Free\*)

Eight ounce tender filet mignon and six ounce broiled lobster tail served with warm drawn butter. 54

## Roasted Rack of Lamb

Roasted with Dijon mustard crust, fresh rosemary and garlic, topped with a mouth-watering cabernet sauvignon reduction. 44

## Seared Scallops

Fresh scallops pan seared in garlic butter sauce served over bed of arugula and heirloom tomato salad with sautéed broccolini. 38

Check out our extensive list of craft beers and wine located on the opposite side of menu.

*Groupons, Living Social Vouchers, Local Flavor Vouchers, Coupons and Special Promotions are not valid on Valentine's Day.*

Appetizers